

## Dineindulge Limited - GENERAL RISK ASSESSMENT

**Location:** Client's domestic premises/rental property - worldwide.

<b>Title :</b> Dineindulge Private Chef General Risk Assessment	<b>Date of Assessment:</b> 20/06/2023	<b>Risk Assessor:</b> Caroline Coxon
<b>Risk Assessment Reference:</b> Chef General Risk Assessment	<b>People involved in making this assessment:</b> Caroline Coxon	
<b>Task/ Process:</b> Dineindulge Ltd providing private Chefs to undertake work at client's domestic premises or rental accommodation	<b>People at Risk:</b> Employees, Contractors, Members of the Public, Clients	

<b>Hazard: Aggressive Pets</b> Risk of Chef being bitten, scratched or knocked over by aggressive pets. Risk of injuries such as bruising, cuts, infections etc.
<b>Control Measures:</b>
1. Client asked at booking stage whether they have pets which could potentially cause harm e.g. large dogs.
2. Chef undertakes dynamic risk assessment upon arrival at premises. If chef feels at risk, they should not enter the premises until the pet has been restrained and the chef feels safe.
3. Chefs asked at recruitment stage whether they have phobias or allergies to any animals.

<b>Hazard: Confrontational Adults</b> Adults may become confrontational if intoxicated by alcohol or drugs, or if they're displeased with the service. Risk of physical injury or mental distress to chefs.
<b>Control Measures:</b>
1. Client booking conditions stipulate abuse will not be tolerated.
2. Chefs instructed on confrontational behaviour policy.
3. If adult/s become aggressive and chefs start to feel uneasy, chefs are instructed by management to leave in a calm manner and to not engage in arguments.
4. Chef undertakes dynamic risk assessment upon arrival at premises.
5. More than one chef present where necessary.
6. Chefs are not permitted to consume alcohol or drugs.

**Hazard: Children accessing dangerous areas e.g. hot liquids or crockery.** Risk of children being burned or scalded, coming into contact with sharp knives etc. if they enter the working area.

**Control Measures:**

1. Chef undertakes dynamic risk assessment upon arrival at premises. Parents politely asked to keep children away from cooking area.
2. Company establish the presence of children during booking process. Again, parents are politely asked to keep children away from cooking area.
3. Chefs instructed to keep sharp knives, hot pans etc. away from worktop edges or within close reach of children.
4. Chefs required to familiarised with their work space and to always be aware of surroundings, prior to transferring hot liquids and food.
5. More than one chef present where required, to keep an eye on surroundings.

**Hazard: Fire** Risk of burns or fatal injury, if fire breaks out and chef becomes trapped.

**Control Measures:**

1. Chef instructed to never tackle a fire, unless not tackling the fire places their lives at risk.
2. Chefs instructed to leave the building via the nearest exit in the event of a fire.
3. Chefs keep water away from hot oils.
4. Dynamic risk assessment undertaken upon arrival, where the chef identifies potential fire hazards and identifies the nearest exit.
5. Cleaning products moved away from ignition sources e.g. naked flame.
6. Electrical appliances visually checked pre-use.
7. Tea towels etc. never left close to naked flames.
8. Gas hobs never left unattended.

**Hazard: Kitchen appliances (electric or gas)** Unmaintained gas appliances = risk of carbon monoxide poisoning, fire or explosion. Unmaintained electric appliances = risk of electrocution or fire.

**Control Measures:**

1. Dynamic risk assessment undertaken upon arrival, where appliances are inspected for obvious signs of damage. Photos taken on phone and sent to events team.
2. Many homes have carbon monoxide alarms.
3. Chefs instructed to never use faulty equipment or appliances.
4. Client instructed at booking stage that their appliances must be safe to use.
5. Chefs trained and instructed to switch appliances off post-use.
6. Extraction hoods must be used when gas hobs are being used.
7. Chefs visually monitor gas hobs throughout the shift, to ensure the gas hasn't accidentally been switched on.

**Hazard: Poorly prepared or cooked food** Risk of biological or chemical contamination to food, if chefs do not work in accordance with food hygiene training or food is not cooked correctly. Risk of food poisoning.

**Control Measures:**

1. All chefs trained up to and follow food hygiene level 2 e.g. maintain good personal hygiene, wash hands correctly, store foods correctly.
2. Chefs had had vast amount of experience in cooking food. Likelihood of undercooked food is very low.
3. Chefs undertake final check of food prior to serving.
4. Chef's instructed to never store food with chemicals.
5. Stock rotation used by chefs. If use by date is expired, food will not be used.
6. Foods stored at correct temperature.
7. Menus and preparation planned in advance.

