




# **Middle East Propulsion Company Limited**

## **RISK ASSESSMENT REPORT OPERATIONAL**

<b>RISK</b>	<b>Director QS &amp; IS</b>
<b>RISK:</b>	<b>RI-2023000047</b>
<b>DATE:</b>	<b>12/03/2023</b>

	<h1>Risk Assessment</h1>	Risk Owner:	Director QS & IS
		Risk:	RI-2023000047
		Date:	12/03/2023

## RISK ASSESSMENT

All risk assessments should be documented. Note that organization should capture all risks & take mitigation actions

**Risk Scope:** Organization

**Context Type:** Internal Issues

**Risk Category:** OPERATIONAL

## POSSIBLE ISSUES/EVENT

Burn hazards due to hot surfaces  
Slip & trip hazard  
Fire hazard

## POSSIBLE ISSUES/IMPACT

Body injuries  
Ill health

Impact / Severity	Likelihood Level	Risk Level	Is Legal Issue	Existing Control Description	Is Risk Acceptable
B	Stray Incidence / Once in a year (1 in 1,000 10,000 activities)	<b>B2</b>	No	Segregation of cooking and food processing Use of electrical equipments in kitchen Appropriate fire extinguisher	Yes

## RISK MONITORING

### Responsibility of existing and additional control

Director QS & IS

### Monitoring Frequency

Yearly

### Evaluation of effectiveness of controls

Number of OHS incidents reported in cafeteria and pantry

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## RISK MANAGEMENT/ADDITIONAL MANAGEMENT

### Preventive Action Description

OHS training of cafeteria staff by safety department including frequest tool box talks  
 Safety signages  
 SOP for food safety and safe handling of food items e.g. oil storage, persihable vegetables, food grade cleaning  
 chemiclas