

Risk Assessment



Area/Issue Being Assessed: Use of Bain Marie

Service: Environmental & Commercial Services

Assessment Date: 11/03/2024 **Consultees:** Natalie Shand
Marie Whyte

Review Date: 11/03/2027

Assessor: Elaine McRae

Post: Catering Manager

Reviewer: Debbie Ritchie

Post: Assistant Catering Officer

**BACKGROUND:
ie, why is the assessment
being carried out?**

Bain marie is used to keep food warm over longer periods of time. By providing a consistent gentle heat, it can hold pre-cooked food at the correct temperature and ensure it is ready to eat during an extended period of service.

TASK #	DETAILS OF HAZARD, ie, how might someone be harmed?	PERSON(S) AFFECTED	EXISTING CONTROL MEASURES	ADDITIONAL MEASURES REQUIRED TO MINIMISE RISK	ACTION TAKEN (Initial and Date)
	Contact with steam, hot liquids and hot surfaces. <ul style="list-style-type: none"> That may result in injuries such as scalding or burns 	Staff	<ul style="list-style-type: none"> Use appropriate PPE, oven gloves. Use appropriate equipment. Staff to read safe working handbook. First Aid kit available First aider covered by school 		
	Manual handling of items, which can be heavy or in large containers i.e. pans, trays etc. <ul style="list-style-type: none"> Resulting in musculoskeletal injuries. Such as back pain, muscle ache. 	Staff	<ul style="list-style-type: none"> Breakdown items into smaller loads Use proper lifting techniques. Refer to safe working handbook. Staff have carried out Manual Handling training on CLIVE 		
	Wet/Greasy and food debris on floors <ul style="list-style-type: none"> Resulting in slipping or tripping that may result in injuries such as bruises, strains and broken bones 	Staff	<ul style="list-style-type: none"> Good housekeeping, Clear spillages up immediately. Clean floor with hot water and appropriate cleaner Wet floor signage Arrange alternative route if applicable. Wear appropriate nonslip safety shoes 		

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	Obstruction and Objects i.e. electrical cables, defects in flooring <ul style="list-style-type: none"> Resulting in tripping or falling that may result in injuries such as bruises, strains, cuts and broken bones 	Staff	<ul style="list-style-type: none"> Good housekeeping, Ensure work areas are clear. Arrange alternative route if applicable. Where possible position cables to avoid pedestrian walkways. Use Cable ramp protectors. maintain floor surfaces in good condition Do not leave oven doors open 		
	Gas appliances <ul style="list-style-type: none"> That may result in serious/fatal injuries as a result of explosion/release of gas 	Staff	<ul style="list-style-type: none"> Daily checks of gas appliance controls Extraction fans are required to be working before gas can be switched on Staff to know where main isolation tap is and how to turn supply off in an emergency Inspection, service and test carried out yearly by gas safe registered engineer 		
	Electrical appliances <ul style="list-style-type: none"> That may result in a serious/fatal injury as a result of electric shock. 	Staff	<ul style="list-style-type: none"> Only PAT tested equipment to be used Staff are trained to check equipment before use. Don't use equipment with wet hands Ensure the equipment is switched off on the piece of equipment and by isolator switch when cleaning or not in use Staff are trained to report any defects with plugs or machinery Staff are aware of the electric cut-off switches 		
	Related Documents	Safe Working Handbook			

Use the separate Action Sheet if you want to complete and action plan for any additional measures required. The Action Sheet can be located on the Health & Safety pages on the corporate interchange site.