

Dated 20 Jan 2011										
Risk Assessments for SnakTastik SnakTastik - Risk Assessment for operation of mobile catering trailer.										
Worst outcome			Likelihood			Risk ratings				
1 No significant loss			1 Very unlikely			1-5 low risk				
2 Minor injury			2 Possible			6-9 medium				
3 Serious injury			3 Likely			10-16 high				
4 Fatality			4 Probable			17-25 unacceptable				
5 Multiple fatalities			5 Certain							
			No controls			Staff: certificated / Casuals non-certificated				
Category	Hazard	Who	Worst	Risk	Rate	Controls	Worst	Risk	Rate	Who to arrange
Fire & Explosion	Gas explosion resulting from faulty installation	PEC	5	4	20	Use professional equipment from reliable manufacturers, Install all appliances as per manufacturers instructions. Store gas in use securely in well ventilated compartment outside unit. Conduct annual gas safety inspection.	4	1	4	Directors
Fire & Explosion	Gas explosion resulting from misuse of equipment	PEC	4	3	12	Train staff in safe lighting and use of all gas appliances.	4	1	4	Trailer Operator
Fire & Explosion	Gas explosion from storage and connection of spare LPG cylinders	PEC	4	2	8	Keep one spare cylinder in gas compartment. Order replacement locally. Ensure staff trained in safe changing method.	4	1	4	Trailer Operator
Fire and explosion	Storage of spare fuel (LPG for catering unit)	PEC	5	2	10	Limit spare fuel to one bottle. Ensure local re-supply in good time before event. Store spare 19kg LPG bottle in locker at front of trailer.	4	1	4	Trailer Operator
Fire	Waste	PEC	4	3	12	Do not allow waste to accumulate. Use waste bins. Bag waste for disposal. Check and clear customer area regularly.	4	1	4	Trailer Operator

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2	Minor injury	2	Possible	Responsible parties:			6-9 medium						
3	Serious injury	3	Likely	Directors: Richard Paul-Jones and Mike Herbert			10-16 high						
4	Fatality	4	Probable	Trailer Operator: Catering Manager / Senior staff member			17-25 unacceptable						
5	Multiple fatalities	5	Certain	Staff: certificated / Casuals non-certificated			With Controls						
Category	Hazard	Who	Worst	Risk	Rate	Controls	Worst	Risk	Rate	Who to arrange			
Fire	Fats	PEC	4	3	12	Minimise use of fats as far as possible. Store new and used fats in secure containers for use and regular disposal.	4	1	4	Trailer Operator			
Fire	Fire from refuelling of generator.	PEC	4	4	16	(See Generator refuelling method) train staff is safe fuel storage and refuelling of generator. Isolate generator using ski fence and stakes. Secure generator to trailer chassis. Have CO2 fire extinguisher nearby.	4	1	4	Trailer Operator			
Fire	Storage of spare fuel (petrol for generator)	PEC	4	4	16	(See Generator refuelling method) Limit amount of spare fuel to 10 litres in two 5 litre containers. Store spare fuel in secure space (e.g in service vehicle, boot of car).	4	1	4	Trailer Operator			
Fire/Shock	Fire or electric shock resulting from poorly maintained electrical installation	E	4	4	16	Ensure that the distribution system is competently installed and maintained.	4	1	4	Directors			
Fire/Shock	Fire or electric shock resulting from poorly maintained portable appliances	E	4	4	16	Have a competent person PAT test all appropriate appliances annually or more often if regularly plugged and unplugged regularly. Apply stickers indicating date of next test. Monitor PAT test dates and record	4	1	4	Directors			

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Electric Shock	Fire or electric shock resulting from poorly maintained generator	E	4	4	16	Ensure generator and distribution cables are checked before use and tested for electrical safety.	4	1	4	Directors			
Burns	From cooking equipment	E	4	5	20	Principal hazards are built in water boiler and griddle. Also possible from additional catering equipment required from time to time. Staff to be alerted to hazard. Adequate space for appliances on work surfaces. Staff to be instructed in correct way of lighting gas burners.	4	1	4	Trailer Operator			
Cuts	Food Preparation	E	4	5	20	Train staff in the safe use of knives and other cutting instruments and appliances.	4	1	4	Trailer Operator			
Slips	Spills on trailer floor	E	4	5	20	Staff trained to clear spills immediately. Suitable absorbant materials for mopping spills.	4	1	4	Trailer Operator			
Trips & Falls	In and around trailer, service vehicle	E	4	5	20	Staff instructed to practice good housekeeping. Put equipment and stock away when not in use both inside and outside trailer and support vehicle. Keep doorway clear of trip hazards. Use lights at night. Use step up into trailer when necessary.	4	1	4	Trailer Operator			
BioHaz	General Food Safety	PEC	4	5	20	Stress our commitment to the highest standards of food hygiene and safety to all staff. Produce Food Safety Management System and review it periodically. Principal staff trained in food hygiene (level 2 certificated). Casual staff briefed on appropriate hygiene and safety standards for the job they are doing and supervised while working.	4	1	4	Directors / Trailer Operator			

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BioHaz	Illness as a result of seeling out of date foodstuffs	PEC	4	5	20	Buy perishable stock fresh for each event. Monitor dates on all foods. Discard foods which are past their 'use by' date.	4	1	4	Trailer Operator			
BioHaz	Illness from poorly stored foodstuffs	PEC	4	5	20	Ensure that all fridges, freezers and other storage areas are clean before each event. Clean each fridge freezer at least weekly and in case of spillages. Monitor cleanliness. Staff trained in food hygiene (level 2 certificated)	4	1	4	Trailer Operator			
BioHaz	Illness from mixing cooked and raw foodstuffs	PEC	4	5	20	Keep cooked and raw foodstuffs separate at all times. Use clearly marked containers for raw and cooked foods. Ensure they do not come into contact with each other during preparation of storage. Discard those which become contaminated.	4	1	4	Trailer Operator			
BioHaz	Cross contamination from meats	PEC	4	5	20	Keep meats separate at all times except when serving. Ensure meat does not come into contact with other foodstuffs except for cooking and serving. Discard those which become contaminated. Staff trained in food hygiene (level 2 certificated)	4	1	4	Trailer Operator			