

**Section
9a**

**Health & Safety Risk Assessment –
Mobile catering**



Hazard	Who would be at risk	Cause of Risk	How could we control the risk	Checks to be put in place to ensure that the risks are minimised
Slips & trips and falls.	Staff Public / Contractors	<ul style="list-style-type: none"> a) Change of level. b) Use of steps / ladders. c) Poor / Insufficient cleaning. d) Trailing cables. e) Packaging left on floors f) Equipment not stored properly 	<ul style="list-style-type: none"> a) Clear marking, and notices. b) Ensure ladders properly secured. c) Ensure that ground is level. d) Cleaning up spillage's immediately e) Trailing cables must be covered and secured f) Used packaging broken down and stored correctly g) Ensure equipment is not left on floor 	<ul style="list-style-type: none"> a) Visual checks to take place daily. b) Regular review of cleaning schedule c) Cleaning schedule and log, reviewed if necessary d) Accident recorded and reviewed in line with risk e) Training in use of ladders / steps
Manual Handling.	Staff	<ul style="list-style-type: none"> a) Incorrect posture. b) Overweight article. c) Oversize article. d) Cramped conditions. 	<ul style="list-style-type: none"> a) Training to lift correctly. b) Correct sizing & weighting of loads 	<ul style="list-style-type: none"> a) Visual. b) Determining the weight of regularly lifted loads, i.e. Gas bottles, generators and food stuffs. c) Training register kept up to date. d) Accident record checked regularly and retrain if necessary.
Cuts.	Staff Public Contractors	<ul style="list-style-type: none"> a) Guarding equipment. b) Putting away sharp objects. c) Ensuring no sharp edges on equipment d) Ensure no snagging or sharp edges on exterior of unit 	<ul style="list-style-type: none"> a) Training on how to safely use equipment b) Good housekeeping. c) Regular visual checks on interior & exterior of unit(s) d) Ensure that cutting devices are kept sharpened. 	<ul style="list-style-type: none"> a) Training register kept up to date. b) Accident record and retrain if necessary. c) Equipment records kept up to date.

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