

Masonic hall- Bourne							
Kitchen risk assessment							
What are the hazards?	Hazards?	Risk	What are you already doing?	What further action is necessary?	By who?	By when?	Done
<b>Front loading dishwasher</b>	Contact with steam from machine Contact with hot equipment and utensils Spillages Electric hazard Manual handling hazard Contact with chemicals	Severe burns and scalds Slips and falls Back and muscle strain Electric shock	Machines only to be used by competent persons to manufactures instructions, included annual PAT tests Machine designed so that the water and motor cut out automatically when door is opened Employees to stand back when opening the door to avoid scalds from steam and water vapour Only trained staff to handle and change dishwasher chemicals, using PPE Floor maintained in a dry condition and spillages cleaned up as they occur and wet floor sign used	Obtain a wet floor sign	Owner	01/03/24	
<b>Gas oven and range</b>	Gas hazard Contact with hot surfaces, hot food, hot liquid and steam Spillages of food and liquid when	Severe burns and scalds Slips and falls Back and muscle strain	Staff trained in the correct use and cleaning of cooking range Only trained staff permitted to use and clean cooking range Staff instructed not to carry heavy containers of cooked food				

	lifting containers from the cooker Manual handling hazards		Spillages cleaned up as they occur Provision and use of PPE including oven cloths and slip resistant footwear Minimise people in the cooking area when removing food from the oven				
<b>Water boiler</b>	Electric hazard Contact with hot water Contact with hot equipment Spillages	Scalds Burnes Slips and falls	Water boiler sited so that people can use them without over reaching and without being jolted by others Staff trained in the correct filling and cleaning of boiler Spillages cleaned up as they occur				
<b>Electric oven</b>	Contact with hot surfaces, hot food, hot liquid and steam Spillages of food and liquid when lifting containers from the cooker Electric hazard	Severe burns and scalds Slips and falls	Staff trained in the correct use and cleaning of oven Only trained staff permitted to use and clean oven Machines only to be used by competent persons to manufactures instructions, included annual PAT tests				

Gas oven and range



Electric oven



Dishwasher



Hot cupboard



Hot water boiler

