



Risk Assessment Carrying Hot Pans

Business Name:	Risk Assessor:		Image:
Minchinhampton Market House	Name	Neil James	
	Job Title	Consultant – Envesca Ltd	
	Date	11 th October 2022	
	Signed		

Location of Hazard / Area / Process / Equipment:	Kitchen
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Activities:	How Harm Could Occur:	People Who Could be Harmed:	
Carrying hot pans from the cooker to the sink /other kitchen area.	<ul style="list-style-type: none"> • Burns and scalds. • Manual Handling injuries. • Slips, trips and falls. 	Employees	<input checked="" type="checkbox"/>
		Public / Customers	<input type="checkbox"/>
		Contractors	<input type="checkbox"/>

Current Risk Rating (before controls are in place)			
Low	<input type="checkbox"/>	Medium	<input type="checkbox"/>
		High	<input checked="" type="checkbox"/>

Control Measures
<ul style="list-style-type: none"> • Provide safety awareness training. • Ensure that manual handling training is carried out. • Ensure smaller pans are used whenever possible. • Ensure lighting is suitable and sufficient. • Use 2 people to lift heavy pans wherever possible. • Ensure that a good housekeeping policy is maintained. • Ensure that any spillages are cleaned up immediately. • Ensure that personal protective equipment (PPE) is used: Protective gloves and aprons.

Residual risk factor after measures taken			
Low	<input checked="" type="checkbox"/>	Medium	<input type="checkbox"/>
		High	<input type="checkbox"/>

Risk Assessment Owned / Managed by:	
Name	
Job Title	
Date	
Review date	