Risk Assessment – School Canteen Example

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| Identify the hazards | Who/what may be harmed | Risk\_Probability | Risk\_Severity | Risk\_Factor | **Existing control measures** | Recommendations/ further action required |
| Fire | Potential damage to buildings and life. | Small | Large | Average | Training.  Safety equipment. | Keep training an equipment up to date and maintained. |
| Hot oil splash | Staff | Average | Average | Average | - | - |
| Smoke | Staff | Large | Small | Small | - | Ventilation and fire equipment. |
| Burning and scolding | Staff | Small | Average | Small | Training.  Safety equipment. | Keep training an equipment up to date and maintained. |
| Spillage | Any passer by | Small | Small | Small | Clean spills, safety signs | - |
| Bad food hygiene | Any consumers of food | Small | Average | Small | Food prep training.  Check food quality. | Use Larger quality foods and rotate stock more regularly. |
| Self-harm/injuries from prep. Cuts bashes etc. | Staff | Average | Small | Small | Training.  Dedicated workspace for prep. | - |
| Rotten food | Consumers | Small | Average | Small | Throw out old food, rotate stock. | - |
| Drop crate | Staff, courier | Small | Small | Small | Proper equipment and training provided | Dedicated loading zone. |
| Block traffic | Commuters, pedestrians | Small | Small | Small | - | Dedicated loading zone. |
| Gas leak | Everyone | Small | High | Medium | Regular maintenance. | - |