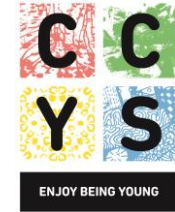


Where the Hazard exists (room, area)	Identify the Hazard	Who is affected	Risk Factor	Control Measures
Kitchen	<ul style="list-style-type: none"> Knives – cooking & craft 	All users	Cuts, laceration to skin	<ul style="list-style-type: none"> Sharp knives to be locked away when not in use. Wash separately to avoid cuts – do not put in washing up bowl Young people to be closely supervised by workers Knives to be held correctly and passed safely
Kitchen	<ul style="list-style-type: none"> Cooking pans Cooker Kettle 	All users	<ul style="list-style-type: none"> Burns from the heat from the cooker or pans Burns from spillages 	<ul style="list-style-type: none"> All young people are to be closely supervised at all times when in the kitchen and the cooker is in use All staff to complete online health and safety training No running or messing around in the kitchen especially when the cooker or kettle is in use Kettle and pans to be held correctly and instructions given about where they should be placed before moving across the kitchen when contents are hot Cooker top and work surfaces to be kept clean and tidy



Where the Hazard exists (room, area)	Identify the Hazard	Who is affected	Risk Factor	Control Measures
Kitchen	<ul style="list-style-type: none"> ○ Microwave 	All users	<ul style="list-style-type: none"> ○ Scalds / burns from food that has been prepared in the microwave ○ Inappropriate use of the microwave 	<ul style="list-style-type: none"> ○ All young people are to be closely supervised at all times when in the kitchen and the microwave is in use ○ Food that has been prepared in the microwave should be allowed to rest
Kitchen	<ul style="list-style-type: none"> ○ Food contamination 	All users	<ul style="list-style-type: none"> ○ Food poisoning ○ Cross contamination 	<ul style="list-style-type: none"> ○ Staff to have completed food safety training ○ Worker with food hygiene certificate brief group about food handling hygiene ○ Colour coded chopping board system and cloths on display ○ Work surfaces to be cleaned with appropriate steriliser before and after use ○ Food storage must follow food hygiene regulations ○ Aprons to be used at all times ○ Use clean tea towels for each session and take them away and wash after each session ○ Food to be stored in secured container in fridge and removed if opened within 48 hours ○ Temperature of fridge/s and freezers to be monitored.