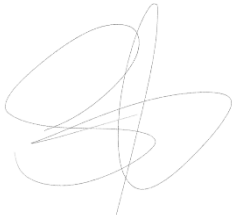


Macmillan Academy

RISK ASSESSMENT – Table top can opener

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	S.Jackson 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Estates Director.			


RISK MATRIX TABLE

Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L
	Minor: Causes physical or emotional discomfort	M	L	L

RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Cuts Cross contamination Bruises	Catering staff Students Staff	M	<ul style="list-style-type: none"> • Ensure the can is placed in the unit correctly • Keep hands away from the cutting edge of the blade • Care must be taken when removing an opened tin as the ragged edge will be sharp • Leave the handle turned inwards or upwards to ensure nobody injures themselves when passing • When disposing of tins put the lid inside the opened tin • After each use wash down with D10 sanitising spray • Clean thoroughly at the end of each day 	Yes		L
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – Cheese Grater

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	S.Jackson N.Leach 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			


RISK MATRIX TABLE

Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L
	Minor: Causes physical or emotional discomfort	M	L	L

RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Cuts Electric shock	Catering staff	M	<ul style="list-style-type: none"> • Always use plastic plunger to push food through grater • Always turn off the machine before dislodging any food and before changing any blades • Never place hands near blades • Never try to open the machine whilst in operation • Disconnect from mains before cleaning • Thoroughly wash and dry all components and main machine making sure the plug does not get wet • Report any rust on any part, especially the attachment plates 	Yes		L
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – Combi oven/steamer

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	S.Jackson N.Leach 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE


Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L

	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Burns Scalds Manual handling	Staff	M	Steam component <ul style="list-style-type: none"> • Do not obstruct steam outlet at any time • Check rubber door seal for damage • Release pressure on door slowly and stand behind door to avoid burning steam when opening • Avoid being scalded by dripping water by taking trays out of steam slowly • Remove excess water before removing food containers from unit • Always remove trays with a dry cloth 	Yes		L

			<p>Oven component</p> <ul style="list-style-type: none"> • Set temperature to the required heat and set to symbol of two red lines • Press release button on door handle and stand behind the door when opening to prevent blast of steam in face. • Use dry oven cloth to remove trays of food • Do not leave door open for people to walk into • Switch off and leave to cool completely before cleaning • Don't overload trays when lifting in and out • Use correct manual handling technique as per training 			
<p>Applicable regulations:</p>						

Macmillan Academy

RISK ASSESSMENT – Convection oven			
Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	S.Jackson N.Leach 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE				
Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L

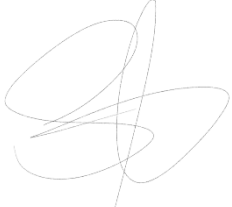
	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Burns Scalds Eye injury	Catering staff	M	<ul style="list-style-type: none"> • Set temperature to the required heat and set to symbol of two red lines • Press release button on door handle and stand behind the door when opening to prevent blast of steam in face. • Use dry oven cloth to remove trays of food • Do not leave door open for people to walk into • Switch off and leave to cool completely before cleaning • Clean shelves and interior of oil, fat and food particles with hot water and detergent on a daily basis 	Yes		L

			<ul style="list-style-type: none"> • Remove rear fan baffle weekly and clean thoroughly • Remove oven sides weekly and clean thoroughly • Use correct protective clothing masks/goggles/gloves prior to using oven spray • Check COSHH data sheet 			
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – Deep fat fryers

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	S.Jackson N.Leach 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE


Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L
	Minor: Causes physical or emotional discomfort	M	L	L

RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Burns Fire	Staff	M	<ul style="list-style-type: none"> • Make sure outlet drain is closed before filling • Fill to level of load line. Not below or above so food is covered, and oil does not overflow when cooking • Check the fryer temperature regularly to avoid overheating • Dry food before frying – water causes spitting which could be dangerous. • Never leave fat fryer unattended when on. <p>DAILY</p> <ul style="list-style-type: none"> • Skim all burnt food from the oil. • Leave oil to cool down before draining • Wipe down outside of fryers • Drain off oil and clean fryers with hot water and detergent weekly. 	YES		L

