



The NEST
alternative provision

Food Preparation Risk Assessment

Date written:	August 2025
Date reviewed:	n/a 2025
Approved on:	August 2025
Review date:	August 2026
Substantive changes since last review:	-

Severity (S)		Likelihood (L)		Risk (R = S x L)	
0	No harm	0	Impossible	0-6	Reasonable risk
1	Negligible	1	Rare	6-12	Task completed with awareness
2	Low	2	Unlikely	12-18	Task completed with heightened care and supervision
3	Medium	3	Possible	18+	Stop task immediately
4	High	4	Likely		
5	Fatal/life-changing	5	Certain		

Food Preparation Risk Assessment

Hazard			Inherent risks			Controls	Mitigated risks		
Activity	Harm	To whom	S	L	R		S	L	R
Food sourcing									
Not fresh or contaminated	Food poisoning, Food borne illnesses, Death	Anyone consuming food on-site	5	3	15	- Reputable supplier used for all food purchases. - Check food: Sell By/Best Before, quality & signs of pests or contamination at delivery or in shop - When in doubt, food thrown away appropriately (see disposal below)	5	1	5
Food storage									
Spoiling	Food contamination, Food poisoning, Food borne illnesses, Death	Anyone consuming food on-site	5	4	20	As well as above: - Food stored at the correct temperature in maintained, refrigeration and freezing equipment with accurate thermometers for monitoring. - The time food is not refrigerated is minimised as much as possible. - Food in the “danger zone” (8°C-63°C) for over 1 hour, is disposed of.	5	2	10
Pests			5	2	10	- Food stored in sealed labelled containers wherever possible. - Good housekeeping minimises attracting pests (see below disposal). - Any suspected pest problems immediately reported to Peabody Trust.	5	1	5
Contamination			5	2	10	- Likely contaminants kept away from food storage areas. - Environmental defects immediately reported to Peabody Trust. 2-step cleaning and cleanliness protocols (see below food hygiene)	5	1	5
Food preparation									
Sharps – working with knives, peelers and other sharp kitchen equipment.	Cuts, Stick wounds, Slicing wounds	Learners, staff, volunteers involved in food prep.	3	4	12	- Dangerous work minimised as much as possible. - Learners taught safe working practices and supervised by adults. - Knives kept fit for purpose (sharp without nicks) and less likely to slip. - Sharp equipment securely stored when not in use. - First Aid trained staff and kit in kitchen area during food preparation. - Learners at risk with sharps (e.g. self-harm) risk assessed individually.	2	2	4
Heat – working with heating methods (oven, microwave, stove)	Burns, Scalds, Fire		4	3	12	As well as above: - Appropriate PPE used for handling hot dishes (oven gloves) - Fire blanket and fire extinguishers (see Dee Space - inside for fire)	3	2	6

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Food hygiene	Food poisoning, Food borne disease, Death	Anyone consuming food on- site	5	3	15	As well as above: - Food management system implemented for monitoring food hygiene - Staff trained to L1 Food Hygiene and Directors to L2. - Hygienic food handling practices involving separate equipment and preparation areas, frequent handwashing, 2-step cleaning protocols and separate clothing for food preparation.	5	2	10
<i>See Dee Space Risk Assessment (inside) for electrical hazards and spills and Food management system for cleaning protocols.</i>									
Food disposal									
Food disposal area attracting pests or causing a health hazard	Communicable diseases, Bacterial infection	Anyone in proximity to the building	4	3	12	- Food disposed of in appropriate sealed bin to prevent attracting pests. - Overflow food waste securely stored away from entrances in sealed container. - If bins need collecting out of scheduled collections contact RBC as soon as possible.	4	1	4
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Allergens	Skin irritation, Anaphylaxis, Death	Those with allergies	5	3	15	- All learners and staff allergies kept on record. - All packaging kept to inform of the presence of allergens. - Personal risk assessments carried out for those with known severe allergies – including use of epi pens. - Allergens avoided where relevant to staff or learners. - Two-step cleaning and separation used to prevent cross-contamination of allergens between foods.	5	1	5
Action required								By whom	

