

Risk Assessment

of

Food service

Note

This risk assessment is based on general show activities and must be reviewed and updated in accordance with your specific show location, animal type, displays, attractions, vendors, entertainment and food service etc.

Irish Shows Association Affiliated Show			Food service and refreshment area			
Area / Activity	Task description	Hazard & risk description	People exposed	ORR H, M, L	Control measures (existing and additional required)	Responsibility
Food service	<p>Setting up food service facilities</p> <p>Serving food & drink</p> <p>Cleaning away waste generated from food service</p> <p>Customers sitting to eat served food</p> <p>Food service employees collecting and washing delft and cutlery</p> <p>Food service employees collecting rubbish and cleaning tables & floor</p>	<p>Food poisoning</p> <p>Allergens</p> <p>Burn or scald from hot equipment or oil</p> <p>Cut from knife or broken glass</p> <p>Fire</p> <p>Electric shock</p> <p>Burn or scald from hot beverages</p> <p>Slip, trip or fall on same level</p> <p>Manual handling injury</p>	<p>Stewards and Members of show team</p> <p>The public attending the show</p> <p>Amusement equipment owners</p> <p>Children</p>		<ul style="list-style-type: none"> • All food service providers should be approved by their respective local authority and should provide evidence of this approval or show committee should be satisfied that the food service provider is approved by contacting the relevant local authority and environmental health officer • Erect fencing outside tent stay pegs to eliminate potential slip or trip hazard associated with tent pegs and stay ropes in the ground area around tents • Ensure emergency exit points are clearly signed and kept clear internally and externally for fixed building structures in show grounds • Food service points (buildings, tents or vans etc.) must ensure that gas supplies, generators etc. are adequately protected and screened off to prevent access by the public and in particular children due to presence of hot surfaces and moving parts • All food service points (buildings, tents or vans etc.) should be clean and approved by their respective local authority • All food service staff must operate in hygienic manner to ensure safe food is served • Adequate rubbish bins should be provided for disposal of waste and all waste cleaned away in a timely manner • Cleaning of food service area should be carried out at regular intervals • Fire extinguishers should be in place near cooking area • Damaged or broken delft and utensils should be discarded • All electrical fittings should be in sound working order and have appropriate power supply socket, plug and lead • All electrical work should be carried out by a qualified electrician • First aid box should be available in food preparation area and first aid facilities are provided for overall show event on site • Should any spillages occur a warning sign should be placed around the spillage to inform public and staff of the hazard? The spillage should be cleaned away without undue delay. • When lifting, carrying and setting down items use correct manual handling procedure; <ul style="list-style-type: none"> ○ Assess the area to ensure it is clear and the load to ensure you can move it before lifting ○ Bend your knees to lower your upper body close to the object ○ Keep you back straight but not necessarily vertical ○ Grip & hold the object with a firm palmer grip ○ Hold the object close to your body ○ Lift using your legs ○ Use your feet & walk & move your whole body to the set down location, do not twist your body ○ Wear suitable clothing and protective clothing (gloves and safety foot wear) ○ Using your legs lower the item onto the surface 	Show committee