			<ul style="list-style-type: none"> • Refill with oil. <p>WEEKLY:</p> <ul style="list-style-type: none"> • When the oil is cold, remove the grills and crumb tray • Turn off the pilot and drain the oil • Using hot water and degreasing powder, clean thoroughly • Rinse well and ensure tap is closed before refilling with oil. • Replace grills and crumb tray and re-light pilot. 			
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – Floor washing

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	S.Jackson N.leach 	Expiry Date:	August 2026

Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.

RISK MATRIX TABLE


Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L

	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Slips and trips and falls	Catering staff	M	<ul style="list-style-type: none"> Remove all particles of food when sweeping, including underneath units and benches Wash floor with very hot water and D2 Do not mix D2 and bleach Clean and bleach mops everyday Any cracks or damage to the floor should be reported for repair Put wet floor signs in position Report any floor defects to buildings 	Yes		L
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – Grill

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	S.Jackson N.Leach 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE

Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L

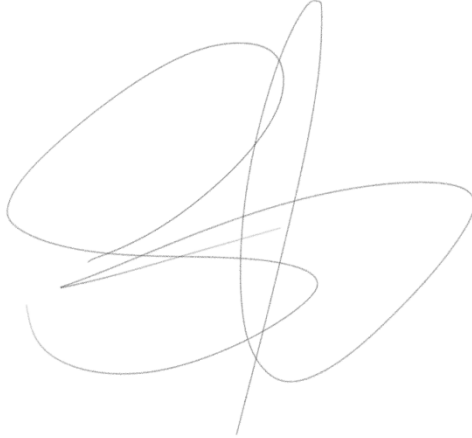
	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Burns	Catering staff	M	<ul style="list-style-type: none"> • Always ignite the back element with a taper first before lighting the front element • Use a dry oven cloth to remove food trays • Always grip the grill tray with one hand, using oven cloth when turning food • Do not leave objects on top of the grills as they will become very hot and could buckle and burn as well as cause injury • Never leave grill tray protruding from the unit • Switch off when finished • Allow to cool before cleaning 	Yes		L

			<ul style="list-style-type: none"> • Remove trays and shelves for cleaning with hot water and detergent • Clean the interior with hot water and detergent • Recover trays with aluminium foil to protect trays from spillages 			
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – KITCHEN HYGIENE

Location/Department:	Catering	Date of Assessment/Last Review:	September 2025
Assessed By:	N. Leach S. Jackson 	Expiry Date:	September 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE

Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L
	Minor: Causes physical or emotional discomfort	M	L	L


RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
<ul style="list-style-type: none"> Personal Hygiene Measures 	<ul style="list-style-type: none"> Staff Students 	M	<ul style="list-style-type: none"> All staff who handle food are supervised and instructed in food hygiene to a level appropriate to their job. Always wash hands before handling food. 	Yes	Safety shoes provided by the academy	L

			<ul style="list-style-type: none"> • Kitchen staff to inform catering manager of any medical condition they may have. • Appropriate first aid kits are available. • All accidents are recorded in Evolve. • Kitchen is clean and in good repair. • Adequate welfare facilities are available, separate, and clean. • Kitchen staff wear proper uniform and footwear. • • Eating, drinking and use of mobile phone is prohibited in the kitchen. Hands must be washed after doing any of these. 			
<ul style="list-style-type: none"> • Food Hygiene 	<ul style="list-style-type: none"> • Staff • Students 	M	<ul style="list-style-type: none"> • Fruit and vegetables are stored away from other foods in cool area with adequate ventilation. • Dry foods are stored in cool, dry, well-ventilated rooms. • Food is not stored on the floor but on suitable racking. • Frozen foods are be put in the freezer as soon as they are delivered. • Frozen foods are date marked to facilitate correct rotation. 	Yes		L

