



CONSTRUCTION CATERING SERVICES

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CCS Event Risk Assessment			
Event	Canteen Brent	Location	Engineers Way Wembley HA9 0ES
Event Date	Various	Assessment Title	Canteen
Prepared by	Dean Carr	Signature	
Assessment Status	In Progress		
Specific Legal Requirements	Health and Safety at Work Act 1974 Management of Health and Safety at Work Regulations 1999 Workplace, Health Safety and Welfare Regulations 1992	Relevant Standards and Guidance	FSA

Area or activity	Hazard	Who may be harmed and how	Planned control measures	Risk Rating H / M / L	Responsibility
Kitchen	All Gas appliances	Staff, Possibility of Burning, Fire, explosion	Complete and full staff training on all appliances	M	Manager and staff member
Kitchen	All electrical appliances	Staff Possibility of personal injury, electrical shock,	Complete and full staff training on all appliances	L	Manager and staff member
Kitchen	Use of specialized equipment	Staff risk injury from contact with dangerous machinary	Complete and full staff training on all appliances	M	Manager and staff member
Kitchen and canteen	Slips and trip	Customers and staff injured if they trip over objects or slip on spillages	work areas kept tidy, goods stored suitably, Staff clean up spillages (including dry spills) immediately using suitable methods and leave the floor dry	L	Manager and staff member

Kitchen	Contact with steam, hot water, hot oil and hot surface	Staff may suffer burns	Staff trained in risks of hot oils and on procedure for emptying/cleaning fryers	M	Manager and staff member
Kitchen	Contact with bleach and other cleaning and washing chemicals	Staff risk skin damage and irritation	Dishwasher instead of washing by hand, rubber gloves, strong cleaning products clearly marked	L	Manager and staff member
Kitchen and canteen	Fire	Staff, customers could suffer serious/fatal injuries from burns/smoke inhalation	Fire risk assessment @ www.communities.gov.uk/fire . All appliances serviced annually. PAT test all electrical appliances	M	Manager and staff member
Kitchen	Knives	Staff Possibility of personal injury	Complete and full staff training on all appliances	M	Manager and staff member
Kitchen	Cross contamination while preparing food	Customers and staff, food poisoning	Purchase of correct equipment and sanitizers	L	Manager and staff member
Kitchen	Food Storage areas	Customers and staff, food poisoning	Good stock Rotation Keep to cleaning schedule	L	Manager and staff member
Kitchen	Fridges	Customers and staff, food poisoning	Good stock Rotation Keep to cleaning schedule Regular fridge temperature checks as on the schedule	L	Manager and staff member
Kitchen and canteen	Rubbish bins	Trip Hazard	Keep the area clean and tidy	L	Manager and staff member