

BLACKMORE VALE LIONS CLUB

CATERING RISK ASSESSMENT For: HALF MARATHON 2015 - PAGE 2 OF 2

Name of Assessor: PETER OSWICK Date of Assessment: 1st Feb 2015

Activity/ Process/ Operation	What are the Hazards to Health and Safety	What Risks do they pose and to whom?	Risk Level H/M/L	What existing control measures are in place to reduce the risk?	Risk Level Achieved H/M/L	What further action / control measures are still required to reduce the risk
	SHARP KNIVES	CUTS TO OPERATORS	L	KEEP KNIVES IN A SAFE PLACE PREFERABLY IN A UTENSIL BOX WHEN NOT IN USE	L	COVER ANY CUTS WITH A PLASTER AND IN EXTREME CASES SEEK MEDICAL ASSISTANCE
	BOILING WATER	SCALDING/BURNS TO OPERATORS		HAVE EASY ACCESS TO FIRST AID KIT		
	COOKING AND SERVING OF HOT FOOD			TAKE PARTICULAR CARE WHEN FILLING POTS AND CUPS		
				HAVE EASY ACCESS TO FIRST AID KIT		
				USE HEATPROOF GLOVES AND CLOTHS TO PROTECT HANDS AS REQUIRED		UNLESS VERY MINOR BURNS SEEK MEDICAL ASSISTANCE IMMEDIATELY
				HAVE EASY ACCESS TO FIRST AID KIT		

Signed by assessor :

Peter Oswick 1st Feb 2015