

Mem No.  
24560

## COSHH Risk Assessment For Jacks ovens

| Hazard                    | Who would be at risk                                | Risk  | How could we control / minimise the risk   | Checks to be put in place to ensure that the risks are minimised and by whom   | Corrective Action Required | To be Completed by Who | Date complete |
|---------------------------|---|---|--|--|----------------------------|------------------------|---------------|
| Cleaning Chemicals.       | All staff working on Trailer / van / unit / kitchen | <p>a) Skin Irritation or burns.</p> <p>b) Inhalation of fumes.</p> <p>c) Poisoning through ingestion.</p>                                   | <p>a) Change cleaning chemical.</p> <p>b) Issue protective clothing, in particular goggles and gloves.</p> <p>c) Training.</p> <p>a) Change cleaning chemical.</p> <p>b) Issue additional protective clothing and mask.</p> <p>a) Strictly forbid the decanting of cleaning chemicals into other containers.</p> <p>b) Ensure spillages are cleaned up, and that residues are dried prior to any food preparation.</p> <p>c) Ensure airborne residue from sprays and aerosols are settled and dried prior to food preparation.</p> | <p>a) Maintain dialogue with cleaning chemical suppliers to see if safer alternatives are available.</p> <p>b) Pre work check to see that protective clothing is suitable and available.</p> <p>c) Ensure COSHH sheets are read and understood by staff and managers and risks assessed as being acceptable.</p> <p>d) Training.</p> |                            |                        |               |
| Generator (if used) Fumes | All staff working on trailer / van / unit           | <p>a) Inhalation of exhaust fumes.</p> <p>b) Inhalation of fuel fumes when filling and refuelling. Including vehicles where applicable.</p> | <p>a) Ensure generator is sited far enough away from the unit and not adjacent to doors or hatches.</p> <p>b) Do not stand directly over the point where fuel is being poured or pumped.</p> <p>c) Ensure that vehicle exhaust is routed away from the cooking / serving area.</p>   | <p>a) Training.</p> <p>b) Inspection by manager/ owner prior to start up.</p>  |                            |                        |               |
| Cooking Fumes.            | All staff working on trailer / van / unit           | <p>a) Inhalation of cooking fumes.</p>  | <p>a) If required the installation of a mechanically ventilated extractor.</p>   | <p>a) Check to see if fumes from material being cooked and fats being used are carcinogenic or a lung irritant.</p>  |                            |                        |               |
| Fumes from appliances.    | All staff working in unit.                          | <p>a) Inhalation of equipment combustion gases.</p>   | <p>a) All equipment must be CE approved.</p> <p>b) All equipment must be serviced regularly by a competent person.</p> <p>c) No equipment should be used without adequate ventilation of the unit.</p>   | <p>a) All units must have an annual gas / electric inspection.</p> <p>b) Adequate training and reviews.</p> <p>c) Regular inspection of equipment and processes.</p>   |                            |                        |               |

|   |                             |                           |   |
|---|-----------------------------|---------------------------|---|
| <b>Date Completed:</b>  | <b>Date To be Reviewed:</b> | <b>Responsible Person</b> | <b>Address</b>                              |
| 27/Jun/2020   | 03/Jul/2021                 | Daniel Mcknight           | 8 Elm Close, Blackburn, Lancashire, BB1 4HN |
| <p>Please Note – This is a pro forma document, by using it you confirm that you have both read it, and that it is a reasonable assessment of the risks involved in your business. Spaces are left for you to add your individual risks if they are not included above - Copyright © Nationwide Caterers Association</p> |                             |                           |   |