

KENDAL SKI CLUB RISK ASSESMENT (Food Preparation)

AREA	Slope																		
ACTIVITY	Food Preparation																		
HAZARD	PERSONS EXPOSED TO RISK				WITHOUT CONTROLS							CONTROL MEASURES	WITH CONTROLS						
					OUTCOME				FREQUENCY				OUTCOME				FREQUENCY		
	Club Personnel	Skiers / Boarders	Visiting staff	Public	No Injury	Minor Injury	Major Injury	Fatality/Multiple Injuries	Highly Unlikely	Sometimes	Often		Inconvenience	Minor Injury	Major Injury	Fatality/Multiple Injuries	Highly Unlikely	Sometimes	Often
Hot Surfaces – Burns/Scalds	Y					Y			Y			Young people to be told and reminded not to enter food preparation area without direct supervision of an adult. Use of oven gloves when handling hot pans, Ensure tables are stable and on level ground to prevent tipping over whilst stoves and water boiler in use. During and after cooking ensure all other adults/helpers are aware that surfaces may still be hot.	Y			Y			Y
Hot food/Drinks – Burns/Scalds	Y					Y			Y			Young persons, to be seated at a table and hot food/drink to be brought to them by helpers/adults. Before mealtimes, ensure that any obstacles blocking the way to the tables/benches have been removed as far as reasonably practicable to minimise the risk of trips/falls.	Y			Y			Y
Food contamination	Y	Y	Y	Y		Y	Y		Y			Ensure work surfaces have been cleaned before use, Ensure foods have been thoroughly cooked. Any cuts to be covered with blue plasters. Ensure all food preparation equipment is in clean condition before use. Crockery, Plates, Pans, cooking equipment to be cleaned/washed up after mealtimes. Separate cooking utensils/pans etc for allergies/dietary requirements (Vegetarian/Gluten free/Diary free etc) Food preparation tables to be cleaned down regularly, especially before and after use. Non-food items to be kept away from food preparation area. Tables for eating at to be clear of activity equipment and clean. Long hair to be tied back during food preparation. Foodstuffs to be stored separately and stored correctly within cool boxes to minimise any contamination. All persons handling/preparing food to wash hands regularly. All persons to wash hands prior to meal times.	Y	Y		Y			Y
Sharp Knives - Cuts	Y					Y			Y			Young people to be told and reminded not to enter food preparation area without direct supervision of an adult. Any cuts to be covered with blue plasters. First aid kit to be located within close proximity to food preparation areas.	Y			Y			Y
Gas – Fire/Explosion	Y	Y	Y	Y		Y	Y	Y	Y			Helpers to ensure gas is turned off before connecting/disconnecting gas appliances from cylinders. Gas to be turned off at cylinders when not in use for extended period of time. Fire blanket to be accessible within food preparation area.	Y	Y	Y	Y			Y
Unsuitable/unstable cooking surfaces - Collapse	Y					Y			Y			Before use ensure tables are stable and on level ground to prevent tipping over. Hot equipment including stoves and water boiler only to be used on stable work surfaces. Young people to be told and reminded not to enter food preparation area without direct supervision of an adult.	Y			Y			Y
Slips/Trips/Falls	Y	Y	Y	Y		Y			Y			Keep food preparation area clear of any obstacles on the floor within the working area. Any spillages to be cleaned up, Ensure adequate lighting in use during food preparation and mealtimes.	Y			Y			Y
Lit stoves / Water boiler (Naked Flames) – Burns	Y					Y			Y			Lit stoves not to be left unattended Long hair and loose/dangling clothing to be tied back or removed whilst using stoves. Flammable items to be kept away from hot/lit stoves/BBQ. Use only in a well-ventilated area. Young people to be told and reminded not to enter food preparation area without direct supervision of an adult	Y			Y			Y