

Strategy & Evolution SPECIFIC RISK ASSESSMENT

DATE OF EVENT: 20th – 23rd June 28th June to 30th June

STAFF ON SITE Head Chef and Kitchen/ serving Staff EQUIPMENT ON SITE:

Rational Ovens, Hot holding cupboards, serveries, refrigerated trailers, hot water urns, Gas

Site

- On arrival ensure the ground is level and clear of items liable to cause trips and falls and any potholes are filled.
- All equipment to be in a safe and clean condition prior to setting up
- All cooking equipment to be non accessible to the general public with a barrier distance of 3 metres. Agreed area cordoned off with barrier
- Fire extinguishers to be in place prior to using igniting tools.
- Ensure that all gas bottles are well ventilated in the open air.
- Place gas leads safe to avoid tripping.
- Test for gas leaks prior to igniting cooking equipment.
- On completion of cooking disconnect all gas bottles an place in safe area.
- Prior to moving equipment ensure that all equipment has cooled to avoid burns and scalds.
- On clearing equipment from event ensure general public are clear of moving equipment.
- Site to be totally cleared including rubbish at end of event.

<u>Staff</u>

- Staff to wear suitable footwear and clothing with long hair tied up
- Staff to wash hands prior to handling food
- Staff to wear gloves while serving
- Staff to follow all agreed procedures outlined in PP staff Policy

Food/ Drinks

- Chilled/Frozen Food to be kept in refrigerated trailers
- Core temperature of cooked food to be taken and recorded. Following PP Cooking guidelines
- Food to be displayed and served by PP staff
- Food to be displayed and temp recorded after holding which conforms to PP food Heat policy.
- Hot water urns for tea and coffee to be manned by member of support staff
- No unaccompanied guides to be allowed to use tea/coffee urns.
- Hot drinks to be put in appropriate hot water hot water container with lid

Site visited prior to event by R Hingston and assessed to be safe to hold this event.