			<ul style="list-style-type: none"> Freezer temperatures are taken and recorded daily. Perishables are stored in the fridge. 			
Applicable regulations:	<p>The Food Safety (General Food Hygiene) Regulations 1995 The Health and Safety (First Aid) Regulations 1981 Reg. 9 Workplace (Health, Safety & Welfare) Regulations 1992 Reg. 25 & 25 Workplace (Health, Safety & Welfare) Regulations 1992</p>					

Macmillan Academy

RISK ASSESSMENT – KNIVES AND USAGE

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	N.Leach S.Jackson 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE


Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L

Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Cuts	Catering staff	M	<ul style="list-style-type: none"> Carry knives away from the body with the point facing down Report any blunt knives Never put knives into sinks for cleaning. Knives must go through dish wash Always use the correct coloured cutting board to cut food on, never cut food in the palm of your hand Always cut downwards into the cutting board Take extra care when using a knife, do not lose concentration at any time 	Yes	<p>Knives are locked away when not in use</p> <p>No unauthorised persons are allowed in areas where knives are in use (kitchens)</p>	L
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – MEAT SLICER

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	N.Leach S.Jackson 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE

Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L


	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Cuts Amputation Electric shock	Catering Staff	H	<ul style="list-style-type: none"> Set the blade to required thickness before placing meat or other food into position Always use the safety guard Never pit fingers between blade and guard Always catch food on a plate, not with hands. Avoid contact with blade Never leave switched on when unattended Always zero the blade when not in use and switch off at the mains No material likely to cause damage to the blade should be included in the food to be sliced 	Yes		M

			<p>e.g. bone as it could also cause hand to slip</p> <ul style="list-style-type: none"> • Never allow lubricant to come into contact with food • No one under 18 years of age is allowed to use a slicing machine • Disconnect plug with dry hands. Dismantle carefully • Clean thoroughly, using a brush to clean behind and under blade • Dry and fit all parts correctly, check and set blade to zero ready for use 			
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – Potwash sink

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	N.Leach S.Jackson 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE


Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L

	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Back injury Cuts Burns	Catering staff	M	<ul style="list-style-type: none"> • Ensure food trap is in place before filling sink to prevent blockages • Always use hot water and detergent and change water regularly • Never put sharp edged items in the sink • Always stack pots safely before and after washing • Get help if an item is heavy • Warn other staff of hot pans left in sink area • Leave sink and surrounding area clean at the end of each day 	Yes		L
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – Robot hand blender

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	N.Leach S.Jackson 	Expiry Date:	August 2026

Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.

RISK MATRIX TABLE

Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L

	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Cuts Amputation Electric shock	Catering staff	H	<ul style="list-style-type: none"> Place the whisking blades in the food to be blended before switching on Switch the blender off before removing the whisking blades from the food Never walk about with the blender switched on Disconnect from the mains before cleaning Wash the whisking blades in hot soapy water Rinse and dry thoroughly Take care when washing and drying the sharp blades Take care not to get the electric plug wet 	Yes		M

Applicable regulations:

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Macmillan Academy

RISK ASSESSMENT – Slips, trips and falls

Location/Department:	Catering	Date of Assessment/Last Review:	September 2025
Assessed by	N Leach S Jackson 	Expiry Date:	September 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE


Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L
	Minor: Causes physical or emotional discomfort	M	L	L

RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
<ul style="list-style-type: none"> Slips/trips and falls Minor bruising or chance of serious injury to head or arms 	<p>Staff Students Visitors</p>	<p>H</p>	<ul style="list-style-type: none"> Spillages are mopped up as soon as possible and wet floor sign used. Grounds are maintained on a daily basis and issues are reported to Buildings Team and repaired as soon as possible Pathways and courts are maintained to reduce moss growth Playing fields and grassed areas are inspected weekly by the buildings team to ensure they remain in a safe condition, no holes etc. Salt is used during icy/snow conditions to reduce risk of falling Corridors/classrooms/offices and access/egress points are kept tidy and free from obstruction Cables/wires are appropriately tied/covered and do not trail The site is adequately lit to prevent obstructed view Mats are placed at doorways to dry shoes 	<p>Yes</p>	<p>STM contract in place to maintain playing fields and courts</p> <p>Elephants feet provided to staff where deemed appropriate.</p>	<p>M</p>

			<ul style="list-style-type: none">• Handrails on all stairways/ramps with colour indicating a changing level• Sensible footwear should be worn around site• Standing on tables/chairs/desks is not permitted			
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Macmillan Academy

RISK ASSESSMENT – Small Hobart

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	N.Leach S.Jackson 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE


Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L
	Minor: Causes physical or emotional discomfort	M	L	L

RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Limb trapping Bruising	Catering staff	M	<ul style="list-style-type: none"> Secure mixing bowl and beater so that they will not dislodge during use Always start at lowest speed to prevent contents from flying out of the bowl Keep hands out of the bowl whilst beater is in motion Never overload the bowl as this puts a strain on the motor 	Yes		L

			<ul style="list-style-type: none"> • Press the red stop button in an emergency. • Always switch off at the mains after use • Always disconnect before cleaning • Thoroughly wash and dry all components and main machine • Take care no rust occurs on any part 			
Applicable regulations:						

Macmillan Academy

RISK ASSESSMENT – Steamer

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	N.Leach S.Jackson 	Expiry Date:	August 2026
Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.			

RISK MATRIX TABLE

Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L


	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Burns Scald	Staff	M	<ul style="list-style-type: none"> • Ignite 20 minutes prior to using to allow for build-up of steam • Always maintain correct water level • Do not obstruct steam outlet at any time • Check rubber door seal for damage • Release pressure on door slowly and stand behind door to avoid burning steam when opening • Avoid being scalded by dripping water by taking trays out of steam slowly • Remove excess water before removing food containers from unit 	Yes		L

			<ul style="list-style-type: none"> • Always remove trays with a dry cloth • Change water after each use • To clean – switch off the steamer, place jug under drain taps and turn off all three taps to off/empty position • Remove shelves for washing, clean and dry the interior thoroughly • Replace clean shelves and refill steamer by turning all three taps to their original on/fill position • Remove sides and base unit weekly for cleaning 			
<p>Applicable regulations:</p>						

Macmillan Academy

RISK ASSESSMENT – Water boiler

Location/Department:	Catering	Date of Assessment/Last Review:	August 2025
Assessed By:	N.Leach S.Jackson 	Expiry Date:	August 2026

Any queries arising from this risk assessment should be addressed immediately with Head of Department or Operations Director.

RISK MATRIX TABLE

Risk rating High (H), Medium (M), Low (L)		Likelihood of occurrence		
		Probable	Possible	Remote
Likely impact	Major: Causes major physical injury, harm or ill-health	H	H	H
	Severe: Causes physical injury or illness requiring first aid.	H	M	L

	Minor: Causes physical or emotional discomfort	M	L	L
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RISK	THOSE AT RISK	RISK RATING PRIOR TO ACTION (H/M/L)	CONTROL MEASURES	IN PLACE? (YES/NO)	FURTHER ACTION / COMMENTS	RESIDUAL RISK RATING (H/M/L)
Burn Scald	Catering staff	H	<ul style="list-style-type: none"> Turn gas tap on and ignite pilot Drain off excess water Always hold containers near to tap to avoid splashing Do not overfill containers Clean exterior of boiler daily Clean drain Drain grid daily Turn off when not in use 	Yes		M
Applicable regulations:						

