



## Risk Assessment

- **Assessment Title:** Kitchen
- **Location:** Whole Setting
- **Assessor's Name:** Natasha Dhall
- **Date of Assessment:** 10/08/2024
- **Review Date:** Annually
- **Persons at Risk:** Whole Setting + Visitors



## Risk Assessment

Area	Identified Risk	High/Medium or Low	Measures in place	Actions Needed	Revised Risk H/M/L
Kitchen	Oven Burns Gas leaks Fires	High	No children are allowed in the kitchen unsupervised and without a risk assessment. There is a bolt on the inside to stop children from entering when the kitchen is in use. The cook has an oven mitt. Smoke detectors are fitted as well as carbon monoxide, these are tested weekly by the parish council. The cooker is fitted with an auto shut off if it malfunctions. Cooker is serviced once a year. 1 <sup>st</sup> aid boxes with burn shields Fire blanket and extinguishers serviced yearly.		Low
	Kettle Scalds Electrical faults	Medium	PAT tested yearly Children will never be allowed to use the kettle.		Low



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			Hot drinks or boiling water will never be anywhere near the children 1 <sup>st</sup> aid boxes with burn shields		
	Electrical Equipment Electric shocks	Medium	All equipment checked before use and are PAT tested yearly All staff are 1 <sup>st</sup> aid trained		Low
	Hazardous substances Burns and ingestion Irritation to eyes and skin	Medium	Kept well out of the way from the children's reach. COSHH file up to date Gloves are provided Fresh water is always available		Low
	Cross contamination	Low	Cook trained in Food Safety Cleaning equipment provided to keep the kitchen clean Allergy list kept up to date Out of date food is destroyed Separate hand wash basin We wash non food items in the left sink and dry it ontop of the dishwasher away from cutlery and dishes		Low
	Allergic reactions	Medium	Up to date allergy list. Children with allergies are given separate meals		Low



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			Appropriate health care plans are kept Hands are washed thoroughly after dealing with an allergen		
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Training Requirements	First Aid, Allergy Training, Food Hygiene
Communication Plan	Riak assessment signed

Ongoing Monitoring Plan	COSHH File needs to be updated at least once a month, daily kitchen checks, food diary updated daily
Review Notes	

Date Updated 10/08/2024

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