



FOOD HANDLING

Risk Assessment

PROBABILITY OF NEGATIVE EVENT	SEVERITY OF OUTCOME		
	Slightly Harmful	Harmful	Very Harmful
Unlikely	Trivial Risk	Acceptable Risk	Moderate Risk
Likely	Acceptable Risk	Moderate Risk	Substantial Risk
Very Likely	Moderate Risk	Substantial Risk	Intolerable Risk

Descriptive Risk Rating	Interpretation
Moderate Risk	Moderate Risk is adequately controlled but further more stringent controls may be applied. Work can continue but corrective actions may need to be considered and a plan to implement them should be drawn up.

What Are The Hazards?

The food might get contaminated with food-poisoning bacteria or other matter such as foreign objects or chemicals.

Who Might be Harmed and How?	Customers buying food products might get food poisoning.
What can we do about it?	A management system plan (HACCP) is in place, in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.
What Should an Employee do?	<ul style="list-style-type: none"> - Maintain high standards of personal hygiene. Staff to wash hands before handling food and after visits to the toilet. - Cuts etc. are covered with waterproof adhesive dressings. - Long hair is tied back. - Aprons are hygienically maintained. - Staff is not sneezing over the food. - Use By and Best Before dates are regularly checked. - Work surfaces cleaned with a multi-purpose cleaner and then disinfected prior to any food preparation.