Area/Activity Assessed	Kitohono	Kitchens					Date Comple	eted	23.01.24	23.01.24		
Area/Activity Assessed	Kitchens	Kitchens							23.01.25	23.01.25		
Assessment Completed By	Keith Wil	Keith Wilkinson (NEBOSH and NE			OSH Fire)		Person(s) Co	Parsonisti Ansiliran		d (Site Manager – Jayne e (Finance Manager)		ne
Persons Exposed	Employees		Contractors		Young Person		Expectant Mother	а	Visitors ind/or Public		Trespassers	
Frequency of Exposure	Continually		Hourly		Daily		Weekly		Monthly		Yearly	
Duration of Exposure	Less than 1hr		1-2 hrs		3-4 hrs		5-6 hrs		7-8 hrs		More than 8 hrs	\boxtimes
	·		·				·		·		·	
Probability 5= Very Likely, 4= Likely, 3= Quite Possible, 2= Possible, 1= Unlikely					Low	0	-8 Low risk n	o action requ	uired			
						n 9-						
							-25 High risk stop operation and implement adequate control measures					

		Residual Risk				
No	Hazard	Existing Control Measures	Severity	Probability	Risk	Additional Control Measures
1.	Slips, trips and falls	 Well maintained flooring. All access routes and walkways are suitably illuminated using an appropriate level of lighting. Employees wear appropriate footwear. Floor surfaces of the premise's areas are subject to on-going visual inspections by all employees throughout the working day, any signs of damage are reported to the site manager immediately. Designated walkways kept clear and free from obstruction. Cables tidied under desk in kitchen office. Non-slip flooring used. 	3	2	6	



					Risk	
No	Hazard	Existing Control Measures	Severity	Probability	Risk	Additional Control Measures
2.	Electrocution	 Equipment in good condition. Fixed Electrical certificate in place. Kitchen equipment inspected annually by external company. PAT testing completed annually. 	5	1	5	
3.	Fire	 Fire Risk Assessment completed in accordance with the Regulatory Reform (Fire Safety) Order 2005. The assessment considers the provision of preventative measures, means of raising the alarm, staff training and provision of firefighting equipment. All alarm and emergency lighting systems are maintained by appointed competent contractor. Smoking prohibited in the building in line with current legislation. Fire extinguishers present. Fire alarm and detection present. All escape routes are unobstructed. Sources of ignition and combustible items kept apart. Extraction cleaned annually. Fire blanket. 	5	1	5	
4.	Cuts, bumps, and bruises	 Equipment in good condition. Supervised at all times. First aid available on site. First aid box fully stocked up. 	4	2	8	
5.	Housekeeping	 Regular cleaning procedure in place. Rubbish is removed by appointed cleaning. Rubbish bins are emptied daily. 	3	2	6	



			Res	idual	Risk	
No	Hazard	Existing Control Measures	Severity	Probability	Risk	Additional Control Measures
6.	Unauthorised Access	 CCTV in use throughout building. Supervision in place. Only authorised personnel are allowed in the kitchen area. Visitors are required to report to reception and sign into a register. All visitors are accompanied throughout the building at all times unless a valid DBS has been presented. 	3	2	6	
7.	Hygiene/Infection control	 Regular cleaning procedure in place. Hot running water, hand wash and sanitizer available. Colour coding system in place. Employees trained in food hygiene. Temp checks conducted and recorded. 	3	1	3	
8.	Materials/equipment storage leading to falling objects. Staff and 3 rd parties could suffer severe personal injury or worse as a result of materials falling onto them	 Employees are responsible for ensuring that any/all materials or products are stored in a manner that does not create a hazard for anyone. On-going supervision completed by nominated personnel. Heavy storage at low level. 	4	1	4	
9.	COSHH	 Supervision in place. COSHH stored appropriately. Kitchen Staff have access to MSDS sheets. Kitchen staff trained in safe use of COSHH products. Substances controlled by competent personnel. COSHH assessments completed. SDS and COSHH file available on site. 	3	2	6	



				idual	Risk	
No	Hazard	Existing Control Measures	Severity	Probability	Risk	Additional Control Measures
10	Contamination caused by poor hygiene (toilets, welfare areas) Staff may suffer from ill health issues due to contamination of welfare areas e.g. sickness, exposure to legionella or similar virus	 The areas are subject to daily cleaning regime by appointed cleaning. Stored water systems are subject to an on-going monitoring regime to ensure that they remain free from Legionella bacteria. Bi-Annual risk assessment completed. A/C units are serviced on an annual basis. 	3	2	6	
11	Exposure to Asbestos Containing Materials (ACM's) Exposure to inhalable or ingestible ACM fibres could lead to Asbestos related disease for those affected	 Location of ACM's was established by previous survey. ACM's are subject to on-going monitoring by the school management team following the guidance provided by the survey. ACM register information is given to all outside contractor personnel who may be required to work in the location where ACM's are present. 	5	1	5	



	ACTIONS ARISING FROM THE RISK ASSESSMENT										
Hazard number	CONTROL MEASURES / LIARDE COMPLETE AND ANY COMMENTS OF NOTE										



AcknowledgementThe following members of staff have read this risk assessment. Their signatures are confirmation that they have read and understood all which is within its contents.

Name	Signature	Date	Name	Signature	Date