

Risk area:	Food safety and hygiene
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Assessment performed by:	Project Director and/or Co Director preferably both
Workplace:	<i>Harwes Farm CIC</i>
Employer:	

Some Potential Hazards in this Risk Area	Estimated Risk Level			Some Useful Controls in this Risk Area	Action Dated
	low	medium	high		
1 1. Contamination of food 2. injury sustained rom kitchen utensils			✓ ✓	1. Health & Safety Policy 2. Food safety and hygiene certificate (Andy Taylor)	Apr 2015 Apr 2015

If one of these hazards is identified in your school, please tick (✓) the level of risk, and indicate the date when any consequent controls were put in place. For additional hazards and/or control measures, please use the table below.

	Estimated Risk Level			Control Measures to be Instituted	Action Dated
	High	Med.	Low		
				The Project Director and/or Co Director walk around site before and after each visit checking for any issues and assessing risks. Adequate training and supervision of young people taking part in food preparation, serving and clearing away.	01/04/15

People at risk (✓):	Pupils	Staff	Parents	Parent helpers	Visitors	Contractors
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Employees informed of risk assessment via all of the following means:	1. Urgent announcement (if deemed necessary) to staff 2. Copy of RA on notice boards and wherever else appropriate
Employees to report newly-identified hazards via:	Written notification to Project Director and/or Co Director preferably both <i>(delete as appropriate; if 'other' please specify)</i>
Date of next assessment:	Autumn 16
Assessment frequency:	
Date: Sept 14	Signed: