

Hazard	Who Might Be Harmed	Is the Risk Adequately Controlled, or is More Needed	Review and Revision
Food Contamination caused by hair, nail polish, rings and bacteria on hands	Everyone	Long/medium length hair to be tied back. Prior to food handling, hands to be washing in accordance with hand washing policy. <u>Vinyl gloves to be used when handling any food.</u>	
Food Contamination caused by cuts, sores, boils and dressings	Everyone	Blue plasters to be used to cover cuts and sores More extensive existing injuries must be covered by vinyl gloves	
Food Contamination caused by bacteria spread by illness	Everyone	No tuck staff member feeling sick or unwell to be permitted into food serving area No tuck Staff suffering or recently recovered from sickness or diarrhoea, within 48 hours, to be permitted into the food serving area	
Food Contamination caused by bacterial growth during incorrect storage of food	Everyone	All foods to be covered to prevent cross contamination and stored in original containers. Wash hands in accordance with Hand wash policy.	
Food Contamination caused through waste on table, in bins or on the floor	Everyone	Bins to be lined, full bags to be tied and disposed of promptly Accidental spillages of food to be cleaned immediately Bins to be emptied at the end of each day or when full. <u>Litter to be picked up using a litter picker as needed</u>	
Contamination of food by insects, rats and mice	Everyone	All foods to be covered and stored in appropriate containers All areas to be kept free of food scraps to avoid attraction	
Cash Handling	Everyone	Regular emptying of cash from cashboxes by a manager Removed cash to be placed in a locked environment to reduce loss / theft Cashboxes to be kept away from customers <u>Avoid food cross contamination when handling cash</u>	
Slips, Trips and Falls	Everyone	Ensure adequate bins and storage are available, keep the serving area clear of any boxes and wrappers.	