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| Ref. CAT 15 | Task/Activity: Cooking (production of hot food and/or liquid) | Assessment date: |
| Unit No: | Unit name/location: | Assessed by: |
| **Hazard** | **Safety Risk** | Safe System of Work / Control Measures |
| Contact with hot surfaces and equipment, hot solids, hot liquids and steam.Ignition of overheated cooking fat and oilSpillages of food and liquid.Gas hazards Electrical hazards | BurnsScaldsFireSlips and fallsFire and explosionElectric shock, burns  | * Equipment securely sited with adequate space, lighting and ventilation.
* Equipment to be maintained by competent persons and in accordance with manufacturer's guidance where available
* Employees trained in the correct use and operation of cooking equipment, all users must complete the Preventing Burns and Scald Injuries Safety Conversation 3
* Selection of correct cooking equipment and correct cooking method for tasks undertaken.
* Cooking pans not to be left unattended when cooking with hot fats and oils.
* Provision and correct use of oven cloths and/or oven gloves (PPE) and the checking of their condition at least monthly.
* Gas appliances to be fitted with automatic ignition devices wherever practicable.
* Hand held igniters or long wax tapers to be provided where necessary for lighting gas equipment.
* Where applicable, employees instructed to switch on extraction ventilation equipment during cooking operations to remove heat, cooking fumes, steam and vapours.
* Equipment faults and breakdowns to be reported to the appropriate person or organisation for repair.
* Where faults pose a risk of injury, equipment to be switched off, isolated and labelled “DO NOT USE” until properly repaired.
* Spillages to be cleaned up as they occur and wet floor warning signs used when appropriate.
* Washing-up employees to be warned when hot equipment is placed in the wash-up area for cleaning.
* Implement the Safe System of Work/Control Measures in Electrical Safety, Ref. MAN 05 or Gas Safety, Ref. COM 03 Risk Assessments.
* **For Sector Specific Controls please review and complete the box below.**
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| **Who may be affected by the task/activity?****(Tick all applicable boxes)** |
| Compass employees/Agency staff |  |
| Customers / Client staff |  |
| Visitors / Members of the Public |  | Please review your Sector Specific Guidance to determine if you are required to wear PPE as part of your sector Risk Profile, where PPE is a requirement please record here the PPE required for the task and if it is not a requirement please tick the relevant box;

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PPE is not required for this task based on our Sector Risk Profile

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PPE is required for this task based on our Sector Risk Profile and the PPE to be issued is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Ensure all persons required to wear this PPE sign the PPE Record of Issue document and a copy of this is kept on their Personnel File. |
| Maintenance personnel |  |
| Delivery personnel |  |
| Other (specify below) |  |
| **IMPORTANT - This risk assessment should be reviewed every 3 years, or whenever there is a significant change in the task or activity and following any accident or incident involving this task or activity. This risk assessment must be retained for a period of 6 years.** |