

**Royal Devon & Exeter NHS Foundation Trust
General Assessment Form**

Directorate: Specialist Services		Location: External Venues for Cook & Eat (Family)				Ref. No.:				
Section: Dietetics										
Assessor Team: Dietetics/Paediatric Diabetes				Date: 1/8/16		Review Date: 1/3/18				
Task / Activity: Cook & Eat Family Fun with children with diabetes, siblings and parents (no cook food preparation). Age 3 – 11 years (Primary)										
No.	Hazard	Risk & Effect	Control Measures	Risk Rating			Further Controls	Risk Rating		
				L	C	RR		L	C	RR
1	Poor personal hygiene	Infections of food poisoning Raw risk: L X C = 2	<ul style="list-style-type: none"> • Staff training. Facilitator has passed RSH Essential Food Hygiene certificate (1/3/93) • Ensure all participants wash hands before and after food preparation • Ensure sufficient hand washing & drying facilities at venue • Clean protective clothing (aprons) available • Participants will have long hair tied back 	1	1	1	<ul style="list-style-type: none"> • None further identified 	1	1	1

2	Food preparation environment	<p>Infections or food poisoning</p> <p>Raw risk: L X C = 2</p>	<ul style="list-style-type: none"> • Surfaces are kept clean (external venues are not necessarily designated food preparation areas) • Ensure all surfaces are cleaned using disinfectant prior to use. • Disposable cloths used for cleaning. • The room is checked prior to leaving that it is clean. Surfaces are disinfected again after session. • Ensure sufficient domestic disinfectant available • Ensure sufficient domestic disposable cleaning cloths used • Participants instructed not to sit on surfaces • All food waste is removed from the venue at the end of the session and disposed of in the blue recycling bin (or according to venue guidelines) 	1	1	1	<ul style="list-style-type: none"> • None identified 	1	1	1
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3	Food storage	<p>Infections or food poisoning</p> <p>Raw risk: L X C = 2</p>	<ul style="list-style-type: none"> • If transportation required to the venue a cool box is used with fridge thermometer within to ensure storage remains below 4 °C • Chilled food bought immediately prior to food preparation. • No uncooked meat or egg will be used • Any food prepared is eaten within 2 hours of preparation 	1	1	1	<ul style="list-style-type: none"> • None identified 	1	1	1
4	Infections or food poisoning d)	<p>Food consumption after preparation</p> <p>Raw risk: L X C = 2</p>	<ul style="list-style-type: none"> • Disposable plates and bowls are used for eating • Hands are washed prior to eating • All food preparation utensils are removed and washed up off site with water over 60°C • Food is not taken home 	1	1	1	<ul style="list-style-type: none"> • None identified 	1	1	1

5	Cuts	Handling knives Raw risk: L X C = 4	<ul style="list-style-type: none"> • Salad vegetables are bought pre-prepared. • Cheese bought in pre grated • Only fruits will be used for cutting up • Polypropylene chopping boards and bowls are used • Participants are instructed on the safe handling of knives • They are taught not to cut towards the body • Parents are instructed to supervise their own children at all times around knives • Knives are stored away from young people when not in use • Any young person injury occurring while attending the Cook & eat session will be taken by their parent to the Walk in Centre or A&E as appropriate 	1	2	2	<ul style="list-style-type: none"> • None identified 	1	2	2
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6	Burns	Hot drinks being knocked over Ovens in use Hot food being served Raw risk: L X C = 2	<ul style="list-style-type: none"> No hot drinks will be offered. Squash or water will be available only Facilitators or adults only will use ovens and hobs Parents are responsible for ensure food served as at the correct temperature for their child 	1	1	1	None identified	1	1	1
7	Oven use causing fire hazard	Oven left on at end of the session Raw risk: L X C = 4	<ul style="list-style-type: none"> Final fire safety check at end of lesson plan Checklist developed to ensure all ovens are turned off 	1	2	2	None identified	1	1	1
8	Slip or fall risk	Food or drinks knocked over or split on floor Raw risk: L X C = 2	<ul style="list-style-type: none"> Spillages will be mopped up immediately 	1	1	1	None identified	1	1	1
9	Food allergies	Consuming foods that are allergenic Cross contamination of allergenic foods Raw risk: L X C = 2	<ul style="list-style-type: none"> Parents are requested in the consent form to note any allergies No foods from the allergens will be used on that day to prevent cross contamination 	1	1	1		1	1	1

10	Blood glucose testing prior to eating	Risk of blood transfer Raw risk: L X C = 4	<ul style="list-style-type: none"> The facilitator will ensure all participants sitting quietly prior to blood glucose testing Parents will supervise their own children with blood glucose testing. Parents will take sharps home with them Parents will be aware that they and their children will eat together and have an expectation that they will bring own blood glucose testing kit with them 	1	2	2	<ul style="list-style-type: none"> None identified 	1	2	2
10	Insulin administration prior to eating	Risk of needle stick injury Raw risk: L X C = 4	<ul style="list-style-type: none"> Parents will supervise their own children with insulin injection. Parents will take sharps home with them 	1	2	2	<ul style="list-style-type: none"> None identified 	2	2	2
11	Hypo (blood glucose level below 4mmol)	Participants have type 1 diabetes and may hypo during the lesson Raw risk: L X C = 4	<ul style="list-style-type: none"> Young people and parents should carry dextrose tablets (or other glucose treatment) A blood glucose test should be performed by the parent if the young person feels hypo Parents remain responsible for their young person during a hypo The facilitator will also carry in date glucose tablets and a glucogel 	1	2	2	<ul style="list-style-type: none"> None identified 	1	2	2
The above identified control measures will be implemented including, where appropriate, safe systems of work.										

Risk Assessor's signature:	Date:
Director or nominated Senior Manager's signature:	Date: