

Nursery - Preparation of Food

Identify hazards

A. HAZARD	B. RISKS	C. RR	D. WHO MAY BE HARMED?	E. EXISTING CONTROL MEASURES	F. ADD CM?
Planning	anaphylaxis Choking Poisoning	4	Pupil	<ul style="list-style-type: none"> - When planning for the food to be eaten consideration must be given to the gathered information about the children - reputable food retailers must be used - national guidance taken into consideration 	Yes
Preparation	anaphylaxis Choking Scald	3	Pupil Staff	<ul style="list-style-type: none"> - All surfaces must be cleaned prior to starting - All foods requiring separation must be kept apart - Food must be appropriately prepared following guidance and guidelines - All boiling water must be prepared in a location that will not cause harm - Fridge must be checked daily with the temperature gathered 	Yes
Hygiene		2	Pupil	<ul style="list-style-type: none"> - All staff to ensure appropriate hand washing 	Yes

				<ul style="list-style-type: none"> - Children supported to wash their hands prior to eating - All equipment must be cleaned thoroughly 	
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Additional control measures

G. HAZARD	H. ADDITIONAL CONTROL MEASURES	C. RR AFTER CM
Planning		None
Preparation		None
Hygiene		None

Safe working procedures

Not required.

Reviews and sign-offs

This risk assessment has never been reviewed or signed off.