**Hazard: Poor access to site** Potential risk of slips, trips or falls if access to premises is poor.

**Control Measures:**

1. Dynamic risk assessment undertaken upon arrival.
2. If lighting is poor, all chefs carry phones with torches.
3. Chefs enter premises first, prior to carrying equipment to work area. This enables chefs to identify slip, trip and fall hazards.
4. Chefs instructed to always wear suitable footwear.

**Hazard: Sharp knives** Risk of cuts or lacerations to hands or digits, if sharp knives are used or stored incorrectly.

**Control Measures:**

1. Chefs trained to wipe blades with their palm against the blunt edge.
2. Chefs instructed to never leave sharp knives in washing up bowl.
3. Chefs instructed to never leave knives where children can get hold of them e.g. work top edges.
4. Chefs trained in correct handling and storage of knives.
5. Suitable footwear worn at all times.
6. Knives maintained by chefs. Blunt knives will not be used.

**Hazard: Broken glass** Risk of cuts or lacerations to hands, through handling broken glass.

**Control Measures:**

1. Cleaning equipment location e.g. pan and brush, are established during the initial dynamic risk assessment.
2. Chefs instructed to use pan and brush to clear glass, not their hands.
3. Plates, glasses etc. are visually checked by the chef, prior to being used. Cracked glasses won't be used.
4. Glass disposed of as instructed by the client, providing the disposal method is safe.

**Hazard: Deep fat fryer** Risk of burns and scalds, through contact with hot oil. Risk of explosion, through water coming into contact with hot oil.

**Control Measures:**

1. Chefs keep water away from hot oils.
2. Chefs instructed to never attempt to tackle fires and have been trained the reaction caused by water and hot oil.
3. Children kept away from the cooking area by parents.
4. Chefs wear suitable clothing e.g. long sleeves.
5. Chefs visually inspect fat fryers before use to ensure there are no obvious signs of damage.

<b>Hazard: Poor housekeeping</b> Risk of slips, trips and falls, if housekeeping is poor.
<b>Control Measures:</b>
1. Client instructed at booking stage to ensure there is adequate space to cook.
2. Dynamic risk assessment undertaken upon arrival. Slips, trips, and falls hazards removed during this process.
3. Chefs politely remind clients to give them sufficient space to cook.
4. Cleaning equipment readily available at all times e.g. mop and bucket.
5. Adequate lighting available in kitchens.
6. Chefs instructed to never run in a client's house.
7. Chefs must wear suitable footwear at all times e.g. rubber gripping soles.
<b>Hazard: Hot fluids, steam or food.</b> Risk of burns and scalds, through contact with hot or boiling fluids, steam and food.
<b>Control Measures:</b>
1. Chefs always ensure route is clear, prior to serving hot food and drinks.
2. Chefs always wear suitable clothing and footwear.
3. Children and pets kept away from the cooking area by parents.
4. Chefs stand beside oven doors when opening them, to avoid steam contact.
5. Chefs trained to never lean over pans of boiling water.
6. Chefs trained to never place their hands into boiling water.
<b>Hazard: Cleaning products (hazardous substances)</b> Risk of contaminating food. Risk of fire.
<b>Control Measures:</b>
1. Cleaning products stored away from naked flames.
2. Cleaning products stored away from food.
3. Chefs trained in safe use and storage of hazardous cleaning products.

<b>Hazard: Manual handling</b> Risk of musculoskeletal injury, through incorrect or excessive manual handling.	
<b>Control Measures:</b>	
1. Chefs instructed to never lift more than their physical capabilities.	
2. Chefs to pack food and equipment accordingly to suit their physical capabilities.	
3. Chefs wear suitable footwear at all times.	
4. Dynamic assessment undertaken to ensure routes are clear.	
5. Manual handling is not a constant activity undertaken by chefs.	
6. Adequate lighting on walkways where food and equipment is being unloaded.	
<b>Documents Associated with this Risk Assessment:</b>	Dineindulge Dynamic Risk Assessment Checklist - Paper Copy.docx (To be completed by chefs onsite on arrival)
<b>Review Date:</b> 19/06/2024	<b>Reviewer:</b> Caroline Coxon