

**Mem No.
23263**

COSHH Risk Assessment For Eds Bangers



Hazard	Who would be at risk	Risk	How could we control / minimise the risk	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective Action Required	To be Completed by Who	Date complete
Cleaning Chemicals.	All staff working on Trailer / van / unit / kitchen	<p>a) Skin Irritation or burns.</p> <p>b) Inhalation of fumes.</p> <p>c) Poisoning through ingestion.</p>	<p>a) Change cleaning chemical.</p> <p>b) Issue protective clothing, in particular goggles and gloves.</p> <p>c) Training.</p> <p>a) Change cleaning chemical.</p> <p>b) Issue additional protective clothing and mask.</p> <p>a) Strictly forbid the decanting of cleaning chemicals into other containers.</p> <p>b) Ensure spillages are cleaned up, and that residues are dried prior to any food preparation.</p> <p>c) Ensure airborne residue from sprays and aerosols are settled and dried prior to food preparation.</p>	<p>a) Maintain dialogue with cleaning chemical suppliers to see if safer alternatives are available.</p> <p>b) Pre work check to see that protective clothing is suitable and available.</p> <p>c) Ensure COSHH sheets are read and understood by staff and managers and risks assessed as being acceptable.</p> <p>d) Training.</p>			
Generator (if used) Fumes	All staff working on trailer / van / unit	<p>a) Inhalation of exhaust fumes.</p> <p>b) Inhalation of fuel fumes when filling and refuelling. Including vehicles where applicable.</p>	<p>a) Ensure generator is sited far enough away from the unit and not adjacent to doors or hatches.</p> <p>b) Do not stand directly over the point where fuel is being poured or pumped.</p> <p>c) Ensure that vehicle exhaust is routed away from the cooking / serving area.</p>	<p>a) Training.</p> <p>b) Inspection by manager/ owner prior to start up.</p>			
Cooking Fumes.	All staff working on trailer / van / unit	<p>a) Inhalation of cooking fumes.</p>	<p>a) If required the installation of a mechanically ventilated extractor.</p>	<p>a) Check to see if fumes from material being cooked and fats being used are carcinogenic or a lung irritant.</p>			
Fumes from appliances.	All staff working in unit.	<p>a) Inhalation of equipment combustion gases.</p>	<p>a) All equipment must be CE approved.</p> <p>b) All equipment must be serviced regularly by a competent person.</p> <p>c) No equipment should be used without adequate ventilation of the unit.</p>	<p>a) All units must have an annual gas / electric inspection.</p> <p>b) Adequate training and reviews.</p> <p>c) Regular inspection of equipment and processes.</p>			

Date Completed:	Date To be Reviewed:	Responsible Person	Address
04/Mar/2019	04/Mar/2020	Jason Misters	Chitty Road, Southsea, Hampshire, PO4 9NX

Please Note – This is a pro forma document, by using it you confirm that you have both read it, and that it is a reasonable assessment of the risks involved in your business. Spaces are left for you to add your individual risks if they are not included above - Copyright © Nationwide Caterers Association