

**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
Chemical burns.	Staff Public	a) Cleaning fluids. b) Dispose of waste water and used chemical cleaners responsibly	a) Training. b) Correct protective clothing & equipment. c) Correct storage and selection of chemicals.	a) Visual checks. b) Accident record and re training if necessary.
Asphyxiation.	Staff	a) Poor ventilation. Incorrect use of cleaning fluids. b) Badly installed / maintained equipment.	a) Equipment should not be operated in confined spaces without proper ventilation. b) Only use cleaning fluids as directed. c) Have all equipment checked regularly	a) Electrical and gas compliance certificates. b) Visual check on labels. c) Carbon dioxide monitors. d) Accident record.
Explosion.	Staff Public Contractors Property	a) Gas leakage. b) Refueling generators whilst in use or hot. c) Improper use or connection of gas cylinders. d) Appliances lit whilst vehicles in motion. e) Not having gas safety shut off valve. f) Not having appropriate fire fighting equipment	a) Never refuel generators when running or hot. b) Train all persons on correct use of LPG, fire precautions, use of shut off valve. c) Don't carry more than necessary cylinders. d) Don't store / carry large amount of petrol diesel or gas. e) Always having a mobile phone on site with emergency services number	a) Electrical and gas compliance certificates. b) Visual checks on all equipment c) Training register reviews d) Accident record review and retrain if necessary.

Section No.	Page No.	Date of Issue	Carried out by
9a	3	11 MARCH 2012	ALBA HUTCHINGS
Copyright © Nationwide Caterers Association			