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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 oil  Spillages of food and liquid.  Gas hazards  Electrical hazards | | | Burns  Scalds  Fire  Slips and falls  Fire and explosion  Electric 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.** | |
| **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;   |  | | --- | |  |   PPE is not required for this task based on our Sector Risk Profile   |  | | --- | |  |   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.** | | | | | |