



Safety in Catering Premises

The following details highlight some of the hazards and risks that might exist in your premises. They are by no means exhaustive and will vary depending on your own particular business. As a starting point use the blank sheet provided in this pack and carry out your own simple risk assessment.

Main Types of Hazard

Cutting Injuries or Amputations
from knives and dangerous equipment

Managing the Risk

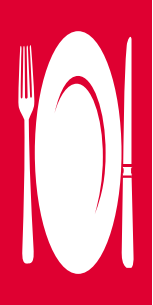
- Employ safe practices, for example always cut or chop on a board never in the hand.
- Do not leave knives in sinks and store knives in suitable racks or sheaths.
- Make sure dangerous machines, such as slicers, mixers and food processors are suitably located, securely fixed and adequately guarded.
- Site the equipment so that the operator cannot be accidentally bumped/distracted. Display warning notices alongside machines to remind operators and others of the dangers they pose.
- Maintain equipment in good condition.

Burns and Scalds
from cooking appliances,
utensils and boiling water

- Do not top up deep fat fryers with oil from large containers.
- Lower food into the fat slowly.
- Provide suitable gloves and aprons for dishwashing and only use special oven cloths for removing hot items from ovens.
- Use long handled baskets for deep sinks.
- Never leave cooking pots so that the handles overlap the stove edge.
- Keep face clear when opening lids on bain maries and saucepans. Never reach across hot containers, saucepans etc.

Fire Risks
from electrical faults in wiring,
lights and equipment, burning fat
and grease, flare ups in cooking
appliances and smoking

- Do not overfill or leave deep fat fryers unattended. Do not leave ovens and ranges unattended.
- Ensure that thermostats are working.
- Ensure adequate fire fighting equipment is available, e.g. fire blankets.
- Clean microwave ovens on a daily basis.
- Ensure that all means of escape are properly maintained and kept free from obstruction, unlocked and easy to open.
- Ensure electrical systems are checked regularly and faults reported and repaired immediately.
- Do not overload electrical systems by using adaptors.



Slips, Trips and Falls

from uneven, slippery or obstructed floor surfaces and trailing cables may lead to accidents and injury.

- Provide adequate lighting and sufficient room.
- Train staff in safe working practices e.g. never carry hot food over the head of a customer, be aware of handbags etc.
- Establish a one-way system in and out of the kitchen.
- Provide mops so that spills can be cleaned up immediately.
- Provide safe access equipment for reaching heights.
- Avoid trailing cables.

Cleaning

Substances used for cleaning sinks, toilets and floors and for washing dishes are potentially dangerous chemicals and may cause dermatitis and chemical burns.

- Use the safest possible cleaning agents and instruct staff how to use chemicals safely.
- Obtain information on all substances used in the premises from manufacturers hazard data sheets.
- Train staff and provide appropriate protective clothing.

Maintenance

People have lost their lives, others have suffered injuries as a result of accidents during maintenance work e.g. window cleaning, changing light bulbs, painting etc., or lift and equipment maintenance.

- Do not overlook routine cleaning and maintenance work when considering health and safety. Develop safe systems of work for your employees.
- Ensure there is nothing on your premises which could pose a risk to the health and safety of contractors.

■ For Further Information:

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