

Callum & Steve's

Event Donuts

www.eventdonuts.co.uk

COSHH Risk Assessment

Author = Stephen Ayling

As part of managing the safety of staff and customers we understand we must understand and control the risks in our workplace in regards to substances that are hazardous to health.

Substances Hazardous to Health

Cleaning chemicals (sanitisers & detergents) - We use a booker worktop cleaning spray

Degreasers - Bookers fryer cleaner and washing up liquid

LPG (Propane / Butane)

Cooking oil used in the Donut fryer

Persons at Risk

Catering Staff

Members of the public (Indirect)

Routes of Exposure

Contact with skin, eyes, inhalation, ingestion

Control Measures

Original labelled containers only

Minimal quantities stored in our cleaning cupboard or cleaning box

PPE provided as required

Adequate ventilation which is easy as we are a well opened up trailer

No mixing of chemicals - use only one at a time

PPE

Protective gloves used for fryer cleaning, Eye protection and aprons provided.

Emergency Procedures

Rinse skin/eyes 10–15 minutes if contact occurs

Isolate spills and ventilate the area

Turn off gas if safe and evacuate if smell or hear gas leaking

First aid kit available inside the trailer

Monitoring & Review

Daily visual checks

Annual review or after incident

Risk Rating: LOW (When control measures are followed)

Signed on behalf of Event Donuts by Stephen Ayling