

SECTION 1: ASSESSMENT DETAILS

Learner/Task: Cooking Sessions		
Assessor Name: Vicki Brook and Alison Martin	Date of assessment: January 2021	Assessment Number: 1
Location of work activity to be assessed: Harvey's Barn, Red2Green		
Description of work activity/task/procedure to be assessed, how many people may be at risk and the duration (10 minutes, 1 hour, etc.) and frequency (daily, weekly, one-off, etc.):		
Cooking sessions during the week Monday to Friday. The sessions will last between 1 to two hours. This risk assessment will cover different tutors cooking with different groups on a weekly basis.		

Hazards relevant to this assessment from previous accidents and incidents:

LIKELIHOOD A	Seldom –harm is unlikely, but conceivable.
	Occasionally – harm occurs on a regular basis
	Frequently – it is certain, or near certain that harm will occur

SEVERITY B	Minor – injuries requiring first aid and/or causing a mild health effect.
	Moderate – injuries causing an absence from work of more than three days or causing a significant health effect (reversible).
	Severe – death, or major (RIDDOR reportable) injury such as the loss of a limb, fracture or crushing.

RISK RATING MATRIX

C = RISK RATING = LIKELIHOOD X SEVERITY

D = the risk rating after: Appropriate action to manage hazard has be taken (can you reduce the risk)?

		SEVERITY		
		Minor (1)	Moderate (2)	Severe (3)
LIKELIHOOD	Seldom (1)	1	2	3
	Occasionally (2)	2	4	6
	Frequently (3)	3	6	9

SECTION 2: HAZARD IDENTIFICATION AND RISK RATING

Task or Hazard:	What could happen:	Effect on learner:	Effect on others:	A	B	C	Appropriate action to manage hazard:	D
Engaging in cooking activities	Learners and staff could be at risk of infection of covid 19	Could be seriously ill	Could be seriously ill too, definitely would need to isolate. Could effect mental health.	1	2	2	<p>Government guidelines suggest that it highly unlikely that covid-19 can be transmitted from food and packaging.</p> <p>Packaging and food to be washed and regular cleaning of work surfaces with hot soapy water.</p> <p>Staff wearing PPE.</p> <p>Surfaces sanitised with food-safety sanitiser or hot soapy water.</p> <p>Learners will have own equipment to use wherever possible; anything that is to be passed will only be done so by staff and handles will be wiped with disinfectant wipes. Staff will also layout equipment for learner having first thoroughly washed their hands.</p> <p>Learners to wear disposable aprons (or clean fabric ones which are then laundered after use at 60 degree wash) and wash hands for at least 20 seconds before and after each task, and if they touch their face.</p> <p>Staff have Basic Food and Hygiene training</p> <p>All good food and hygiene measures to be taken. Any learner with personal hygiene difficulties will be asked to wear the barrier rubber gloves.</p> <p>https://www.gov.uk/government/publications/guidance-for-consumers-on-coronavirus-covid-19-and-food/guidance-for-consumers-on-coronavirus-covid-19-and-food</p> <p>https://www.food.gov.uk/food-safety</p>	2
Risk of fire	Fire as a result of food on/in oven left unattended.	Learners, staff smoke inhalation, burns	Staff - smoke inhalation, burns	1	1	2	<p>All cooking activities will be supervised by staff members.</p> <p>Fire blanket and fire extinguishers available in the area.</p> <p>Staff have had fire training.</p>	2
Risk of burns	Handling hot food/liquids	Burns or scalds	They may become upset and agitated	2	1	2	<p>First aid box is available in the area.</p> <p>Staff have had First Aid at Work training</p>	2

							All activities are to be supervised, and verbal instructions with hand over hand used when necessary.	
Chopping food	The knife slips	cuts due to use of sharp knives		2	1	2	First aid box is available in the area. Staff have had First Aid at Work training All activities are to be supervised, and verbal instructions with hand over hand used when necessary.	2

Other documents relevant to this assessment e.g. procedures, risk assessments.

None

Personal vulnerability (e.g. new and expectant mothers, young persons, asthmatics, dermatitis sufferers, etc.):

SECTION 3: ACTIONS AND REVIEW

FURTHER ACTION RECOMMENDED	ACTION PARTY	DUE DATE	DATE ACTION COMPLETED

Risk Rating and Review Period

Risk rating for this activity is (circle as applicable):	LOW (L)	MEDIUM (M)	HIGH (H)
Time period within which this assessment must be reviewed:	1 year	1 year	Bi-monthly

Review Date: February 2022 (based on the Low Risk Rating)

Assessor Name: Vicki Brook and Alison Martin

Signature:

Date: 02.02.21

Manager: Liz Taylor

Signature:

Date: 19.02.21
