

Risk assessment template

Company name: Trinity

Assessment carried out by: Janet Wintle

Date of next review: Sept 22

Date assessment was carried out: 8th Sept 21

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
Accidents with sharp knives	Kitchen Helpers	Sharp knives locked away first aid kit	None	none	already done	Yes
Ingestion of hazard fluids	Anyone with Access	Up to date COSHH Assessments	child safety locks on cupboards containing cleaning material	Janet W	Oct 21	
Wet Floors	Anyone with access	J Cloths/kitchen towels are provided	ensure spills are mopped up. Notice in kitchen	Janet W	Oct 21	
Scalding re hot water	Anyone with access	None	Put signs up re hot water	Janet W	Oct 21	
Hot pans and cooking dishes	Anyone with access	Provide oven gloves	Put up signs by cooker	Janet W	Oct 21	

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More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/