


Risk Assessment Allergens

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

Location of Hazard / Area / Process / Equipment:	Kitchen – Food Preparation and Handling.
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Activities:	How Harm Could Occur:	People Who Could be Harmed:	
Allergens	<ul style="list-style-type: none"> Death/Serious Consequences 	Employees	<input checked="" type="checkbox"/>
		Public / Customers	<input checked="" type="checkbox"/>
		Contractors	<input checked="" type="checkbox"/>

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

Control Measures
<ul style="list-style-type: none"> Review your policy for allowing allergen products on site, avoid these wherever practical. Provide allergen awareness training for your team. Provide an information file with product specifications and menu content for everyone to be aware of. Ensure that food handlers process allergen products separately, using separate equipment and areas. Ensure your team are trained in how and when to wash hands before and after handling allergen products. Ensure allergen products are clearly labelled in storage and kept apart from other products. Ensure that the team are trained in how to clean worktops and equipment before and after dealing with allergen products. Provide colour coded boards and utensils for dealing with allergen products. Ensure all products have clear labels to make team aware of allergens.

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	