

# Risk assessment

Company name: **Jasmine Thai Limited**

Date of risk assessment: **14/02/2019**

What are the hazards?	Who might be harmed and how?	What are you already doing?	Do you need to do anything else to control this risk?	Action by who?	Action by when?	Done
Slips and trips	Employees and customers. Injury from falling caused by hazards.	Suitable flooring in kitchen areas. Door mats from street entrance and also between kitchen and front of house (FOH) area to dry feet. Clearing of hazards from walkways and work areas. Sections in FRA with weekly and monthly check to confirm this is done Hazard signage available Cleaning material such as mops and blue roll available Stairs illuminated and all areas of premises well lit General house keeping				
Food Preparation and cooking	Employees. Pathogens from raw food. Irritation from chillies	Appropriate utensils provided Food grade gloves provided for handling raw meat/fish and chillies Surgical masks available when cooking with spices and chillies Area well ventilated with open windows and extractors Appropriate literature displayed in kitchen				
Cleaning chemicals inc but not limited to bleach and detergents	Employees. Irritation from contact	Gloves provided to protect against uses Appropriate cleaning equipment provided				
Knives	Employees. Cuts from use.	First-aid box in kitchen area kept stocked Knives all stored in same location on magnetic strip Knives kept sharp to reduce slippage				

Fire	Employees and customers. Risk from burns and smoke inhalation	Fire Risk Assessment and Fire Policy displayed in kitchen and made available to staff				
Electrical	Employees and customers. Electrical shock and cause of fire	FRA includes section on importance of checking wiring throughout the restaurant to monitor wear and tear. Weekly and month checks done. EICR commissioned and recommendations executed as described Staff know to report any abnormalities. Emergency lighting in place in case of power failure Electrical intake cupboard and fuse box cupboard kept clear of hazard				
Heavy Lifting	Employees. Injury caused from lifting excessive weight or dropping items on themselves	Heavy items e.g. rice, oil are stored on ground or low level. Trolley used to move heavy good				
Gas Appliances	Employees and customers. Source of ignition of fire.	Gas safety inspection and serviced carried out on a 12 month basis. Automatic gas shut off when extractor fails installed. Wok burners maintained and repaired when necessary				
Pest Control	Employees and customers. Pathogens bought in by pests	Pest Control contractor visits on a 6 week basis Staff trained to observe the presence of pests Food properly stored and made inaccessible				