

The catering & hospitality industry covers a range of business including nightclubs, fast food outlets, pubs, restaurants, commercial kitchens and hotels. With this many different businesses to cover there are a wide range of hazards to consider when completing a risk assessment for your business, below are some of the key hazards that may help you reduce risk to a reasonably practicable level.



Key Hazards

Dermatitis

Work related contact dermatitis is often known as eczema which damages the skins barrier layer leading to itchiness, redness, flaking, blistering and cracking. It usually affects the hands, forearms and face. Cases of work related contact dermatitis is one of the main causes of ill health within the catering industry which has twice the number of case in relation to general industries.

Eliminate direct contact with food and chemicals wherever possible, use utensils to handle food and provide gloves and barrier creams for employees. Educate employees on how to spot early symptoms of dermatitis which can greatly help with treatment and therefore reduce the time taken to recover.

Slips & Trips

Slips and trips are the most common cause of accidents in all industries; within the catering & hospitality industry there are additional factors that should be considered and controlled. These can include food and liquid spillages in service areas, dirty floors in kitchens, cleaning of oil from deep fat fryers and trips from deliveries and in storage areas. Keep in mind that you have a duty of care to the public and other people affected by your activities so have a robust cleaning regime for your front of house areas including procedures for dealing with spillages.

Fire

There are many items in a catering and hospitality environment, front and back of house that can cause fires for example electrical equipment, open flames, chemicals and smoking materials. A competent person should complete a fire risk assessment for your business, if that is a hotel then give consideration to sleeping persons, this should include fire prevention and emergency procedures. Good housekeeping is an essential control measure that all employees can support and reduces the risk of fire happening and spreading.

Manual Handling

Managing manual handling risks within the workplace reduces injuries, improves efficiency and reduces the amount of sick days taken. Ensure that all employees are trained in the correct manual handling techniques and the manual handling risk for each area is assessed. There will be different risk elements for front and back of house areas, make sure that people are trained to control the risks in their specific area. Give consideration to working area and additional hazards in the area such as steps, hot surfaces, wet floors, reduced working area that may change the way items are handled.

Use of Chemicals

Under the Control of Substances Hazardous to Health Regulations 2002 (COSHH) you must complete assessments on the chemicals and substances used in the work environment. Firstly always ensure that the chemicals used are the least harmful available and then ensure that you know what the effects they can have on health. Document what to do in case of emergency, ensuring that the correct first aid equipment and training is provided. Keep all chemicals stored in the correct containers and in a designated place where they cannot contaminate other items. Last but not least ensure that your employees are trained on the hazards, how to handle the items, any personal protective equipment required and what to do if things go wrong.

For more information or support with your business health & safety please call Harrier UK Ltd on 01332 460703 or email us at info@harrieruk.com

*This guidance sheet is not designed to be a comprehensive health & safety guide, each business should assess their own hazards and risks on a regular basis. This sheet is not updated regularly and therefore may not cover all legal obligations.