



Ginger Cow Catering Company
Moorby House, Dogdyke Road, New York, Lincoln, LN4 4UL

Tel: 0844 870 0699

Responsible Person: Diana Connolly

Mobile: 07793 142795

Email: events@gingercowcateringcompany.co.uk

Risk Assessment

Premises:

Location:

Date of Assessment:

Off-Site:

On-Site:

Process / Activity / Equipment to be Assessed:

Description >>>

Mark C, E & P scores out of 10, 1 = low, 10 = high

Hazards	Source	Persons at Risk	Controls	Consequence / Severity	Exposure	Probability	Risk	Rating
Trips	1) Trailer skirt 2) Side boards	Public	1) Ensure skirt is securely fastened. 2) Side boards to be secured using latching bars.	2	1	1	2	C
Burns Scalds	1) Hot Water Boiler 2) Oven 3) Contact Grill 4) Bain Marie	Staff	1) When refilling, area should be clear of staff to avoid contact with hot steam and boiler lid.	1	3	1	3	C
			2) Oven gloves to be used.	1	5	1	5	C
			3) Ensure fat container is emptied regularly.	1	1	1	1	C
			4) When refilling, area should be clear of staff to avoid contact with hot surfaces and steam.	1	2	1	2	C
Burns	Hot Food	Public/Staff	Ensure hot food is served in appropriate bags/containers and there is no overfilling.	1	3	1	3	C



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Cuts	Kitchen Tools	Staff	Sharp kitchen tools to be neatly stored in a safe location.	1	4	1	4	C
Slips/Falls	Floor spillages	Staff	Spillages to be wiped up immediately.	1	2	2	4	C
Fumes	Generator	Public/Staff	Ensure exhaust is pointed away from customer facing areas.	1	5	2	10	C
Fire	1) Generator 2) LPG		1) Generator to be refilled using proper fuel containers with nozzles. Refilling only when generator is stopped. 2) Ensure gas cylinder hoses are secure and unbroken.	2	2	1	4	C

See also our Safety Requirements document.

Risk Score Explanation

The risk score is assessed by estimating for each identified hazard:

- the potential consequences of hazard as presently controlled (C);
- the typical frequency and duration of hazard exposures (E);
- the probability that hazard will result in an accident (P).

The risk score (R) is then obtained from the following formula:

$$R = C \times E \times P$$

The risk scores (R) can then be ranked (the higher the score, the higher the risk) as a means of prioritising any actions needed to reduce or better control the risks.

The initial assessment is recorded above and will need to be reassessed when on site.

Risk score

A = 80 and over

B = 16 – 64

C = up to 12

Any action required

High Risk - Top priority; action now

Medium Risk - deal with over next few weeks/months

Low Risk - deal with minor risks if attention warranted

Any Risk scores that are re-assessed and fall into Category A should have immediate action before operating on site.