

Mem No.  
8120

# COSHH Risk Assessment For Green Pepper Red Tomato



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>c) Prohibit unauthorised mixing of chemicals.</p> <p>d) All staff fully trained in use of cleaning chemicals</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) Ensure all staff have been fully trained.</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 any staff working with the generator are suitably trained.</p> <p>b) Carry out checks to ensure generator is sited far enough away from the unit and not adjacent to doors or hatches.</p> <p>c) Ensure staff do not stand directly over the point where fuel is being poured or pumped</p>	<p>a) Inspection by responsible person prior to start up.</p>			
Cooking Fumes.	All staff working on trailer / van / unit	<p>a) Inhalation of cooking fumes.</p>	<p>a) Ensure good ventilation, if necessary install a mechanical ventilated extractor.</p>	<p>a) Check for presence of fumes</p> <p>b) As necessary adjust cooking processes</p>			
Fumes from appliances.	All staff working in unit.	<p>a) Inhalation of equipment combustion gases.</p>	<p>a) All equipment must be CE or UKCA 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) Ensure adequate training and reviews.</p> <p>c) Ensure regular inspection of equipment and processes.</p>			

Date Completed:	Date To be Reviewed:	Responsible Person	Address
07/Mar/2022	07/Mar/2023	Massimo Nucaro	Heathlands, First Floor Flat, Bridge Road, Bristol, Bristol, BS8 3PA

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