

HEALTH AND SAFETY IN CATERING PREMISES

Students will be able to:

- Outline the main responsibilities for employers and employees for health and safety

Cut and stick activity – Cut out the headings (main types of hazard) and the preventable measures for these hazards (managing the risk). Match each preventable measure to the correct type of hazard that this could help to prevent. Create a table of information on a piece of A3 paper identifying whether each measure is an employer or employee responsibility.

Main Types of Hazard

Cutting Injuries
Burns and Scalds
Fire Risks
Slips, Trips and Falls
Cleaning
Maintenance

Managing the Risk

Ensure there is nothing on the premises which could pose a risk to health and safety contractors	Ensure that all escape routes are properly maintained and kept free from obstruction and easy to open
Do not top up deep fat fryers with oil from large containers	Provide mops so that spills can be cleaned up immediately
Use the safest possible cleaning products and instruct staff how to use chemicals safely	Never reach across any hot containers or saucepans
Ensure adequate fire fighting equipment is available e.g. fire blankets	Employ safe practices e.g. always cut or chop on a board never in the hand
Do not leave knives in sinks and store knives in suitable racks	Do not overlook routine cleaning and maintenance work when considering health and safety
Use special oven clothes for removing hot items from ovens	Make sure dangerous machines such as slicers and mixers are securely fixed and adequately guarded
Train staff and provide appropriate protective clothing	Provide safe access equipment for reaching heights

HEALTH AND SAFETY IN CATERING PREMISES

Teacher notes

Main Types of Hazard	Managing the Risk
Cutting Injuries or Amputations – from knives and dangerous equipment	<ul style="list-style-type: none">• Employ safe practices e.g. always cut or chop on a board never in the hand• Do not leave knives in sinks and store knives in suitable racks• Make sure dangerous machines such as slicers and mixers are securely fixed and adequately guarded
Burns and Scalds – from cooking appliances, utensils and boiling water	<ul style="list-style-type: none">• Use special oven cloths for removing hot items from ovens• Never reach across any hot containers or saucepans• Do not top up deep fat fryers with oil from large containers
Fire Risks – from electrical faults in wiring, lights and equipment, burning fat and grease	<ul style="list-style-type: none">• Ensure that all escape routes are properly maintained and kept free from obstruction and easy to open• Ensure adequate fire fighting equipment is available e.g. fire blankets

<p>Slips, Trips and Falls – from uneven, slippery or obstructed floor surfaces</p>	<ul style="list-style-type: none"> • Provide mops so that spills can be cleaned up immediately • Provide safe access equipment for reaching heights
<p>Cleaning – substances used for cleaning are potentially dangerous and may cause chemical burns</p>	<ul style="list-style-type: none"> • Use the safest possible cleaning products and instruct staff how to use chemicals safely • Train staff and provide appropriate protective clothing
<p>Maintenance – People have lost their lives, others have suffered injuries as a result of accidents during maintenance work e.g. window cleaning, changing light bulbs</p>	<ul style="list-style-type: none"> • Ensure there is nothing on the premises which could pose a risk to health and safety contractors • Do not overlook routine cleaning and maintenance work when considering health and safety