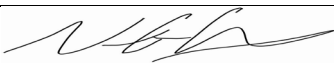



Risk Assessment

Kitchen – Use of Knives

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 –Use of knives and kitchen utensils.
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Activities:	How Harm Could Occur:	People Who Could be Harmed:	
Use of knives and kitchen utensils.	<ul style="list-style-type: none"> Serious wounds and cuts. 	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 type="checkbox"/>
		High	<input checked="" type="checkbox"/>

Control Measures Required
<ul style="list-style-type: none"> Ensure all staff receive training and supervision. Always use a knife suitable for the task. Only use sharp knives and take care when sharpening knives. Always hold the knife firmly. Do not cut towards the body. Do not leave knives or other hazardous utensils on tables on into a bowl of washing up water. Always put knives away after each use. Always carry a knife point down, never point out in front of you. Never try to catch a falling knife. Never leave a knife with its blade facing up. Store knives safely. Never throw knives and dispose of them carefully if redundant. Ensure allergy signage is displayed and maintained. Ensure all instructions are provided for use of equipment.

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	