

KITCHEN ARRANGEMENTS

Name of assessor		PRS				Date			01.02.2026		
Task being assessed		KITCHEN & WELFARE				Work Area			BUILDING PREMISES		
What is the hazard?	How might people be harmed?	Initial Risk rating			Existing risk control measures	New risk rating (Residual)			Additional Actions Required	Action/ monitored by whom?	Action/ monitored by when?
		L	S	R		L	S	R			
Use of electrical appliances	Accidental burn/ electrocution	4	4	16	- Adequate supervision of staff provided. - Equipment is in good condition. - All equipment is PAT tested on the next round of tests. - Provision of oven gloves available for handling of hot surfaces. - Equipment is kept clean internally and externally. - Damaged equipment is removed immediately. - Installation of fire detection i.e. smoke alarm. - Provision of first aider.	1	4	4	Continuous monitoring and reviewing of the company kitchen arrangements and employees using the facilities	Management/ Supervisors	Continuously
Inappropriate welfare areas	Accidental injury/ illness through inappropriate welfare areas	4	3	12	- Provision of rest area, suitable and sufficient tables, chairs, cooking facilities, hot drink facilities, cutlery, cups, and plates. - Regular cleaning of area. - Sufficient lighting and heating	1	3	3	Continuous monitoring and reviewing of the company kitchen arrangements and employees using the facilities	Management/ Supervisors	Continuously

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Lack of hygiene measures	Injury or illness through lack of hygiene	4	3	12	- Provision of suitable hand washing/drying facilities for staff. - All kitchens areas are cleaned regularly including the regular cleaning of surfaces and the provision of suitable waste bins. - Any foods are stored in suitable clean cupboards and fridges which are set at the correct temperature. - All spills are cleaned up immediately. - Warning signage available if required.	1	3	3	Continuous monitoring and reviewing of the company kitchen arrangements and employees using the facilities	Management/ Supervisors	Continuously		
Lack of fire procedures and measures	Severe Injury or death	4	5	20	- Installation of fire detection i.e. smoke alarm. - Fire blanket - Appointed Fire Warden - Communication of fire procedures in the event of an emergency.	1	5	5	Continuous monitoring and reviewing of the company kitchen arrangements and employees using the facilities	Management/ Supervisors	Continuously		
Lack of COSHH procedures	Contamination or illness	4	3	12	- Hazardous COSHH substances are eliminated/removed/substituted from the premises where possible - Any COSHH substances are secured away. - Any COSHH are kept in original container. - PPE provided.	1	3	3	Continuous monitoring and reviewing of the company kitchen arrangements and employees using the facilities	Management/ Supervisors	Continuously		

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			L	S	R		L	S	R			
Who might be harmed?			Severity Matrix									
Employees	Y	N	Severity	5	5	10	15	20	25			
Visitors	Y	N		4	4	8	12	16	20			
Contractors	Y	N		3	3	6	9	12	15			
New & Expecting	Y	N		2	2	4	6	8	10			
Young Person	Y	N		1	1	2	3	4	5			
				1	2	3	4	5				
Likelihood												
Review Date						01.02.2027						