



## Cooking Risk Assessment

Toongabbie Activity Centre

### Identified Hazard -

- Kitchen Fire
- Injury to Educators or children during a Cooking Task (cutting, peeling, stove use etc.)
- Children's behaviour
- Mishandling of food

### Risk Rating Key

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

Risk	Control Measures	Who is responsible	Timeframe for addressing issue
<b>!!</b> Burns to face and body	<ul style="list-style-type: none"> <li>- Strict supervision by Educators during cooking time. Children are not to be left in kitchen unattended</li> <li>- Fully stocked first aid kit available</li> <li>- Safety discussions with children prior to any cooking, that addresses safe use of equipment, handling hot food/equipment, safe food handling</li> <li>- Educator with first aid to be onsite and available</li> </ul>	All educators	At time of event
		Responsible person	Prior to event
		All educators	Prior to event
<b>!</b> Needing to evacuate	<ul style="list-style-type: none"> <li>- Children and educators are to practice emergency evacuations, so they know what to do and how to follow Educator instructions</li> <li>- Safety checklist includes checking fire blanket and fire extinguisher. Educator to be aware of the location and use.</li> <li>- Fire safety equipment in kitchen may be used by educators if safe to do so.</li> </ul>	Responsible person	Prior to event
		All educators	Prior to event
		All educators	Prior to event
<b>#</b> Scalding, cuts, scrapes	<ul style="list-style-type: none"> <li>- Safety rules are discussed with children before activity commences especially on safety of hands and arms when cutting, flipping or stirring</li> <li>- During use of equipment like Toaster, Blender, Food Processor, Microwave, Peeler, Grater etc. Children are to be supervised whilst using the equipment and are to be shown the correct way to use it.</li> </ul>	All educators	Prior to event
		All educators	At time of event
		All educators	At time of event

<p>! Deeper cuts, possible stab wounds</p>	<ul style="list-style-type: none"> <li>- Children should be encouraged to use the equipment one at a time. Eg. only one child at a time is to use a knife. Educators are to assist when it is too hard for the child to do alone. Educators are to show correct technique</li> <li>- Fully stocked first aid kit available</li> <li>- Children who are presenting with signs of inappropriate behaviour whilst cooking is taking place, may be asked to move away, or not participate in the activity</li> <li>- Children who are not displaying an understanding of how to safely use equipment may need to be given a different task</li> <li>- Staff are aware of emergency procedures</li> </ul>	<p>Responsible person All educators</p> <p>All educators</p> <p>All educators</p>	<p>Prior to event At time of event</p> <p>At time of event</p> <p>Prior to event</p>
<p># Food contamination/ cross contamination</p>	<ul style="list-style-type: none"> <li>- All equipment is clean, in good repair prior to use</li> <li>- The kitchen has been cleaned to the standard within ACI policy and Food safety standards</li> <li>- Children and staff are to wash their hands at all appropriate times</li> <li>- Aprons and gloves are to be worn</li> <li>- Correct chopping boards to be used for the right food items</li> <li>- Food is monitored and documented on the correct documentation as per Food safety standards</li> <li>- Recipes are available and used correctly</li> <li>- Food has been stored according to packaging and food safety standards</li> </ul>	<p>All educators All educators All educators &amp; Children All educators All educators</p> <p>Responsible person All educators</p>	<p>Prior to event/at time of event</p> <p>“ “</p> <p>AT time of event At time of event Prior to and at time of event</p> <p>Prior to event Prior to event</p>
<p>Completed by: Liz Sakeson</p>		<p>Approved By: Alanah Rye</p>	
<p>Signature:</p>	<p>Date: 13/11/2025</p>	<p>Signature:</p>	<p>Date: 13/11/25</p>