



RISK ASSESSMENT

Risk Assessment for:	Use of fridge with freezer compartment in the classrooms	Prepared by:	H&S Co-ordinators – S.L & V.D
		Assessed by SLT:	
Location:	ROSEWOOD FREE SCHOOL & AVENUES SITE	Date of Assessment	April 2023
		Review Date:	April 2024

Hazard	Who might be harmed?	Hazards Identified which may cause harm – consequence	Existing Level of Risk	Control Measure and Precautions Taken	Additional Control Measures or Further Action Required	Remaining level of Risk
Fridge temperature	Employees, Learners, third parties	Fridge temperature above 5°C causing food borne bacteria to grow on the food leading to food poisoning, stomach issues, vomiting etc. if consumed	High- 15	<p>Fridge temperature is checked every morning and recorded on class temperature log sheets</p> <p>Suitable temperature range: between 0°C and 5°C.</p> <p>Fridge temperature above range = food discarded immediately.</p> <p>Fridge not to be over stocked allowing for good air circulation to help maintain correct temperature.</p> <p>Hot food should not be placed in fridge as this will raise the internal temperature.</p> <p>Staff must ensure fridge door is correctly closed each time.</p>	<p>Hygiene policy, food hygiene and safety training and hand washing procedure followed each time.</p> <p>Logs monitored by H&S coordinators.</p>	Low-5
Fridge temperature		Fridge temperature below 0°C causing the foods to freeze, become fridge burnt and alter taste and texture.	Low-4	<p>Fridge temperature is checked every morning and recorded on class temperature log sheets</p> <p>Food that has been stored at too low a temperature should be immediately discarded</p> <p>Ensure that food does not block or touch any ait vents</p>	Logs monitored by H&S coordinators.	Low-2

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				<p>Check that when closed the door forms a good seal.</p> <p>Fridge at too low a temperature could indicate a mechanical problem so report to maintenance and do not use.</p>		
Raw food storage	As above	Food stored incorrectly in fridge can cause cross contamination between food leading to food poisoning, stomach issues, vomiting etc. if consumed	Med-10	<p>Raw food must be kept on bottom shelf away from cooked items as per training. In class it is unlikely that anything raw will be requiring storage.</p> <p>Raw food must be kept covered and in a container with lid to prevent leaking/dripping</p>	Hygiene policy, food hygiene and safety training and hand washing procedure followed each time.	Low-5
Food storage	As above	Food may become contaminated and/or go past its use by date leading to food poisoning, stomach issues, vomiting etc. if consumed	Med-10	<p>Food must be stored in suitable clean and dry container</p> <p>Liquid must be stored in bottles with an air tight sealed lid or the original container must be re-sealed.</p> <p>Staff must check food for obvious signs of spoilage before storing and discard if necessary.</p> <p>Utensils must never be left in food or containers.</p> <p>Opened aluminium tins are not to be stored in fridge.</p> <p><u>Food from kitchen or from home should also be labelled and be stored in clean dry container with lid/covering and placed in fridge immediately on arrival</u></p>	<p>Refer also to Packed lunch Risk Assessment</p> <p>No medication should be stored in class fridges. They have a separate fridge or are stored with nursing team</p>	Low-5

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Hot food	As above	Storage of hot food in the fridge will cause the internal fridge temperature to raise and can lead to condensation which may drip on to items in the fridge, cause cross contamination and in turn lead to food poisoning, stomach issues, vomiting etc. if consumed	Med -10	Hot food not to be placed in fridge. In class hot food is usually consumed then the excess discarded. Allow the food to lower its temperature as per food hygiene training then store the food item correctly in fridge	Recheck fridge temperature if anything hot has been incorrectly placed in the fridge	Low-5
Unlabelled storage of food in fridge	As above	Food may be past its use by date or past the days it can be safely consumed leading to food poisoning, stomach issues, vomiting etc if consumed.	Med-10	All learners food in the fridge needs to be labelled with the learners initials or name. Once opened, any food must be clearly labelled with the date it was opened. If there is no clear label then the food must be discarded. Staff must check food visually each time for obvious signs of spoilage, contamination, mould, change in smell, discoloured, change of texture before using and discard if necessary.	Hygiene policy, food hygiene and safety training and hand washing procedure followed each time.	Low-5
Out of date food		Food past its use by date or past the days it can be safely consumed once opened leading to food poisoning, stomach issues, vomiting etc if consumed.	Med-10	If product is in its original packaging staff to check use by date before offering to learners This includes the number of days it must be used by after opening - if out of date, food must be discarded. Once opened, any food must be clearly labelled with the 'date it was opened' and "date to be consumed by" If there is no clear labelling then the food must be immediately discarded. Refer to the product information to inform you of date of consumption and how long the product can be left once opened, discard	Refer also to Packed lunch Risk Assessment	Low-5

