Activities Covered by this Assessment	Ovens and use of ovens	**Reference:**	TRA12
Site Address / Location	1620s House and Gardens	**Department / Service / Team**	Adult & Communities Museums and Heritage
Note: A person specific assessment must be carried out for young persons, disabled staff and new and expectant mothers conducting this activity			

Hazard (Something with a potential to cause harm)	**Who might be Harmed & How?**	**Existing Controls** (Consider Hierarchy of Control)	**Initial Risk Rating (S x L)**			**Further Controls Required** (Consider Hierarchy of Control)	**Final Risk Rating (S x L)**			**Action Required**		
			Severity	**Likelihood**	**Risk Rating**		**Severity**	**Likelihood**	**Risk Rating**	Who (Initial)	Date By: (--/--/--)	Done ?
Burns and scalds from hot surfaces and cooking liquids	Staff, volunteers	Staff trained in the use of equipment Use of a dry thick folded cloth to handle shelves and pans Used in the oven range and induction hob	**H**	**L**	**M**							
Burns and scalds from hot surfaces and cooking liquids - Large wide door opening onto obstructions	Staff, volunteers	Open door wide and ensure opening circle is free of objects. The small oven drop down door keep free of objects.	**H**	**L**	**M**							

Injury from objects stored on top of ovens Slips trips and falls	Staff, volunteers	Due to shortage of storage space or airdrying out after use---staff to practice safe stacking when storing Limiting amount stored on top Spillages cleared up immediately Source of leaks found and reported asap Damaged floor e.g. floor bubbling report asap	H	L	M							
Strains and sprains from manual handling	Staff, volunteers	Use suitably sized pans to aid lifting reduce load Don't overfill cooking pans Reduce quantities to be lifted	M	L	L							
Electricity: faulty connections, wires, plugs, switches or controls: electrocution / shock	Staff, volunteers	Annual service Annual PA test Staff trained Daily use checks	H	L	M							
Fire: burns and shock Smoke inhalation	Staff, volunteers	Staff aware of the dangers of fire sources, possible causes and what to do in case of fire through training. Also, the initial response to being burned	H	L	M							

Burns: from hot equipment during use or after use and cleaning	Staff, volunteers.	Trained in the use of equipment and aware not to clean hot equipment until cool.	H	L	M							
Chemical burns from caustic cleaners	Staff, volunteers.	Staff trained in the use of chemicals and the correct use of chemicals Aware of COSHH and where to find MSDS and correct use of PPE	H	L	M							
Moving unguarded blades during cleaning or dismantling equipment. Working with stainless steel equipment tables etc: Cuts and abrasions	Staff, volunteers,	Awareness of sharp edge .. wear stout gloves if possible do not handle with bare hands	M	L	L							
Heat blast burns	Staff, volunteers,	Awareness of how steam is made during cooking: open oven doors with care and caution.	H	L	M							
Condensation steam drip: slips and falls	Staff, volunteers	Ensure the extraction fan is on and working during the cooking process Put fan on Dry up and drip immediately	L	L	L							

Protruding pan handles etc: Scalds / burns	Staff, volunteers	Staff awareness	M	L	L							

To add more rows to the risk assessment, place the cursor within the last row right click and select insert row below.

During this activity, what could go wrong resulting in an emergency situation?	Failing to follow instruction in Risk Assessment. Multiple kitchen staff not all aware of what is cooking.
How could this emergency situation be prevented / controlled?	Communication and training
Who should respond to a potential emergency situation, and how? Have staff been trained to respond to this emergency situation?	First Aider in Kitchen or call First Aider from Green Cabin
Could any non – routine changes affect the safety arrangements in place for this activity? (E.g. weather, people, equipment etc.) What can be done?	Higher than normal volume, different menu required.

Risk Assessor (s) Name(s):	B.Thompson	Risk Assessor(s) Signature (S):		
			B.Thompson	
Authorised By:		Authoriser Signature:		
Date Conducted:	June 2022	Date Review Due	Date of Review	Initial
		June 2024	18 March 2025	LE
		1 March 2026		

Potential Severity of Harm				
	High Death, paralysis, long term serious ill health.	**Medium**	**High**	**High**
	Medium An injury requiring further medical assistance or is a RIDDOR incident.	**Low**	**Medium**	**High**
	Low Minor injuries not resulting in any first aid or absence from work.	**Low**	**Low**	**Medium**
		Low The event is unlikely to happen.	**Medium** It is fairly likely to happen.	**High** It is likely to happen.
		Likelihood of Harm Occurring		

Risk Rating Definitions	
Low	This is an acceptable level of risk. No further controls are required as the risk rating cannot be reduced any further. However, it is advised that continual monitoring occurs in order to ensure that no changes / deviation of control measures occur.
Medium	It is advised that further controls are implemented to reduce the risk rating to as low a level as possible. If the risk cannot be reduced to lower than a medium, then on site monitoring should occur to ensure that all stipulated controls are being adhered to.

High	This is an unacceptable risk rating. Urgent interim controls should be implemented to reduce the risk so far as is reasonably practicable. If the risk rating cannot be reduced to lower than a **High**, then a documented safe system of work should be implemented to control the activity. It may be necessary to seek further professional advice. Serious considerations should be given to the validity of carrying out the activity at all. Regular monitoring of the activity should occur.