



## Risk Assessment

Service Name: Activity Centre

### Identified Hazard -

Kitchen fire  
Injury to Educators or Children

### Risk Rating Key

- !!** Very High
- !** High Risk
- #** Medium Risk
- \*** Low Risk

Risk	Control Measure
<p><b>Kitchen fire</b></p> <p><b>!!</b> Burns to face and body</p>	<ul style="list-style-type: none"> <li>-Ensure that educators check the area is safe and clear from hazards <u>before</u> commencing the cooking activity, which includes that flammable materials are out of reach of the children, that the oven is at an appropriate temperature and clear from trays and food scraps, and that fire safety equipment is up to date and accessible.</li> <li>-Ensure that the emergency evacuation trolley is stocked and accessible in case of an emergency.</li> <li>-Ensure that children are supervised by an educator at all times whilst in the kitchen area or near any materials that can be considered flammable.</li> </ul>
<p><b>Injury to Educators or Children</b></p> <p><b>!</b> Cuts, scrapes, possible stab wounds during use of knives</p> <p><b>#</b> Misuse of equipment provided including grater/peeler</p>	<ul style="list-style-type: none"> <li>- Educator to check the area is safe and clear from hazards <u>before</u> commencing the cooking activity, which includes making sure that all sharps (knives) are secure and out of reach of the children, that enrolment information is checked including children that may have food allergies and that the floor is clear from hazards.</li> <li>- Educators to be on site are First Aid trained and First Aid Kits are fully stocked.</li> <li>- Ensure that the oven is at an appropriate temperature and at an edible temperature to avoid burns or scalds.</li> <li>- Ensure that the utensils being used are age appropriate for the children and used in the way they are intended to be used.</li> </ul>

<ul style="list-style-type: none"> <li># Scalding causing blisters</li> <li># Possible reactions due to ingredients</li> <li># Choking due to ingredients not being chopped appropriately</li> <li>* Illness due to improper hygiene practices</li> </ul>	<ul style="list-style-type: none"> <li>-Ensure that educators are the only ones using knives to cut ingredients to avoid children injuring themselves or use child safe knives and children are supervised using graters/peelers.</li> <li>- Ensure that permission has been given for the children to engage in the activity and consume the ingredients used.</li> <li>-Ensure that the food is chopped to avoid choking hazards.</li> <li>- Encourage children to wash their hands and wear gloves when preparing food to maintain hygiene standards.</li> </ul>
<p>Completed by: Leanne Ashmore</p> <p>Signature: L. Ashmore</p> <p style="text-align: right;">Date: 30/06/23</p>	<p>Approved By: Pauline Schelin</p> <p>Signature: P. Schelin</p> <p style="text-align: right;">Date: 30/06/23</p>