



Risk Assessment: Food Hygiene – current hygiene rating = 4

Task or Equipment	Cooking equipment, Food Storage areas and appliances	Risk Assessment Form Hazard Identification/Consideration of Risk			Assessment No.	1	
Location	The ARC, 5 Quarry Road, Romiley, Stockport SK6 4BA				Version	3	
Person(s) at Risk	Staff, Young People & Visitors				Risk Assessor	Paula Forth	
Date of Assessment	6 th January 2025				Review Date	6 th July 2026	
Hazard Description		Control 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 (<i>recommended</i>). 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 Rating	No. of People Exposed to Risk	Action Required	Person Responsible	Scheduled Date for Completion	Date Completed	Likelihood	Severity	Risk Rating
							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:



Risk Assessment: Food Hygiene

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

[illegible]