

# EVENT RISK ASSESMENT

Company: Living the Cream

Service: Hot Chestnuts

Key staff: JF – Jonathan Fletcher (Owner)

What are the hazards?	Who might be harmed and how?	What are you doing already?	What further action is necessary?	Actioned by?
Nut Allergy	Customer may be allergic to nuts	Inform client and guests of potential hazard.	This should be clear as vendor will be cooking nuts!	JF
Manual handling	Owner may suffer injuries such as strains or bruising from handling heavy objects	Be aware of correct handling procedures	Continued awareness	JF
Food handling	Customer may suffer food poisoning	Food safety regulations observed.	Continued awareness	JF
	Frequent hand washing can cause skin damage	Where possible use tools, continue proper hand washing	Check for skin damage	JF
Gas leak	Gas leak may cause fire or explosion	Ensure gas connection is tested for leaks	Continue checks	JF
Workplace temperature	Owner may suffer ill health when overheated in hot working conditions	Maintain adequate ventilation.	Take breaks including regular drinks of water	JF
Burns due to hot food	Operator may burn themselves when handling food	Use correct utensils	Continue proper handling	JF
	Customer may burn themselves on hot food	Warn customers food maybe hot	Young children, disabled, the elderly or infirm may need extra supervision	JF
Burns due to touching roaster	Customer may burn themselves if they come in contact with the roaster	Be visual of customers especially children	Continued awareness	JF
		Face roaster away from customers	Continued awareness	JF
		Verbally warn customers of danger	Continued awareness	JF
	Operator may burn themselves on the roaster	Ensure safe working practice	Continued awareness	JF

