

Catering Risk Assessment

Venue:	Blackland Farm Outdoor Centre, East Grinstead, RH19 4HP
Venue Contact:	Rachael Fisher
Date of Cover:	2026 - 2027
Name of Assessor:	David Blunt
Date Assessment Completed:	01-May-26



Hazards Identified	Risk Factor - High, Medium or Low	Measures required to control the risk	Action to be taken by (Name)	Signature
Solid Top Gas Cooker / Hob - Burns - Gas Leaks - Fire Risk - Carbon Monoxide Exposure	Medium - Low	Equipment installed and maintained by Gas Safe registered engineer Daily visual checks before use Adequate ventilation and extraction in place Staff trained in safe operation of gas appliances No loose clothing near open flames Use of heat-resistant PPE (gloves, cloths) Gas supply isolated when not in use Fire blanket and extinguishers accessible CO awareness and monitoring where applicable	David Blunt	DB
Rational Oven - Steam Burns - Contact Burns - Electrical Fault - Pressurised Steam Release	Medium - Low	Only trained staff to operate oven Stand back and open door slowly to release steam safely Use of appropriate PPE (oven gloves, apron) Routine servicing and maintenance Regular descaling and cleaning Do not overload racks Follow manufacturer guidelines at all times Clear signage and awareness of hot surfaces	David Blunt	DB
Commercial Dishwasher - Burns - Chemical Exposure - Slips from wet floor - Electrical Hazards	Low	Staff trained in correct operation Care when opening machine due to steam release Use of appropriate PPE where required (gloves) COSHH data available for all chemicals Chemicals stored and used as per manufacturer instructions Immediate cleaning of water spillages Regular maintenance and servicing Machine switched off before cleaning or maintenance	David Blunt	DB
Use of Knives - Cuts and lacerations - Improper Handling or Storage	Medium - Low	Only trained staff to use knives Knives kept sharp (blunt knives increase risk) Use of correct knife for task Safe cutting techniques (e.g. claw grip) Knives stored safely (knife racks/blocks) Never leave knives loose in sinks or submerged in water Carry knives safely (blade downwards) Use of cut-resistant gloves where appropriate	David Blunt	DB
Microwave - Burns - Superheated Liquids - Electrical Fault - Fire Risk	Low	Only suitable containers used (microwave-safe) Avoid sealed containers Care when removing heated liquids Regular inspection and maintenance PAT tested Kept clean to prevent fire risk Staff trained in correct use	David Blunt	DB
Hot Cupboards / Hot Holding Equipment - Burns from hot surfaces - Incorrect temperature (relating to food safety risk) - Electrical Faults	Low	Units set and maintained above 63°C Temperature checks carried out and recorded Staff trained in safe use Doors opened carefully to avoid heat exposure Regular maintenance and cleaning PAT testing where applicable	David Blunt	DB
General Kitchen Safety (Applies to all equipment) - Slips, trips and falls - Cross-contamination - Poor housekeeping	Low	Clean-as-you-go policy Immediate cleanup of spillages Non-slip footwear worn Clear walkways maintained Equipment positioned safely Adherence to HACCP procedures Regular cleaning schedules	David Blunt	DB
Food Safety	Medium - Low	All food prepared in a registered commercial kitchen compliant with Food Standards Agency regulations Level 2 minimum food hygiene training for all staff, senior staff Level 3+ Strict adherence to HACCP procedures Separation of raw and cooked foods at all times Colour-coded chopping boards and utensils Handwashing facilities and sanitisation procedures in place Routine temperature monitoring of food during prep, cooking, transport, and service Allergen management procedures followed in line with Natasha's Law	David Blunt	DB
Temperature Control	Medium - Low	Hot food held above 63°C in line with UK food safety standards Use of commercial hot holding equipment (e.g. bains-marie, hot cupboards) Temperature probes used and logged Food served within safe time windows (typically within 2 hours unless safely hot held) Food disposed of if outside safe temperature/time limits	David Blunt	DB
Allergens	Medium - Low	All allergen information clearly recorded and communicated Separate preparation areas where possible Separate preparation areas where possible Staff trained in allergen awareness Clear labelling of food items Direct communication with clients regarding dietary requirements	David Blunt	DB