

WHAT HAZARDS	WHO MIGHT BE HARMED AND HOW	RISK RATING: (R = L x S) LIKELIHOOD & SEVERITY (LOW, MEDIUM, HIGH)	ACTIONS TO REDUCE RISK (ALARP)	PERSON RESPONSIBLE FOR THE ACTION	DUE DATE	RESIDUAL RISK	SIGN OFF AS DONE ON DATE
<b>Chemical Hazard</b> (Accidental Inhalation)	Carl and Percy	High Likelihood (3)  High Severity (3)  Risk Rating = 9	<ul style="list-style-type: none"> <li>▪ <u>Elimination</u> - by using a face shield &amp; face masks</li> <li>▪ <u>Substitution</u> - Using Non-toxic Chemicals</li> </ul>	Carl	Immediately	Low risk - If elimination of risk isn't successful, further eye and nose protection needed	
<b>Chemical Hazard</b> (Absorption)	Carl and Percy	High Likelihood (3)  High Severity (3)  Risk Rating = 9	<ul style="list-style-type: none"> <li>▪ <u>Substitution</u> - Use of Chemical Resistant gloves</li> <li>▪ <u>PPE</u> - Use of Disposable Coveralls</li> </ul>	Carl	Immediately	Medium to high risk as chemicals can soak through PPE; ensure PPE is suitable to the chemicals used	
<b>Biological Hazard</b> (Food Contamination)	Customers as they are the ones who would become ill after consuming the contaminated food.	High likelihood (3)  High severity (3)  Risk Rating = 9	<ul style="list-style-type: none"> <li>▪ <u>Elimination</u> - cover head, wear gloves, sanitise frequently, keep money away from food</li> <li>▪ <u>Administrative Control</u> - by becoming educated on the standard practices when</li> </ul>	Carl, Percy, and Martin	Immediately	Low risk- as the measures were immediately put in place to prevent contamination	

			purchasing, storing, and preparing food				
<b>Ergonomic Hazard</b> (Frequent lifting of heavy objects)	Individuals who perform lifting activity can potentially cause muscle strain, lower back injuries and joint pains.	High Likelihood (3) Medium Severity (2) Risk Rating = 6	<ul style="list-style-type: none"> <li><b>Substitution</b> - Utilise machinery or additional manpower to assist with lifting heavy objects.</li> </ul>	Carl or restaurant owner	Immediately	Medium risk as machinery can malfunction, or improper use of machinery can endanger workers who are unskilled (unsafe practices). Further reduce risk through training	
<b>Ergonomic Hazard</b> (Awkward body postures)	Individuals who work in the food truck may increase their chances of acquiring Musculoskeletal Disorder by repeatedly bending at the waist	Medium Likelihood (2) Low Severity (1) Risk Rating = 2	<ul style="list-style-type: none"> <li><b>Engineering</b> - Engineering controls can be implemented to adjust the height of worktables</li> <li><b>Engineering</b> - Physical changes to the windows on the food truck can be made to reduce the act of repeatedly bending</li> </ul>	Carl or restaurant owner	Within a few days or weeks	Low risk as the engineering control significantly reduces the risk and encourages good posture	

<p><b>Ergonomic Hazard</b> (wrist vibration when using kitchen apparatuses)</p>	<p>Chef would be affected when implementing pounding, grinding, or smashing steps in the cooking process since it can gradually injure wrist joint</p>	<p>Low Likelihood (1) Low Severity (1) Risk Rating = 1</p>	<ul style="list-style-type: none"> <li>▪ <u>Control</u> - Limiting the frequency of the action</li> <li>▪ <u>Administration</u> - Education on proper wrist techniques to prevent injury</li> <li>▪ <u>Engineering</u> - Utilise advancements in kitchen technology (e.g. blender)</li> </ul>	<p>Carl</p>	<p>3-4 months</p>	<p>Low risk as the action taken would further mitigate the already low risk.</p>	
<p><b>Psychosocial Hazard</b></p>	<p>Carl, work related stress  Inez and Percy, family stress.  Ramsey (critic), situational stress.</p>	<p>High Likelihood (3) Low Severity (1) Risk Rating = 3</p>	<ul style="list-style-type: none"> <li>▪ <u>Administration</u> - Improve communication techniques.</li> <li>▪ <u>Administration</u> - Develop systematic reflection</li> <li>▪ <u>Administration</u> - Enrol in family stress management programmes.</li> </ul>	<p>Carl, Inez, Ramsey</p>	<p>1-2 months</p>	<p>Medium risk if business continues to grow and staff complement doesn't increase. It will still be a highly stressful environment in which Carl may become overwhelmed. Can be further reduced by expanding.</p>	

<b>Physical Hazards</b>	Chef & cooking staff working within the confined space of the food truck, handling sharp knives, and manoeuvring hot cooking surfaces and oil.	High Likelihood (3)  High severity (3)  Risk Rating = 9	<ul style="list-style-type: none"> <li>▪ <u>Administration</u> - Proper Training Procedures</li> <li>▪ <u>PPE</u> - Equipment maintenance and professional installation</li> </ul>	Carl - Owner / Chef	Immediately	Medium risk as training will serve to educate, but it may take a while to get a larger physical space	
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