

St Matthew's Church
The Parish of Edgeley and Cheadle Heath



Risk Assessment For:	Sale of Ready to Eat, Pre-cooked, Hotdogs
Assessment signed off by (Warden):	
Assessment signed off by (Clergy):	
Assessment carried out by (H&S):	
Assessment Date:	
Review Due:	

Sale of Hotdogs is regulated under The Food Hygiene (England) Regulations 2006

	Hazard	Who might be harmed and how	What we are already doing	What further action is necessary	Lead	Deadline	Done
1	Listeriosis (illness from ingesting Listeria)	Healthy people may consume contaminated foods without becoming ill, but some groups are especially vulnerable to infection e.g. if pregnant, older adults, small children, people with weakened immune systems, post transplant patients and people with certain diseases e.g. alcoholism, diabetes, cancer – possible outcome: death, illness, miscarriage/premature delivery	Although purchased fully cooked, all hotdogs are reheated to a high steaming temperature. Thermometers are available. Hot dogs are kept hot until served Cooked and uncooked foods are stored separately, prepared on different surfaces, and kept separate during cooking Hot and cold foods are also kept separate	Training in Food Safety, and especially re Listeriosis symptoms and vulnerable groups			

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2	Poor food hygiene	Anyone who eats an infected hotdog but especially people in vulnerable groups as above – possible outcome: death, illness, miscarriage or premature delivery	<p>No food used past its use-by date</p> <p>Knives and food preparation surfaces/cutting boards cleaned immediately before and after cooking, and kept clean and tidy</p> <p>Hands washed thoroughly with soap and water before beginning food preparation and during breaks. Provide hand cleansing gel.</p> <p>All hotdogs consumed within 2 hours of reheating , or within 1 hour if hot weather</p> <p>No reheated hotdogs kept on premises after event. Uneaten hotdogs are thrown away</p>	Training in Food Safety			
3	Dietary Requirements	People with special dietary requirements e.g. vegetarians, members of certain faith groups, allergy sufferers – allergic reaction, illness and death; upset and confusion		<p>Sign saying that hotdogs contain meat, and type of meat if known</p> <p>Sign saying ingredients available on request</p> <p>Explore possibilities e.g. Halal, Kosher and</p>			

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				Vegetarian hotdogs			
4	Choking	Small children – death or illness from choking and vomiting	Qualified First Aider on site Children remain the responsibility of the accompanying adult				
5	Manual handling of heavy or cumbersome sacks / boxes	Volunteers setting up or closing down the stall – personal injury incl. back strains, breaks and bruising	No moving or lifting until sufficient number of people on site to move, set up and dismantle Stall located to keep carrying distance as short as possible Food bought in bulk but kept to manageably sized parcels	Arrange training for individuals in approved lifting and handling techniques			
6	Equipment falling over	Anyone in the vicinity – burns, scalds, fractures, fire	Equipment set up on area of flat, stable, dry ground Sufficient room to walk around Area arranged to ensure visitors keep distance and do not jostle equipment or volunteers				

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7	Unfamiliarity with Equipment	Volunteers – personal injury from contact with moving parts / heated surfaces	<p>Experienced volunteers demonstrate how to clean, assemble and operate</p> <p>Volunteers reminded that if the equipment breaks or becomes unreliable in any way they are to stop using it immediately</p> <p>Volunteers are reminded to switch off the equipment, and unplug, before cleaning or doing any maintenance</p>				
8	Slips and trips on uneven ground or over objects on floor	Volunteers – personal injury, cuts and bruises	<p>Stall and equipment set up on area of flat, stable, dry ground with sufficient room to walk around</p> <p>Ground kept clear of obstructions</p> <p>Designated area for storage of consumables</p>				

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9	Contact with steam / hot water / hot oil / hot surfaces	Volunteers preparing the food and Visitors who touch hot surfaces – personal injury e.g. burns and scalds	Qualified First Aider and FA Kit on site Stove kept to rear of stall, away from public Volunteers made aware of risk to bare skin and advised to wear long sleeves	Provision of heat resistant gloves and aprons to be investigated Volunteers trained in the risks associated with these hazards			
10	Knives	Volunteers preparing the food – cuts and infections	Qualified First Aider and FA Kit on site Bread rolls are purchased pre-cut so no need to use knives Any other knives are stored when not in use	Training in safe handling			
11	Hot working conditions	Volunteers – overheating and exhaustion	Volunteers encouraged to take regular drinks of water	Set up a rota so volunteers have at least a ½ hr break			
12	Contact with bleach and cleaning products	Volunteers – skin damage; eye damage; vapour causing breathing problems	All containers labelled and stored appropriately	Provide rubber gloves for washing up Ask Volunteers to check for dry/red/itchy skin, and to notify lead/clergy if these occur			
13	Excessive hand	Volunteers – skin		Investigate providing			

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	washing	complaints and rashes		volunteers with skin friendly gels and moisturisers			
14	Gas	Everyone – injury or fatality as result of gas explosion or leakage or flying debris	<p>Gas supply is via gas cylinder and portable burners</p> <p>Gas cylinder is approx 13kg, propane or butane with an open/close valve, similar to as used in caravans or patio heaters</p> <p>Visual check of cylinder and valve. If any damage, dents or bulges the bottle is removed for safe disposal</p> <p>Visual inspection of burners before event</p> <p>Experienced volunteer examines, handles, assembles and dismantles</p> <p>Other volunteers shown the above, and told how to turn the gas off, and what to do in an emergency</p> <p>The hotdog stall is always outside, so well ventilated</p>				
15	Fire	Everyone – personal	Volunteers shown	Develop Fire Action plan			

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		injury or fatalities Church – personal injury claims, damage to building Volunteers – injury from burns and smoke inhalation	emergency numbers Volunteers shown fire extinguishers Hot dogs are heated outside minimising fire risk.	Fire training pending in e.g. how to use extinguishers Training in use of hot equipment, and in minimising smoke inhalation			
16	Inexperienced Volunteer	Volunteer and any visitors in close proximity – death, personal injury, damage to property or fire	No volunteer on the hotdog stall below 16 years At least one volunteer 18+ years and/or with previous relevant experience				
17	Inadequate insurance cover	Everyone – cost of repairs and personal injury claims	Public liability insurance up to date	Check public liability insurance amount			
18	Electrical	Volunteers – death or personal injury from electric shocks or burns	There are NO electrical appliances used re hotdogs There is NO electricity used re hotdogs				