

St John's Church Yeovil – Risk Assessment Food 2025

Risk Evaluation		<u>LIKELIHOOD (L)</u> 0 No Hazard 1 Very Unlikely 2 Unlikely 3 Likely 4 Very Likely 5 Almost Certain		<u>SEVERITY (S)</u> 1 No Injury 2 First Aid Injury 3 A 3 Day Injury 4 Major Injury 5 Fatal/Disabling Low Risk (1-5) Med Risk (6-10) High Risk (11+)		St John the Baptist Church Church Street, Yeovil, Somerset, BA20 1HE			
LIKELIHOOD						Assessment undertaken by: Rosalind Chatwin Date: May 2025 Review Date: May 2027 References:			
SEVERITY	0	1	2	3	4	5			
	2	4	6	8	10				
	3	6	9	12	15				
	4	8	12	16	20				
	5	10	15	20	25				
Risk = Likelihood x Severity									
Location / Area Assessed:		St John the Baptist Church, Yeovil Servery Area & Schoolrooms.							
Persons at Risk:		People of all ages							
Hazard	L	S	Risk Score	Measures to Minimise Risk			Residual Risk Score		
Serious illness or injury - harm to all those involved in preparation and serving of food and drink - harm to those consuming food and drink	2	4	8	<ul style="list-style-type: none"> First Aid kit in a central place. All Leaders aware during team briefing of its location. Any Incident/Accident reported in writing accident book. Those in charge of teams responsible for the preparation and serving refreshments to have Level 1 Food Hygiene Certificate. Those cooking for Captain's Table to have Level 2 Food Hygiene Certificate All food preparation and serving personnel to be informed of good food hygiene and kitchen safety practices. No one to handle, cook or serve food if unwell or a close family member is unwell (especially diarrhea and vomiting) Nobody to enter food preparation area who has been suffering from diarrhea or vomiting within the previous 48 hrs Food Handlers to wear aprons – clean for each session tie back long hair. Cooks to remove jewelry. 			1	4	4
Preventative Measures -infection spread by Food handlers or Contamination through equipment	2	5		<ul style="list-style-type: none"> All to wash hands before cooking, after handling raw meat/poultry/fish at designated handwashing sink with antibacterial soap and dried with paper towels. Cuts and grazes to be covered with coloured plasters. Food preparation areas to be sanitized before use Chipped, scratched, or cracked dishes to be disposed of. Fresh washing up cloths, scourers etc. daily. Fresh tea towels daily, to be hung on a hook or rail in between use. 					

THIS IS A GENERIC RISK ASSESSMENT. IF AT ANY POINT YOU COME ACROSS A SITUATION OR RISK NOT MENTIONED ABOVE THEN IT IS IMPORTANT THAT YOU CARRY OUT YOUR OWN RISK ASSESSMENT AND TAKE APPROPRIATE ACTION.

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<p>Slips, trips, falls and minor injuries/burns</p> <p>- harm to all those involved in preparation and serving of food and drink</p> <p>- harm to those consuming food and drink</p>	4	3	12	<ul style="list-style-type: none"> • Leaders of activities to be vigilant. • Only those involved with food preparation, serving, and washing up will be permitted to be present in food preparation areas i.e., Church Served, Schoolroom's Kitchen and St Andrew's Church Hall Kitchen. • Spillages to be cleared ASAP. • First Aid kit in a central place. All Leaders aware during team briefing of its location. • Any Incident/Accident reported in writing Accident Book St John's/St Andrew's Church 	2	2	4
<p>Allergies</p>	2	5	10	<ul style="list-style-type: none"> • Food must be clearly labelled with high-risk ingredients (nuts, gluten etc.) when served. • Foods containing high-risk foods e.g., Nuts to be avoided where children may be consuming them. • Information and Parental Consent Forms contain information relating to allergies and severity in possession of Candy Price for Friday Youth Group and Sunday Children's Church. • Appropriate action to be taken by leader, recorded, and medication taken or given where required and permitted. • Refreshment Teams for all Groups and the Group Leaders are informed of food allergies on the group lists or by adult participants. <ul style="list-style-type: none"> ○ Gone Fishing Café ○ Captain's Table ○ Friday Youth Groups & Children's Church activities ○ Footprints ○ Tiny Toes ○ TCP • Other events run when food will be served - parents of children or adult participants will be asked by the organizer of events to state any allergies in advance . 	1	3	3
<p>Spillages/accidents (food & drink)</p>	2	3	6	<ul style="list-style-type: none"> • Gone Fishing Café and Captain's Table - Those attending will be encouraged to sit down at tables. Servers to carry refreshments to tables. • Youth Group & Children's Church – All adults and children will be asked not to leave hot drinks unattended to prevent spillages and accidents. If food is being consumed participants will be asked to sit down and not walk around with food or drinks. • Tiny Toes & Footprints – Adults served hot drinks in covered thermal mugs and asked not to leave hot drinks unattended to prevent spillages and accidents. Children to sit at a table to be served with and consume snacks. 	1	3	3

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Food Storage	2		<ul style="list-style-type: none"> • 'Use by' dates to be checked on foods • Chilled foods to be stored in fridge. • Fridge (0-5) and freezer (-18) temperatures to be checked quarterly. • Stock rotated, with newest goods stored at back. • Raw meats to be stored at the bottom of the fridge. • Foods to be stored in covered containers. 		
Food Poisoning			<ul style="list-style-type: none"> • Temperature probe should be used to ensure food is hot throughout (i.e.70 degrees) • Probe to be disinfected before, during and after use with probe wipes. • Cooked Foods to be held at 63 degrees for no longer than 1hr. • Foods to be reheated only when essential to 70+ degrees • Rice must not be reheated 		