

Risk Management Worksheet – Field Food Handling

ANALYSE, ASSESS & PRIORITISE RISKS						CONTROL THE RISKS			
	Hazard Type	Potential Consequence	C	P	Risk Rating	Controls	New C	New P	Residual Risk Rating
2.	<ul style="list-style-type: none"> Bacterial Cross Contamination (food to food) 	<ul style="list-style-type: none"> Food poisoning Food wastage 	H	P	S	<ul style="list-style-type: none"> Food to be left in packaging as long as possible High-risk foods, such as meat, should be stored lower in eskies than other foods to reduce dripping. Ensure food is covered and leak proof in storage. Use dedicated utensils and chopping boards. Use gloves where possible, and change gloves between food types. Wash utensils and chopping boards between uses. 	H	R	L
3.	<ul style="list-style-type: none"> Bacterial Growth from temperature 	<ul style="list-style-type: none"> Food poisoning Food wastage 	H	P	S	<ul style="list-style-type: none"> Ensure that all perishable food is kept in eskies. Eskies must be stocked with enough ice to keep foods cold. High-risk food, such as meat or dairy, must be stored lower in the eskies, where it is cooler. Keep eskies shut as long as possible and only opened at meal times. Eskies should be stored out of the sun. Hot food, such as leftovers, should not be put into the eskies until it is cool. When transporting small amounts of perishable food, such as lunch ingredients, only take as much as needed that day, and keep cool using other cold items, and insulation, like paper. 	H	R	L

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	• Bacterial Growth from age	<ul style="list-style-type: none"> • Food poisoning • Food wastage • Poor food quality 	H	P	S	<ul style="list-style-type: none"> • Discard any food past its 'use by' date. • Throw out high-risk food that will not be used. 	H	R	L
4.	• Contamination from food handling	<ul style="list-style-type: none"> • Food poisoning • Food wastage 	H	P	S	<ul style="list-style-type: none"> • Use utensils like tongs where possible. • Use gloves, and change gloves between food types. • Guides and participants to wash hands with water and soap, or sanitiser. • Use folding 'table cloth' to ensure a contaminant free cooking area. • Cover cuts with high visibility dressings. • Provide hot soapy water for washing up. 	H	R	L
6.	• Incomplete cooking of food	<ul style="list-style-type: none"> • Food poisoning • Food wastage • Poor food quality 	H	P	S	<ul style="list-style-type: none"> • Liquid food brought up to a rolling simmer and stirred regularly. • Check the thickest meat pieces to ensure that these are thoroughly cooked through. • Cook all food well to the centre. 	H	R	L
12	• Knives	• Incisions, amputation	H	P	S	<ul style="list-style-type: none"> • Staff to teach knife skills (cut away, using chopping board, 'claw' grip). • Students supervised when cutting. • Knives safely stored in tubing when not in use. • First-Aid kit available. 	T	P	M
14	• Slips & trips.	<ul style="list-style-type: none"> • Strains, Sprains, • Head injury 	H	P	S	<ul style="list-style-type: none"> • Good housekeeping – work areas kept tidy, goods stored suitably etc. • Enforce 'no run' zones around cooking area, and 'no go' cooking circle for Trangias. 	T	U	L

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12.	<ul style="list-style-type: none"> • Steam • hot water • hot oil • hot surfaces • molten metal 	<ul style="list-style-type: none"> • scalding or burn injuries 	H	P	S	<ul style="list-style-type: none"> • Staff to teach students dangers of hot oil and water. • Use Cooking Circle with Trangia stoves. • Ensure that Trangia stoves lock in place, and pot-grippers are available for each group. • Have cold water on hand for burn treatment • Ensure pots are removed from heat if empty. 	T	U	L
15	<ul style="list-style-type: none"> • Fire 	<ul style="list-style-type: none"> • burns • smoke inhalation 	D	P	H	<ul style="list-style-type: none"> • Use cooking circle with Trangia stoves. • Ensure Trangias lock together. • Store spare fuel away from cooking areas. • Use burner lids to extinguish burners, rather than blowing. 	D	R	M

Declarations

Compiler

I certify that this Risk Management Plan has been developed specifically for the activity as detailed **and that all control measures identified will be implemented for the activity.**

Activity Checker

I certify that I have checked this Risk Management Plan.

This Risk Management Plan is acceptable for the activity as detailed.
