

Hazard	Risk	Control measures	Remarks
1. Fire & evacuation Stove, oven, hot cupboard. Persons unable to leave building safely.	Low	Fire blanket in Kitchen (checked in place at regular intervals). Fire extinguishers throughout the building. Emergency light present.	Fire risk assessment in place.
2. Use of electrical equipment Improper use of equipment, electric shocks, burns, damage to equipment. Faulty flexes, inappropriate fuses, trailing wires.	Low	Any electrical equipment used on church premises requires In-service Inspection and Testing test (PAT) before use. Visual inspection of item/s completed before each use. Electrical Installation Condition Report (EICR) completed every 5yrs.	
3. Slips, trips, and falls Wet floors, uneven surfaces. Musculo-skeletal injuries including sprains and twists.	Low	Good lighting in all areas. Wet floor signs available. All spillages to be cleaned immediately.	
4. Burns and scalds Hot surfaces, boiling liquids	Low	Hot surfaces warning signages. Encourage the use of oven mitts when handling hot cookware. Ensure that hot items have sufficient space to cool safely.	Discourage the use of tea towels to handle hot cookware.
5. Cuts and injuries Sharp knives, kitchen equipment	Low	First aid box and accident book available outside kitchen. Ensure that knives are kept sharp as dull blades can increase the risk of accidents. Use non-slip cutting boards to prevent them from sliding during food preparation.	See Safe use of knives poster for more information
6. Foodborne illnesses Cross-contamination, improper storage	Low	Food handlers must wash their hands thoroughly with soap and water before handling food. Use separate cutting boards, utensils, and surfaces for raw and cooked foods. Check expiration dates on food products and discard any that have passed their expiration date. Ensure that all food preparation surfaces, utensils, and equipment are cleaned regularly to prevent the build-up of bacteria.	See Chopping board colour coding poster for more information.
7. Manual handling Musculo-skeletal injuries.	Low	Movement, storage or erection of any furniture or equipment, eg. tray of cups/saucers, pots & pans etc. should be done in accordance with the manual handling advice given.	
8. Chemical hazards – COSHH Burns, scalds, ingestion problems, breathing problems, side effects, irritation, fire etc.	Low	Any specific COSHH items brought onto church premises to have individual assessment made for storage and use.	