

RISK ASSESSMENT

STAFF NAME: RACHEL MERCER – SCHOOLS SERVICES MANAGER

DEPART: SCHOOLS DEPT W.D.O.A.M.

What is the Task?	What are the Hazards?	Who is at Risk?	Risk Grading LMH A1 C3	Controls already in Place	Further Action to Reduce Risks.
Cooking in Winkhurst Component modules for our Medieval Realms & Life on a Tudor Farmstead.	Open fire/smoke.	Children/adults/staff	A3/B3/B3	Fireplace separated from children – staff only cook on fire.	Comprehensive safety information issued to schools on booking and reiterated at start. Comprehensive First Aid kit in Winkhurst & qualified First Aider always on site. Schools inform us of any allergies/dietary requirements & information is passed onto the person delivering the workshop. Asthmatics identified at start of session. Teachers must get their children to wash their hands before the cooking session. Identification by staff & accompanying adults with a group of those children unlikely to observe H&S restrictions & therefore requiring closer supervision. Extra padding.
	Knives & cooking implements.	Children/adults/staff	C2/C3/C3	Only staff & responsible individuals using knives – close supervision.	
	Food allergies – choking.	Children/adults/staff	A3/A3/A3	Only flour processed in our Mill. Allergies check at start.	
	Slip/trip on uneven floors.	Children/adults/staff	C3/C2/C2	Children supervised.	
	Contamination of utensils.	Children/adults/staff	B3	All washed in antibacterial detergent & then treated with antibacterial spray.	
	Cross contamination from dirty hands.	Children/adults/staff	B3	Antibacterial hand wash used by all at start of session. Bucket of hot water also available.	
	Manual handling injuries.	Staff	B3	Staff trained to lift correctly in kitchen.	
	Staircase.	Staff	B3	Out of bounds to all but staff – stair rail.	
	Burning & scalding during cooking & washing.	Staff	B3	Safety glove for lifting hot utensils from fire.	
	Injury to head on low beam upstairs.	Staff	C1	Out of bounds to all but staff.	
	Wood chopping.	Staff	B3	Only staff do this – use correct tool.	

Risk Grading	Low (L) A1, A2, A3	Medium (M) B1, B2, B3	High (H) C1, C2, C3
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I have identified the hazards indicated above and agree to follow relevant health & safety practices to reduce risk.
Signed..... Rachel Mercer.....**Date...** Reviewed April 2010...

SAFETY IS THE CONCERN OF EVERYONE