

# RISK ASSESSMENT

## STAFF

**NAME:** RACHEL MERCER – SCHOOLS SERVICES MANAGER      **DEPARTMENT:** 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.
<b>Victorian Cooking</b> in Walderton Cottage.  Also part of Victorian all day workshop.	Knives.	Children/adults	C2/C3	Children closely supervised of responsible adults using knives.	Chimney present, which reduces smoke.
	Open fires – smoke.	Children/adults	A3/B3	Fireplace clearly separated & adults only cooking.	
	Choking on food.	Children/adults	B3/B3	Children closely supervised by responsible adults.	Schools inform us of any allergies/dietary requirements & information is passed onto the person delivering the workshop.
	Allergic reactions.	Children/adults	A3/A3	Cannot guarantee nut free flour but no other foodstuffs processed in our Mill.	
	Uneven floor surfaces.	Children/adults	C2	Briefing & supervision.	
	Falling off bench.	Children	C3	Briefing & supervision.	Board outside to warn other visitors of session in progress.
	Staircase.	Children/adults	B2	Briefing & supervision.	
	Object handling (if included).	Children	C3	Briefing & supervision.	
	Utensils.	Children/adults	C3	All utensils washed in strong antibacterial detergent.	
	Cross contamination from children's hands & staff.	Children & adults	C3	Antibacterial hand wash used by all at start of session.	Teachers must get their children to wash there hands before the cooking session.

<b>Risk Grading</b>	Low (L) A1, A2, A3	Medium (M) B1, B2, B3	High (H) C1, C2, C3
---------------------	-----------------------	--------------------------	------------------------

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**