



<b>GENERIC RISK ASSESSMENT</b>		<b>Food Preparation - primary</b>	
<b>Establishment: Morning Star Nursery</b>	<b>Assessment by: Beverleigh Bossman</b>	<b>Date:</b>	
<b>Review Date:28/10/2024</b>	<b>Approved by: Georgina Bossman</b>	<b>Date:</b>	

<b>Hazard / Risk</b>	<b>Who is at Risk?</b>	<b>Normal Control Measures</b> <i>(Brief description and/or reference to source of information).</i>	<b>Additional Control Measures</b> <i>(to take account of local/individual circumstances).</i>	<b>Risk Rating</b> <b>H/M/L</b>
<b>Hot surfaces liquids /</b> Burns, scalds	Staff, pupils, volunteer helpers	<ul style="list-style-type: none"> <li>• Lifting lids off pans &amp; kettles, moving hot tins, dishes and water to be restricted to adults only.</li> <li>• Adequate supervision and safe working procedures in place</li> <li>• Position pan handles not to overhang the edge of the cooker</li> <li>• Ensure adequate space is available around the ovens at all times when handling hot items.</li> </ul>		
<b>Sharp equipment /</b> Cuts		<ul style="list-style-type: none"> <li>• Controlled storage and use of knives.</li> <li>• Pupils taught correct techniques for use of knives and use under supervision.</li> <li>• Knives are kept sharp as blunt knives can cause serious injuries.</li> <li>• Wash separately do not leave in sink</li> </ul>		

<p><b>Slippery floors / Slips and trips</b></p>		<ul style="list-style-type: none"> <li>• No obstacles in walkways and regular cleaning of floors</li> <li>• Prompt maintenance of defects</li> <li>• Spillages should be dealt with immediately.</li> <li>• Paper towels to be used on small areas of water-based contamination.</li>   <li>• Ensure good housekeeping and that any spills / food debris are cleared up immediately.</li> </ul>		
<p><b>Use of cookers (Electric / gas)</b></p> <p>Electric shock Fire, explosion</p>		<ul style="list-style-type: none"> <li>• Electrical equipment is subject to regular safety inspection and test ('PAT testing)</li> <li>• Gas equipment is under planned maintenance</li> <li>• A gas isolation valve should be available to isolate the gas supply when not in use.</li> <li>• Children must be supervised at all times.</li> <li>• Portable cookers permanently wired into a fixed spur.</li> <li>• Ovens for food preparation not to be used for other purposes e.g. heating plastics.</li> <li>• Fire blanket kept in the area and staff should know how to use it.</li> <li>• Cookers and ovens should be sited away from flammable materials, doorways, passageways and fire escape routes.</li> <li>• There should be no wall displays, pin boards etc in the close vicinity.</li> </ul>		

<p><b>Food poisoning</b>          Poor standards of hygiene          Incorrect storage of food)</p>		<p><b>Personal hygiene</b></p> <ul style="list-style-type: none"> <li>• Children taught the need for personal hygiene. Staff and children to wash hands before handling food and after visits to the toilet.</li> <li>• Ensure that warm water, soap and towels (disposable) are available.</li> <li>• Cuts etc. are covered with waterproof adhesive dressings.</li> <li>• Tie back long hair.</li> <li>• Aprons hygienically maintained</li> </ul> <p><b>Storage</b></p> <ul style="list-style-type: none"> <li>• Avoid the use of foods that require refrigeration if safe temperatures cannot be maintained</li> <li>• Only small quantities of food should be stored, and correct stock rotation should be ensured.</li> <li>• “Use by” and “best before” dates should be checked.</li> <li>• Food stored in suitable containers. ( covered / protected from contamination)</li> <li>• Foods appropriately covered / wrapped and stored prior to taking home. Pupils provided with instruction on safe storage / consumption.</li> </ul>	<p>Separate chopping boards and utensils should be used for raw and cooked foods. If this is not practical, the chopping board should be cleaned and disinfected between use.</p>	
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<p><b>Pupils with food allergies</b></p> <p>Inadvertent contact</p> <p>Staff not aware of pupil's allergies</p>		<ul style="list-style-type: none"> <li>• All staff/volunteers are made aware of pupils who are sensitive to foods and food additives.</li> <li>• Staff should be aware of ingredients/food additives present in foodstuffs.</li> </ul>		

<b>REVIEWS:</b>	
<b>REVIEWED BY:</b>	<b>COMMENTS:</b>

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