## **SAMPLE RISK ASSESSMENT**

## **Chicken Soup**



This worked-up example is for a high-risk activity. Use the model to help you write risk assessments for other cooking activities.

| Hazard             | Who could be harmed           | Precautions and control measures   | Check by ticking | Any further action? |
|--------------------|-------------------------------|--|------------------|---------------------|
| Cuts from knives   | Children<br>Staff             | Knives stored safely until start of lesson. Appropriate size of knife used. Correct instructions on safe use of knife-bridge and claw. Knife on chopping board when not in use. Collect and count knives at end of lesson.   |                  |                     |
| Food contamination | Staff<br>Children<br>Families | Work area cleaned with antibacterial spray and disposable cloth. Equipment clean. Separate hand-washing facility available with antibacterial hand-wash & paper towels. Aprons to be worn in food preparation area only. Hair tied back/jewellery & nail polish removed/ sleeves rolled up. Cuts/sores covered with blue plaster. Vegetables pre washed. |                  |                     |
| Food poisoning     | Staff<br>Children<br>Families | Correct storage of raw meat In fridge at 0 - 5°c Freezer at -18°c and completely defrosted before use. Preparation of raw meat on red chopping board. Hands washed after preparation of raw meat. Instructions for safe reheating sent home.   |                  |                     |

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| Hazard  | Who could be harmed           | Precautions and control measures  | Check by ticking | Any further action? |
|---|-------------------------------|---|------------------|---------------------|
| Tripping and slipping                             | Children<br>Staff             | Hob placed in a safe place with no trailing. All spills to be mopped up immediately.  |                  |                     |
| Reactions to food                                 | Children<br>Staff<br>Families | Notification of food allergies/intolerances. Consent forms returned. First aider available. Allergens highlighted in recipe that goes home.   |                  |                     |
| Danger from<br>heat/fire/electrical<br>appliances | Children<br>Staff             | No flammable materials near hob. Hob to be operated by adult only. Children reminded of fire drill procedure. Fire blanket on hand.   |                  |                     |
| Burns   | Staff<br>Children             | Use of induction hob. Pan handles to be turned inwards. Adult always in attendance. Adult to stir/carry hot soup. Children to be kept well away from hob. Soup to be served hot but not scalding and temperature checked by adult before serving. |                  |                     |
| Cut from blender                                  | Staff                         | Operated by adult. Wash separately and safely.  |                  |                     |