

How to work Safely in the Food Workshop

What might Happen	Action to be taken to prevent this happening
Door not closed so temperature rises above 5 C	
Food out of date	
Wrong temperature – too high	
Burns	
Dirty equipment	
Attracts flies/pests	
Food waste not wrapped up	
Oil fire	
Naked gas flame	
Gas not ignited	
Knock pans off	
Cross contamination	
Spills	
Spread bacteria	
Bacteria around tap	
Dirty food storage area	
Food trapped around corners of equipment	
Bacteria on human hands	
Bacteria on soil	
Soil on fruit/vegetable skin/peel	
Slip on peelings	

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Stab	
Cuts	
Sharp blades so do not place in washing up bowl	
Food poisoning	
Bacteria thrive in warm, moist conditions where there is food	
Injury	
Falls	
Clothes carry bacteria	
Electrocution	
Bacteria on hair/skin	
Hair gels can be flammable	
Bacteria under nails	
Sharp blades	
Nail polish is a foreign body	
Bacteria trapped in jewellery	