

Woodlarks Camp Site Risk assessment

Activity: Kitchen Equipment Safety.

Risk Assessor: Lynne Cooper

Assessment completed: Jan 2026.

Review date: Jan 2027

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	Initial Risk	What further action do you need to take to control the risks?	Revised Risk
All Kitchen electrical equipment –	Injury to user from Kitchen Equipment.	Equipment is only used by the cooks or other persons authorised. Electrical equipment is subject to Portable Appliance Testing (PAT) annually.	Med	Users advised not to wear loose clothing likely to be caught in any mechanism. Most users are experienced in use of the equipment or others are available to instruct in safe use as necessary.	Low
Food Processor	Musculoskeletal injury, cuts, grazes, digit mutilation.	Instruction booklets for equipment are kept in the Pantry.		Remind users not to place sharps and knives in washing up water when unattended. White handled knives not to leave the pantry.	
Food Mixer		Any item found to be defective is removed from service for repair or disposal.		Encourage main users of the Kitchen to complete a Kitchen Health and Hygiene course.	
Blenders	Injury – Cuts from use or poor handling	Before use, visual checks are conducted to ensure no damage to electric cable etc.			
Electric Knife		Users switch off electric supply after use, for removal of contents and cleaning.			
Microwave					
Cooker		All sharps, knives are kept within the pantry. Those used outside for veg prep are returned as soon as finished with and used under supervision.			
Sharps		There is a knife / sharps lock box provided should users wish to lock the knives away for safety.			