

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

Section No.	Page No.	Date of Issue	Carried out by
9a	1	11 MARCH 2012	ALEX HUTCHINGS
Copyright © Nationwide Caterers Association			