Kitchen Risk Assessment for Hirers

Business Name:	Risk Assessor:		Image:
Minchinhampton	Name	Julie Thayer	
Market House	Job Title	Consultant – Envesca Ltd	
	Date	April 2023	
	Signed	NAS	

Location of Hazard / Area / Process / Equipment: Kitchen

Activities:	How Harm Could Occur:	People Who Could be Harmed:		
Use of knives and	 Serious wounds and cuts. 	Employees	\square	
kitchen utensils.	Burns and Cuts	Public / Customers	\square	
Using the microwave.	 Scalds and burns 	Contractors		
Contact with hot	Cuts and lacerations			
water. Handling and			\square	
disposing of broken				
glass.				

Current Risk Rating (before controls are in place)						
Low		Medium	\boxtimes	High		

Control Measures Required

- Always use and store knives correctly
- Do not put metal dishes in the microwave, Remove all lids from jars and takeaway containers before you put them in the microwave. Food containers can be very hot use an oven cloth or oven gloves. Remove the cling film carefully and keep out of the way of steam. Never switch the microwave oven on if it is empty.
- Take note of signs warning of hot water
- Ensure any glass breakages are cleared up immediately, thoroughly and safely

Residual risk factor after measures taken						
Low			ium		High	
Risk Assessment Owned / Managed by:						
Name						
Job Title						
Date						
Review date						