

SCHOOL RISK ASSESSMENT – COVID-19

NOTE: Due to the constantly changing situation, dynamic risk assessments must be carried out. The general risk assessment below **MUST** be amended to reflect each school's specific controls on an ongoing basis.



PART A. ASSESSMENT DETAILS:

Area/task/activity: food technology

Location of activity: Moorbrook school

Team/School name: Address & Contact details:	Ainslie road Fulwood PRESTON PR2 3DB 01772774752	Name of Person(s) undertaking Assessment:	Lee Sloan
		Signature(s):	
Line Manager/ Headteacher (Name/Title):	Claire Thompson	Date of Assessment:	
Signature:		Planned Review Date:	19 th Oct 2020 or sooner if guidance changes
How communicated to staff:	Department meeting	Date communicated to staff:	

PART B. HAZARD IDENTIFICATION AND CONTROL MEASURES: FOOD PREPARATION ROOM

Step 1: Identify significant hazards	Step 2: Identify who might be harmed and how		Step 3: Identify precautionary measures already in place
List of significant hazards (something with the potential to cause harm)	Who might be harmed?	Type of harm	Precaution and Control measures (Actions already taken to control the risk - Include procedure for the task/activity where these are specified)
Poor personal hygiene in the kitchen.	Students & supervising staff	Risk of food poisoning.	- Each student and staff member will clean their hands thoroughly before and after practical food preparation work using soap, water and paper towels timed for a minimum of 20 seconds - Long hair must be tied back or covered during any food preparation - An apron must be worn during food preparation practical.

			• Apron put on in the cooking area must be removed when leaving the area for any reason • Long sleeves to be rolled up, and scarves and other large fabric accessories (except for religious head wear) to be removed for food preparation. • Numbered equipment hook links to dedicated seat/table. • Nail varnish to be removed (applicable to adults as well as children) for food preparation. • Blue plasters to be applied to any cuts or sores during food preparation. • More extensive existing injuries to be covered with vinyl or latex (plasters or gloves) during food preparation to be disposed of after use. *important to check if any students is allergic to plasters/latex*.
Bacterial contamination.	Students & supervising staff.	Risk of food poisoning.	• No one feeling sick or unwell to be permitted to cook. (see specific COVID-19 guidance for students feeling sick/displaying symptoms) • No one suffering or recently recovered from sickness or diarrhoea to be permitted to cook. • Teacher cooking have a current Food Hygiene Certificate.
Dirt or food poisoning bacteria present from raw food.	Students & supervising staff.	Risk of food poisoning.	• Wash any fruit and vegetables to remove chemical residues prior to food preparation. • Teacher preparing food for consumption have a current Food Hygiene Certificate. • Hot clean running water available. • Ingredients from reputable supplier.
Gastrointestinal infection from eating or hand to mouth contact or gastrointestinal infections passed from one person to another from food.	Students participating within lesson.	Risk of gastrointestinal infection.	• If tasting food, it must only be tasted once individually separated into pre-portioned amounts. No cutlery will be used which could be contaminated or be used for a second tasting. • Food will not be allowed to be returned once touched, licked or eaten, it must be disposed of separately. • Food will be stored separately in sealed units and opened only for giving out for tasting. • Teacher preparing food for consumption have a current Food Hygiene Certificate.

This general risk assessment will apply to this area/task/activity in most schools providing the control measures described are in operation and there are no further local significant hazards. If it does not fully apply and further control measures are required, please complete the Action Plan at Part C. If it fully applies please sign below.

I certify that the risk assessment above fully applies to the area/task/activity under assessment in (Name of school)

Signed:

Name:

Risk Assessor:

PART C: ACTION PLAN Further action / controls required						
Hazard	Action required	Person(s) to undertake action?	Priority	Projected time scale	Notes / comments	Date completed