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				<p>accordingly. Staff must check food visually each time for obvious signs of spoilage, contamination, mould, change in smell, discoloured, change of texture before using and discard product.</p>		
Dirty fridge	As above	Spills and food matter harbouring food borne bacteria become present and contaminate other foods or packaging leading to food poisoning, stomach issues, vomiting etc. if eaten	Med-10	<p>Any spills of liquid, food or visible dirt must be cleaned up immediately. Ensure spillage hasn't spoilt any other product in the fridge. Food and liquids will be disposed of when out of date. Fridges are cleared and products discarded when necessary. Fridges are to be emptied and cleaned at the end of each half term.</p>	Cleaning is to include doors and handles.	Low-5
Fridge tipping or being pulled over	As above	Fridge falls on staff member, learner or third party causing impact or crush injury	Med-10	<p>Classroom fridges are stored under counter tops. Learners are fully supervised within class at all times. Fridge will be moved by maintenance team if necessary.</p>		Low -5
Fridge malfunction	As above	Fridge may catch fire or leak chemicals causing fire related risk, poisoning or chemical burns	Med-10	<p>Fridges are PAT tested annually. Once in place, fridges are not to be moved. If a fridge needs to be moved then the maintenance team must do this. Maintenance team aware that during installation, leads must not be trapped under fridge or other objects, and that good air flow is maintained around fridge. Staff must report any visible change in smell, sound, temperature, excess water/leaks and discontinue use of fridge.</p>	Maintenance team to discard a fridge in accordance to manufacturers guidance	Low-5

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Freezer compartment temperature	As above	Freezer temperature higher than -18°C causing food to be spoiled leading to growth of food borne bacteria and then leading to food poisoning, stomach issues, vomiting etc if consumed	Low-4	No learner's meals to be frozen. Food for consumption by learners is not stored in class freezer compartments Staff to use their discretion as to the use of the freezer for their own personal product. Any food in freezer will be stored in its original wrapping, an air tight container, or a sealed freezer bag/wrap. Once defrosted any food product should not be re-frozen.	If ice cubes for sensory play are in freezer discard and immediately wipe any spills in compartment or on floor Report fault to maintenance team immediately. Re-check fridge temperature	Low-2
Freezer compartment temperature		Freezer temperature too low causing freezer burn to food altering quality and taste	Low-2	Food for consumption by learners is not stored in class freezer compartments Staff to use their discretion as to the use of the freezer for their own personal product.		Low-1
Dirty freezer compartment		Spills and food matter harbouring food borne bacteria become present and contaminate other foods or packaging leading to food poisoning, stomach issues, vomiting etc. if eaten	Med- 10	Food for consumption by learners is not stored in class freezer compartments Staff to use their discretion as to the use of the freezer for their own personal product. If any food is present ensure checked for signs of contamination and discard if needed		Low -5
Defrosting the freezer compartment		Melting ice causing a slip, trip or fall.	Med-10	Any signs of the freezer becoming full of ice then the freezer should be switched off and defrosted in a safe manor. Any food items need to be removed. Wet floor sign placed appropriately, spills cleaned up immediately		Low-5



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High likelihood of risk – Likely to occur immediately or in the near future
Medium likelihood of risk – will occur in time if no preventative action is taken
Low likelihood of risk – Remote or unlikely to occur

Date Reviewed	Comments
May 2022	Initial assessment
April 2023	Annual update