

CHORLEY BUNCE Ltd

Tick One Box	
High	
Med	
Low	x

Date of Assessment: SEPT 2017

Review Date: SEPT 2018

Record/Assessment No: 5

Signature of Assessor: 

RISK ASSESSMENT FORM FOR:

ASSESSMENT UNDERTAKEN: Food Safety and Hygiene Operations on Set & UB

Hazards	Persons at Risk	Existing and Required Controls including Documented Standards and Training	Further Action Required?
Food hazards: Physical contaminants Chemical contaminants Pathogenic Bacteria – Microbial contaminants Allergenic Potential for food poisoning and illness None food hazards: Electricity Gas Manual Handling Slipping, tripping and falling hazards Falling objects Hot items	Staff Customers Contractors Visitors	Competent persons Safety and food hygiene training Increased level of supervision Kitchen equipment and appliances used in accordance with manufacturers literature Equipment subject to regular maintenance and inspection regime Visual inspection of items prior to use Visual inspection of site Good housekeeping policy Full implementation of the appropriate HACCP food management system See CCP and food safety records for: Temperature and time – cooking – reheating – storage – preparation Cleaning schedules Physical checks Follow food hygiene policies to include: restriction of access, pests, hand washing, personal hygiene, See applicable ‘flow’ chart for CCP’s and areas of specific food hygiene and food safety control measures Fixed electrical wiring installation certificates Portable electrical appliance tests (PAT) Gas safety certificates See Manual Handling Assessments – include 2 person lifting of large hot pans with handles See COSHH Assessments Stable objects on stable shelving and benches Use heat resistant handling aides {Preparation and Cooking done off site} {Visual inspection of ‘remote’ site where applicable during ‘events’}	