

Risk Assessment: Europa PTA Indian Take Away (2 October 2020)

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SCORING:

X	PROBABILITY FACTOR	Y	SEVERITY FACTOR	RISK
0	Not applicable	0	Not applicable	High – more than 14 – stop immediately
1	Improbable (Unlikely to happen)	1	Negligible (Very slight injury/no first aid)	
2	Remote (May occur at some time)	2	Marginal (slight injury/minor first aid)	Medium – 9-14 inclusive – More controls are needed
3	Possible (Likely to occur at some time)	3	Slightly dangerous (some injury/not serious)	
4	Probable (Likely to occur)	4	Dangerous (serious injury likely)	Low – below 9 – acceptable level of risk
5	Very probable (Very likely to occur soon)	5	Critical (potentially fatal/death)	

General: No person who has displayed any Covid-19 symptoms during 14 days preceding the event is allowed to take part in cooking, packing or delivery. Symptoms are a new continuous cough, a high temperature and a loss of or change in their sense of taste and smell. The same applies to persons who in the 14 days prior to the event have been in contact with anyone who has tested positive for coronavirus in a two week period before the contact.

Advice has been sought on <https://www.gov.uk/government/publications/covid-19-guidance-for-food-businesses/guidance-for-food-businesses-on-coronavirus-covid-19> (website access date: 24 Sep 2020).

Activity / Task	Potential hazard	If no controls in place			Agreed Control measures	Revised Risks		
		Probability 1-5	Severity 1-5	Risk Factor		Probability 1-5	Severity 1-5	Risk Factor
Cooking food	Covid transmission to diners	2	5	10	Chefs to wash hands with soap for at least 20 seconds before and after handling food or cooking utensils, after moving into different areas of the house and back into the kitchen, after touching high-contact surfaces such as doorhandles, after coughing, sneezing or touching the face. Coughs and sneezes to be caught in tissues or crook of the elbow.	1	5	5
	Covid transmission amongst chefs	3	5	15	Chefs to cook on own or in groups of no more than 3. Where cooking in groups, windows are to be kept open to ensure fresh air supply. Masks to be worn if possible.	1	5	5
	Food contaminated with other germs	3	4	12	Chefs to wash hands as above. Kitchen to be cleaned before cooking and kept clean during cooking.	1	4	5
	Accidents resulting in cuts, burns etc	3	3	9	Chefs cook in their own kitchens and with own utensils which they know very well. Many years of experience in home cooking.	2	3	6
Packing	Covid transmission to diners	2	5	10	Packing is done by the chefs. The same precautions apply as detailed above.	1	5	5
Delivery	Covid transmission to diners	2	5	10	Delivery volunteers not to enter houses but drop delivery on doorstep. Wear masks where possible. Use disinfectant handgel before and after each delivery (doorbells are high-contact surfaces and can be contaminated!).	1	5	5
	Car accident	2	5	10	Drivers are well over 21, have licence, are experienced drivers and are fully insured. No alcohol to be drunk before delivery drives.	1	5	5
Dining	Allergic reaction to ingredients	2	5	10	List of ingredients clearly to be displayed on menu when ordering.	1	5	5