

Risk Assessment - BFOC Catering RA

Date of Assessment: 1st April 2024, Updated 14th March 2026

Standard Review Date: 1st April 2027

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Description of Area: Blackland Farm Outdoor Centre / Centre Catering



Risk Assessment Matrix

Severity / Likelihood	1 Rare	3 Possible	5 Almost Certain
5 Catastrophic	5	15	25
3 Moderate	3	9	15
1 Insignificant	1	3	5

Definitions:

Severity; How severely could the hazard hurt someone or cause damage?

Catastrophic: Injury would require expert medical attention, and has the potential to be fatal

Major: Injury would require the participant to stop doing the activity, medical treatment is beyond the skills of a basic first aider

Insignificant: Minor injury requiring simple first aid or no treatment

Likelihood; How likely is it to happen?

Almost certain: Expected to occur in all circumstances

Possible: Might possibly occur at some time

Rare: May occur only in exceptional circumstances

Risk Score:

Risk Score	Risk Level	Action Required
20-25	Extreme	Immediate action required
12-16	High	Action plan required
6-10	Moderate	Specific monitoring or procedures required
1-5	Low	Manage through routine procedures

Hazard	Potential outcome	Persons Affected	Controls	Severity	Likelihood	Risk Rating
Preparation and Cooking	Illness, allergy.	Consumer	<ol style="list-style-type: none"> 1. Food temperature checks are in place from delivery of goods, through preparation, cooking, and before delivery. These are recorded at the kitchen or unit and can be provided on request. 2. All kitchen staff are fully trained and certified in allergens and cross-contamination with appropriate measures taken. 3. Five star food hygiene rating in place. 4. Regular inspections take place by Environmental Health Department. 5. Safer Food Better Business workbook used to ensure correct procedures followed. 6. Allergy and dietary information held before preparation and cooking with due process followed. Information is passed to serving staff members. 	5	2	10
Delivery (if relevant)	Illness.	Consumer	<ol style="list-style-type: none"> 1. Food delivered in sealed thermos heat protected boxes. 2. Lid remains shut until serving commences. 3. Food delivered within a 30 min time period before service is required, remains at optimum temperature. 4. Catering staff delivering food are fully DBS checked annually. Certificates available on request. 	4	1	4

Serving	Illness, allergy.	Consumer	1. Serving staff undertake Food Hygiene Level 1 Certificate minimum to understand and apply safe working procedures.	4	1	4
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This Risk Assessment should be reviewed annually, or more frequently if an incident or injury occurs, or environmental conditions, or guidance changes.