



Summary of Findings of SnakTastik Risk Assessment

Risk assessment indicates that the significant hazards are:

Fire

- The condition of the trailer and catering equipment with regards electrical and gas safety.
- Daily use of gas, electricity and catering equipment
- Safe use of electrical generator including fuel storage and re-fuelling

Personal injury to staff

- Use of catering equipment, especially hot and sharp work equipment
- Electric shock from catering equipment
- Slips, trips and falls

Bio Hazards

- Condition of fridges and freezers with regards to cleanliness and maintenance of suitable food storage temperatures.
- Personal hygiene of food handlers
- Food handling and preparation methods
- The separation of cooked and uncooked foodstuffs
- Stock control and 'use by' dates
- Hygienic storage of foodstuffs and consumables
- Adequate disposal of waste

Control of risks

The following controls will be in place

- Safety certification for electrical and gas installations
- Provision of fire safety equipment and training
- A robust method with training and equipment for fuel storage and re-fuelling of generator (see example attached).
- Generator to be secured and fenced off with ski fence
- Fire extinguisher to be provided for trailer and generator
- Fire blanket on wall of trailer
- First Aid kit on trailer.
- Trailer to be thoroughly cleaned before commissioning
- Adequate storage for all equipment to avoid leaving trip hazards on floor of working space
- Suitable equipment for mopping up spills on the floor and instructions for staff to do so immediately.
- A daily cleaning regime to be prepared and monitored.
- Training in the use of hot and sharp equipment
- All portable equipment to be PAT tested and records kept
- Provision of thermometers and regular monitoring of temperatures
- Staff to have food hygiene certification (level...)
- Hygiene training and hand wash facilities for staff
- Adequate equipment and training for stock control, safe handling, preparation and storage of cooked and uncooked foodstuffs
- Provision and training in the disposal of food and other waste
- Supervision and monitoring of methods to ensure controls are effective
- Periodical review of equipment, systems, training and methods to identify areas in need of improvement