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| --- |
| **Hazard / Risk Details:** Hot surfaces and liquids, sharp equipment, Slipper floors, slips and trips, Use of cookers (electric/gas) and kettles, food poisoning   |
| **Persons Affected:** Children |
| **Parents are Responsible for their own Children.** * **Emergency Plan in place for calling Emergency Services and readily available access arrangements identified.**
* **First Aid Kit available**
 |
| **Hazard / Risks**  | Existing Controls | **Severity** S  |  **Likelihood** **L** | **Risk** **Rating****L x S** | **Additional Control Measures** |
| **Hot surfaces liquids** / **Burns, scalds** | * Adequate supervision of children and safe working procedures in place such as:
	+ Lifting lids off pans & kettles, moving hot tins, dishes and water to be restricted to adults only.
	+ Position pan handles not to overhang the edge of the cooker
	+ Ensure adequate space is available around the ovens at all times when handling hot items.
* Parents are to be told that they remain responsible for their children
 | 4 | 2 | 8MEDIUM | Restrict the movement of toddlers and young children by means of lead/high-chair. If a car seat is to be used the car seat must be rested on a surface which will not allow it to be toppled. |
| **Sharp equipment** | * Controlled storage and use of knives.
* Knives are kept sharp as blunt knives can cause serious injuries.
* Wash separately do not leave in sink
 | 4 | 2 | 8MEDIUM | Restrict the movement of toddlers and young children by means of lead/high-chair. If a car seat is to be used the car seat must be rested on a surface which will not allow it to be toppled. |

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| **Hazard / Risks**  | Existing Controls | **Severity** **of failure**S  |  **Likelihood** **Of failure****L** | **Risk** **Rating****L x S** | **Additional Control Measures** |
| **Slippery floors /** Slips and trips | * No obstacles in walkways and regular cleaning of floors
* Prompt maintenance of defects
* Spillages should be dealt with immediately.
* Paper towels to be used on small areas of water-based contamination.
* Ensure good housekeeping and that any spills / food debris are cleared up immediately.
 | 3 | 2 | 6MEDIUM |  |
| **General**Cleaning materials, cooking utensils, knives and sharp implements. | * Cleaning materials must not be left out on work surfaces and easily accessible to children.
* Sharp equipment must be stored in drawers and cupboards.
* Utensils must be stored in drawers and cupboards.
 | 4 | 2 | 8MEDIUM |  |

**RISK / PRIORITY INDICATOR KEY**

|  |  |  |
| --- | --- | --- |
| **SEVERITY (CONSEQUENCE)** |  | **RISK / PRIORITY INICATOR MATRIX** |
| 1. Negligible (delay only) |  | LIKELIHOOD | 5 | 5 | 10 | 15 | 20 | 25 |
| 2. Slight (minor injury / damage / interruption) |  | 4 | 4 | 8 | 12 | 16 | 20 |
| 3. Moderate (Lost time injury, illness, damage, lost business) |  | 3 | 3 | 6 | 9 | 12 | 15 |
| 4. High (Major injury / damage, Lost time business interruption, disablement) |  | 2 | 2 | 4 | 6 | 8 | 10 |
| 5. Very High (Fatality / Business closure) |  | 1 | 1 | 2 | 3 | 4 | 5 |
|  |  |  | 1 | 2 | 3 | 4 | 5 |
| **LIKELIHOOD** |  | SEVERITY (CONSEQUENCE) |
| 1. Improbable / very unlikely |  |  |  |  |  |  |  |  |
| 2. Unlikely |  | **SUMMARY** | **SUGGESTED TIMEFRAME** |
| 3. Even chance / may happen |  | 12-25 | High | As soon as possible |
| 4. Likely |  | 6-11 | Medium | Within next 3-6 months |
| 5. Almost certain / imminent |  | 1-5 | Low | Whenever viable to do so |