



GENERIC RISK ASSESSMENT		Food Preparation - primary	
Establishment: Morning Star Nursery	Assessment by: Beverleigh Bossman	Date:	
Review Date:13/02/2026	Approved by: Georgina Bossman	Date:	

Hazard / Risk	Who is at Risk?	Normal Control Measures <i>(Brief description and/or reference to source of information).</i>	Additional Control Measures <i>(to take account of local/individual circumstances).</i>	Risk Rating H/M/L
Hot surfaces liquids / Burns, scalds	Staff, pupils, volunteer helpers	<ul style="list-style-type: none"> • Lifting lids off pans & kettles, moving hot tins, dishes and water to be restricted to adults only. • Adequate supervision and safe working procedures in place • Position pan handles not to overhang the edge of the cooker • Ensure adequate space is available around the ovens at all times when handling hot items. 		
Sharp equipment / Cuts		<ul style="list-style-type: none"> • Controlled storage and use of knives. • Pupils taught correct techniques for use of knives and use under supervision. • Knives are kept sharp as blunt knives can cause serious injuries. • Wash separately do not leave in sink 		

<p>Slippery floors / Slips and trips</p>		<ul style="list-style-type: none"> • No obstacles in walkways and regular cleaning of floors • Prompt maintenance of defects • Spillages should be dealt with immediately. • Paper towels to be used on small areas of water-based contamination. • Ensure good housekeeping and that any spills / food debris are cleared up immediately. 		
<p>Use of cookers (Electric / gas)</p> <p>Electric shock Fire, explosion</p>		<ul style="list-style-type: none"> • Electrical equipment is subject to regular safety inspection and test ('PAT testing) • Gas equipment is under planned maintenance • A gas isolation valve should be available to isolate the gas supply when not in use. • Children must be supervised at all times. • Portable cookers permanently wired into a fixed spur. • Ovens for food preparation not to be used for other purposes e.g. heating plastics. • Fire blanket kept in the area and staff should know how to use it. • Cookers and ovens should be sited away from flammable materials, doorways, passageways and fire escape routes. • There should be no wall displays, pin boards etc in the close vicinity. 		

<p>Food poisoning Poor standards of hygiene Incorrect storage of food)</p>		<p>Personal hygiene</p> <ul style="list-style-type: none"> • Children taught the need for personal hygiene. Staff and children to wash hands before handling food and after visits to the toilet. • Ensure that warm water, soap and towels (disposable) are available. • Cuts etc. are covered with waterproof adhesive dressings. • Tie back long hair. • Aprons hygienically maintained <p>Storage</p> <ul style="list-style-type: none"> • Avoid the use of foods that require refrigeration if safe temperatures cannot be maintained • Only small quantities of food should be stored, and correct stock rotation should be ensured. • “Use by” and “best before” dates should be checked. • Food stored in suitable containers. (covered / protected from contamination) • Foods appropriately covered / wrapped and stored prior to taking home. Pupils provided with instruction on safe storage / consumption. 	<p>Separate chopping boards and utensils should be used for raw and cooked foods. If this is not practical, the chopping board should be cleaned and disinfected between use.</p>	
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<p>Pupils with food allergies</p> <p>Inadvertent contact</p> <p>Staff not aware of pupil's allergies</p>		<ul style="list-style-type: none"> • All staff/volunteers are made aware of pupils who are sensitive to foods and food additives. • Staff should be aware of ingredients/food additives present in foodstuffs. 		

REVIEWS:	
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