

RISK ASSESMENT

Risk Assessment for:	Food Technology Trolley x2 and Class Cooking	Prepared by:	H&S Co-ordinators – S.L & V.D
		Assessed by SLT:	
Location:	ROSEWOOD FREE SCHOOL	Date of Assessment	January 2025
		Review Date:	January 2026

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
Storage of trolley / equipment/ utensils	Employees, Learners, third parties	Movement of trolley / equipment/ utensils causing an impact injury, or Learners accessing trolley and throwing equipment.	Med - 15	Brakes on when in situ. Stored safely in class setting being mindful of mobile learners in class. Trolley to be replaced back in storage area once finished with. General good housekeeping. Return equipment and utensils back to labelled storage areas.		Low - 5
Movement of trolley and equipment	Employees, Learners, third parties	Equipment falling off the trolley causing an impact injury. Musculoskeletal injuries.	Med - 15	No learner to transport cooking trolley. Staff can manoeuvre trolley on their own but ask for support if needed. Staff to ensure trolley surface top is not over cluttered and that equipment will not slide off during transport.		Low - 5
Cooking equipment / utensils		Broken, damaged or rusted equipment / utensils causing cuts, food contamination or food poisoning if food is consumed after using equipment/utensils.	High - 24	Equipment and utensils to be disposed of if damaged or broken. Disposed of in a safe and appropriate manor. Visually inspect each time. Clean and dry after each use.		Med - 8
Knives & scissors	Employees, Learners, third parties	Use of or storage of knives & scissors causing cuts or puncture wounds.	Med – 16	Knives and scissors suitably and safely stored in locked draw when not in use. When knives are in use staff aware of where the knife is, use in a safe manor, clean, and	First aid box in classroom. First aid	Low – 8

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				<p>stow away when finished with. No soaking of knives in the sink. Staff must ensure that no Learner can access or use any knives or scissors unsupervised.</p>		
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Food handling	Employees, Learners, third parties	<p>Frequent hand washing can cause skin damage. Some foods can cause staff / learners to develop skin allergies.</p>	Med – 15	<p>Dry hands after washing. Contact GP with any concerns if skin damaged. Where possible and sensible staff to use tools (cutlery, tongs etc) to handle food rather than hands. Where handling food cannot be avoided, hands to be rinsed promptly after finishing the task. Use of gloves – food grade, single use, non-latex gloves can be used for cold task (salad washing, peeling veg) if tasks are causing skin problems.</p>	Advised and recommended that staff complete their food handling certificate.	Low – 5
Oven use	Employees, Learners, third parties	Burns from actual oven and burns from residual heat from the oven during and after cooking.	Med – 15	<p>Staff to only use the oven when necessary. Ovens should be switched off as soon as finished. Learners should be kept away from over and hob tops during the cooking and cooling period. All class team should be made aware of by cooking lead that cooking is taking place and the oven/hob top will be hot.</p>	'Hot' signage on cooker.	Low – 5
Cleaning	Employees, Learners, third parties	Poor cleaning and hygiene of the trolley causing poor health, cross contamination, sickness.	High - 24	Class using the trolley and equipment are responsible for the cleaning of the trolley, equipment and utensils used. The class are also responsible for returning the trolley back as they found it.		Med - 8

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Machinery / appliances / handheld appliance	Employees	Risk of serious injury from contact with dangerous or moving parts of machinery.	Med - 16	Follow safe systems of work for cleaning, assembly and operating procedures. Operation instructions easy to locate. Visual safety check on machinery on each use. Staff to discontinue and report any defective machinery. Any repairs carried out by competent person. Competent person to repair or replace equipment or utensils that are damaged or have loose parts. Equipment wires and item labelled.	Equipment PAT testing annually.	Med - 8
PPE	Employees	Lack of PPE or inadequate PPE causing burns, scolds, skin irritation, cross contamination, slips, trips or fall.	Med - 15	Oven gloves provided and to be used. Cleaning gloves provided and to be used. Suitable aprons provided and to be used. Footwear to be a closed in shoe with grip.	Discard PPE after use if disposable, if damaged or not fit for purpose.	Low - 5
Slips, trips & falls	Employees & third parties	Musculoskeletal damage, impact injury.	Med - 15	Good housekeeping of work area, storage and equipment. No trailing cables or obstructions around the cooking trolley. Both wet and dry spillages to be cleaned up immediately using a suitable method and leave the floor dry. Suitable cleaning materials and cleaning signs made available. Equipment faults reported and put out of action.		Low - 5
Glass	Employees, Learners, third	Potential hazard of glass shattering, contaminating food and glass not being visible on clear up.	Low - 6	Glass equipment not to be used with the		0

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equipment – Pyrex dishes & jugs, jars etc	parties			cooking trolley.		
Microwave		Microwave use causing a fire,		Visual check for safety before use. Ensuring any vents are not covered. Clean up any soil after use. Switch off when not in use. Refer to heating food guide in risk assessment index 33.		
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
January 2022	Initial assessment
January 2024	Annual update