



Risk Assessment for Use of the Kitchen

Generic Benefits	Specific Outcomes
<p>The Kitchen has three purposes</p> <ol style="list-style-type: none"> 1 Service of large meals to club 2 Allowing members to make hot drinks 3 Access to hold drinks to rewarm cold people 	<p>We want MNSC Members to continue to:</p> <p>enjoy good food, easy access to get hot drinks reheat their own food.</p>

Specific Activity	Possible Problems/Issues	Probable Benefits	Control measures, reasonable and practical steps to avoid or reduce problems/issues	Decision/Comments/Actions	
Large Group Catering	Food poisoning Contamination of food stuffs Burns and scalds Cuts and injuries.	Excellent quality food produced for members to enjoy high quality catering. Non members to enjoy catering on open days	For large catering events designated team using the kitchen, club members stay out. This reduces risks. Member of the catering team has completed Food safety course level 1. Appropriate first aid kit.	Food safety course Will usually use the large water boiler.	
Food Safety	Food contamination	A safe space to use	Members will respect the systems set up in Kitchen eg fridge temp recording system, cutting boards.	Even for milk storage! Cleaning products are all high street purchased. Fridge check temp system in place	
Members making hot drinks	Burns and Scalds Too many people in kitchen space	Warmth, social and low cost approach to our social approach within club culture	Accessible for making a hot drink – kettles and materials for hot drinks, and for reheating member supplied food. Normally use Kettle only	On an 'at your own risk basis.' Members taking care Cleaning up afterwards – leaving in perfect state for next users.	Members making hot drinks.