



KITCHEN HYGIENE RISK ASSESSMENT

for Cole Street Methodist Church, Dudley

Risk Assessment Ref: KHRA0009

Date: 21/02/25 Review Date: 21/02/26

Assessor(s): DM/GM on behalf of the Property Committee

Rationale: In line with the Food Safety Act and General Food Regulations 2004, it is important that Cole Street prepares, offers and sells food which safe, not contaminated, not falsely described or advertised and is what the customer can reasonably expect. This is achieved by the following control measures:

Hazards/Risks/Persons	Control Measures	Further Considerations
<u>General</u> Contamination particularly from animals and pests.	The premises is positioned, designed, constructed and kept clean and maintained to avoid contamination. Premises are kept clean and in a good condition.	
<u>People</u> Personal Hygiene	Hand washing facilities are provided with suitable cleansing agent. Indicated instructions given for expected hand washing. Toilet facilities provided. Facilities for changing of clothing provided. Aprons & gloves used during food prep. Wedding rings only worn and all other jewellery removed. People who work in the kitchen work under supervision of a person who has been/had training in hygiene to an appropriate level.	Consider use of hairnets and specific footwear. Every person working in a food handling area must maintain a high level of personal cleanliness. People suffering from, or suspected of carrying a disease transmittable by food, or with open wounds, skin infections, sores, or with diarrhoea must not handle food or enter a food handling area.

Hazards/Risks/Persons	Control Measures	Further Considerations
<p><u>Surfaces and equipment</u> Contamination of surfaces</p>	<p>Surfaces are well maintained, free from scratches and marks. Surfaces are easy to clean with majority of equipment stored or wall mounted. Facilities are available to disinfect equipment and utensils as necessary. Disinfecting equipment and materials is kept in a differing location to food There is an adequate supply of water throughout the kitchen, including drinking water. Waste is easily disposed of in bins provided.</p>	
<p><u>Food storage</u> Contamination of food</p>	<p>Adequate storage arrangements for storing and disposal of foods. Fridges and freezers are maintained at +5 degrees C and -18 degrees C respectively. Food temperatures monitored through use of food temperature probe.</p>	<p>Use by dates highlighted on sauces bottles etc.</p>
<p><u>Premises Layout, Design, Construction, Size</u> Working space Floors, walls, food prep areas, ceilings and their condition Adequate washing facilities for foods Items, fittings and equipment that comes into contact with food clean/maintained Removal of food waste Raw materials (inc. cross-contamination)</p>	<p>There is adequate work surface space for all kitchen related activities to be carried out safely. Floors, walls, food prep areas, ceilings etc. are steam cleaned and washed with records maintained on tick sheet. 3No. sinks located in kitchen area with designated uses ie. washing up, food prep, hand wash etc, All items are visually inspected before use and electrical/gas appliances are checked annually through PAT testing or gas certification. Information posters and sign promote safe use of equipment found in the kitchen. Defective items are withdrawn from use and removed from the kitchen. Food waste is removed in black bags equipped with hygiene ties at the top of the bag. Raw materials are prepared on designated coloured boards with raw and cooked meats separated between sides of the kitchen. Cooked foods checked with temp probe. (at or above 63 degrees C)</p>	<p>Consider allergies list associated with specific menus when serving lunches etc. at events.</p>

Assessor(s): David Moss & Gary Moss

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