

**QUAYSIDE**  
**Glebe Road**  
**Bowness-on-Windermere**  
**Cumbria**  
**LA23 3HE**

**RISK ASSESSMENT**

**Date: 10.11.24**

**Next Review Date: November 2025**

Persons at Risk		Employees, Contractors, Visitors, Members of Public					
Hazard		Existing Controls, Safe Work Procedures & Reference to Safe System of Work (Where applicable)			Risk Rating		Date Completed
		L	C	Total	Further Action		
1	Hot works- Kitchen activity when cooking food.	<ul style="list-style-type: none"> <li>Head Chef is competent in his role and has got 8 years experience</li> <li>There is an induction on starting as an employee.</li> <li>Supervision is provided over a set period to ensure the new starter has had the correct information, instruction and supervision.</li> <li>Certain hot work, such as the deep fat fryer, is off limits to those under 18 years. Specific instruction is given and shown on how to use and drain the fat fryer.</li> <li>All employees told to wear long sleeves &amp; heat-resistant gloves/cloths/aprons provided</li> </ul>	2	4	8	<ul style="list-style-type: none"> <li>There needs to be a safe system of work, a clear written guide of instructions of how to use higher risk equipment such as the deep fat fryer and any other identified equipment. This instruction must be trained out to all users and records of training kept.</li> </ul>	
2	Slips and trips	<ul style="list-style-type: none"> <li>Kitchen/food service staff and customers may be injured if they trip over objects or slip on spillages.</li> <li>Good housekeeping – work areas kept tidy, goods stored suitably etc.</li> <li>Kitchen equipment maintained to prevent leaks onto floor.</li> <li>Equipment faults leading to leaks quickly reported to manager.</li> <li>Drainage channels and drip trays provided where spills more likely.</li> <li>Employees clean up spillages (including dry spills) immediately using suitable methods and leave the floor dry. Signage in place.</li> <li>Suitable cleaning materials available.</li> <li>Good lighting in all areas including cold storage areas.</li> <li>No trailing cables or obstruction in walkways.</li> </ul>	2	4	8	<ul style="list-style-type: none"> <li>Steps and changes in level need to be highlighted.</li> <li>H&amp;S training for all employees to understand hazards in their workplace and how to maintain good standard of housekeeping.</li> <li>Ensure suitable footwear with good grip worn by staff. (Management to provide footwear if not available as PPE)</li> <li>There needs to be a recordable system for recording all incidents from near misses to accidents.</li> </ul>	<p>Dec 23</p>

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Hazard								L	C	Total			
3	Manual handling- Handling heavy items such as flour sacks, ingredients, boxes of meat, trays of crockery, kegs etc				<ul style="list-style-type: none"> <li>Ingredients bought in package sizes that are light enough for easy handling.</li> <li>Commonly used items and heavy stock stored on shelves at waist height.</li> <li>Suitable mobile steps provided and staff trained to use them safely.</li> <li>Handling aids provided for movement of large/heavy items.</li> <li>Sink at good height to avoid stooping.</li> </ul>			2	4	8	<ul style="list-style-type: none"> <li>Employees to be trained in how to lift safely. This training has so far been verbal, however needs to be delivered by a competent trainer and records of training kept. In particular attention to be given to the laborers who do regular lifting and carrying of goods up and down the stairs.</li> </ul>		

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Hazard								L	C	Total				
4	Contact with steam, hot water and hot surfaces.				<ul style="list-style-type: none"> <li>Display 'hot water' signs at sinks and 'hot surface' signs at hot plates.</li> <li>Employees trained in risks of releasing steam.</li> <li>Water mixer taps provided.</li> <li>Handles on pans maintained.</li> <li>'hot water' signs at sinks and 'hot surface' signs at hot plates displayed.</li> </ul>			2	3	6				
5	Knives				<ul style="list-style-type: none"> <li>Employees trained to handle knives.</li> <li>Knives sharpened professionally at regular intervals for purpose of work.</li> <li>Knives suitably stored when not in use.</li> <li>First aid box provided and nominated first aider always on site.</li> </ul>			1	4	4	<ul style="list-style-type: none"> <li>Add in eye wash provision to first aid boxes</li> </ul> <p>Note: Tell staff not to use knives to remove packaging – suitable cutters will be provided.</p>			Dec 23
6	Food handling				<ul style="list-style-type: none"> <li>Where possible and sensible, employees use tools (cutlery, tongs scoops etc) to handle food rather than hands.</li> <li>Food grade, single- use, non-latex gloves are used for tasks that can cause skin problems, eg salad washing, vegetable peeling and meat filleting.</li> <li>Where handling cannot be avoided, hands are rinsed promptly after finishing the task and employees reminded to thoroughly dry hands after washing.</li> </ul> <p>recommended to be carried out monthly)</p>			2	3	6	<ul style="list-style-type: none"> <li>Active prevention of work-related dermatitis must be achieved by providing employees with the information and advice on how to prevent this from happening. Provide non-taint, nut-oil free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing. Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs. (This training must be recorded and visual checks are</li> </ul> <p>Dec 23</p>			

