

On The Hill - Activity Specific Risk Assessment

Activity:

Food Preperation

Updated:

Jun-19

Name:

LW+TS

Description:

Preparing food outdoors with sharp knives and cooking - sometimes on a fire (see separate risk assessment).

Hazards	Persons at Risk	Risk without controls		Total Risk Rating	Controls	Risk with controls		
		Outcome	Likelihood		Outcome (1) Inconvenience (2) Minor Injury (3) Injury / Illness (4) Major Injury (5) Fatality / Multiple Likelihood (1) Rarely (2) Unlikely (3) Infrequent (4) Sometimes (5) Often	Outcome	Likelihood	Total Risk Rating
Cuts	All	4	4	16	Ensure knives are sharp before beginning activity. Appropriate ratios should be maintained throughout. Demonstrate safe use of knives before beginning. Participants should avoid walking with knives and use them only at the workstation.	4	2	8
Food Poisoning	All	3	5	15	Hands should be washed prior to all food preparation and eating. Food preparation surfaces should be properly cleaned and disinfected. Food should be checked for thorough cooking before consumption. Food should be covered when not required. Dishes should be washed in hot water by a minimum number of people. Leftover food should be dated and re Fridgerated. Ensure use of colour coded chopping boards for different food types and display key. Use separate labelled cleaning materials for kitchen, pizza oven, etc.	3	2	6

Other Relevant Activity Specific Risk Assessments:

Fires, Pizzas