

## Risk Assessment: Food Hygiene – current hygiene rating = 4

Task or Equipment	Cooking equipm Storage areas a					sment No.	1	
Location	The ARC, 5 Quar Romiley, Stockpo		Risk Assessment Form		Version		3	
Person(s) at Risk	Staff, Young Pe	ople & Visitors	Hazard Identification/Co Risk			Assessor	Paula Forth	
Date of Assessment	6 <sup>th</sup> January 202	5			Review Date		6 <sup>th</sup> January 2026	
Hazard Descrip	tion	Contro	ol Measures in Place Likelihood		Severity	Risk Ratings	New Control Measures Identified	
Chilled & frozen food is not stored correctly and/or at the correct temperatures		Daily temperatures are recorded and monitored: Fridge between 2 and 5 degrees. Freezer 18 degrees or below (recommended). Temperature readings are taken from digital thermometers. Different food groups are stored on different shelving to avoid contamination		1	2	2	No further control measures are required	
Contamination between food groups whilst cooking		Coloured boards are provided for different food groups		1	2	2	No further control measures are required	
Meats are not cooked throughout causing illness to the consumer of the food		A separate meat probe is provided and temperatures checked before consumption		1	2	2	No further control measures are required	
Lack of cleanliness causes bacteria which causes illness		There is a daily cleaning rota. The kitchen operates in line with Better Foods		1	2	2	No further control measures required	
The kitchen is not fit for purpose		The kitchen is checked it is operational by maintenance before use and staff have an induction of the kitchen before cooking. The kitchen is also registered		1	2	2	No further control measures are required	



before opening with Environmental Health Services							
Likelihood (Potential)			Severity (Consequences)				
Low	(1)	Harm will seldom occur	Low	(1)	Minor First Aid injury		
Medium	(2)	Reasonably likely to occur	Medium	(2)	Short term injury or disability requiring medical treatment		
High	(3)	Certain or near certain to occur	High	(3)	Death or major injury		

## **Risk Assessment - Corrective Actions Required**

Risk Identified	Risk People Rating Exposed to Risk		Action Required	Person Responsible	Scheduled Date for Completion	Date Completed	Likelihood	Severity	Risk Rating	
		Exposed to Risk					New Risk Rating after Corrective Action			

Risk Rating – Adequate control measures should be considered for the following:

1-3 Low Risk

4-6 Medium/Significant Risk

9 High/Unacceptable Risk

**CONTROLLED DOCUMENT** 

Print date: 6/1/2025

Authorised by: P Forth Sign:



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I hereby sign to say I have read, agree and understand the Risk Assessment written overleaf:

Date	Name	Signature