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Hazard		Existing Controls, Safe Work Procedures & Reference to Safe System of Work (Where applicable)			Further Action		Date Completed
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7	Contact with bleach and other cleaning chemicals & hazardous substances. Prolonged contact with water, particularly in combination with detergents, can cause skin damage. Employee's cleaning premises risk skin irritation or eye damage from direct contact with bleach and other cleaning products. Vapour may cause breathing problems.	<ul style="list-style-type: none"> <li>Dishwasher used instead of washing up by hand.</li> <li>All containers clearly labelled.</li> <li>Where possible, cleaning products marked 'irritant' not purchased and milder alternatives bought instead.</li> <li>Long-handled mops and brushes, and strong rubber gloves, provided and used.</li> <li>Employees wash rubber gloves after using them and store them in a clean place.</li> </ul>	3 4	12	<ul style="list-style-type: none"> <li>Provide non-taint, nut-oil free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing.</li> <li>As with food handling, train employees using chemicals and hazardous substances in COSHH.</li> <li>All Safety Data Sheets must have a COSHH risk assessment to identify all hazards associated with using chemical and its associated risk.</li> <li>Bleach is not to be used! This has been mentioned as it was found under the sink in the washroom. Put in place daily checks to ensure no one is buying in bleach.</li> </ul>		
8	Gas appliances	<ul style="list-style-type: none"> <li>Staff and customers could suffer serious/fatal injuries as a result of explosion/ release of gas.</li> <li>Daily check of gas appliance controls.</li> <li>Inspection, service and test carried out by Gas Safe registered engineer every 12 months.</li> <li>Staff know where main isolation tap is and how to turn supply off in an emergency</li> </ul>	1 5	5		23 <i>Dec</i>	

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9	Electrical	<ul style="list-style-type: none"> <li>Manager visually inspects the system once a year and is competent to do so.</li> <li>System inspected and tested by an electrician every five years.</li> <li>Staff trained to check equipment before use and to report any defective plugs, discoloured sockets or damaged cable and equipment.</li> <li>Staff know where fuse box is and how to safely switch off electricity in an emergency.</li> <li>Plugs, sockets etc suitable for kitchen environment.</li> <li>Access to fuse box kept clear.</li> </ul>	1	5	5	<ul style="list-style-type: none"> <li>Check that residual current devices (RCDs) installed on supplies to hand-held and portable appliances.</li> <li>Plug socket in kitchen on ceiling has an adapter plugged into the socket for addition of more electrical items. This is not good practise. See recommendations in Fire Risk Assessment.</li> </ul>	Dec 23
10	Fire	<ul style="list-style-type: none"> <li>Fire marshals trained.</li> <li>Fire detection in place and tested by competent contractor.</li> <li>Fire folder has records of weekly fire checks.</li> <li>Fire evacuation procedure in place.</li> <li>Fire extinguishers in place and maintained</li> </ul>	1	5	5	<ul style="list-style-type: none"> <li>Fire panel needs annual checking and fire drills need to be carried out and recorded twice a year.</li> <li>Fire risk assessment will have actions for completion</li> </ul>	Dec 23
11	Machinery	<ul style="list-style-type: none"> <li>Staff trained in cleaning, assembly and operating procedures.</li> <li>All dangerous parts to machinery suitably guarded.</li> <li>Daily checks of machinery guards before use.</li> <li>Staff trained to spot and report any defective machinery.</li> <li>Safety-critical repairs carried out by competent person.</li> </ul>	1	5	5	<ul style="list-style-type: none"> <li>Operating instructions need to be easy to locate.</li> </ul>	Dec 23

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**Risk Level Rating**

Likelihood of Hazardous Event:		1 = Very Unlikely	2 = Unlikely	3 = May Happen	4 = Likely	5 = Imminent
Severity of Consequence:		1 = Minor Delay	2 = Minor Injury	3 = Up to 7 Day Loss	4 = Over 7 Day Loss/Major Injury	5 = Fatality
Likelihood x Severity = Risk Factor				RISK RATING		
Risk Factor	1 - 6 = Low	8 - 15 = Medium	16-25 = High	1 - 6 = LOW	Review at least every 2 years	
				8 - 15 = MEDIUM	Additional controls if reasonably practicable. Review regularly	
				16 - 25 = HIGH	Urgent action required - STOP. Where residual risk is identified in this category, all reasonably practicable controls must be have been considered.	

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