

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

Directorate: Specialist Services		Location: External Venues for Cook & Eat (School)				Ref. No.:				
Section: Dietetics										
Assessor Team: Dietetics/Paediatric Diabetes				Date: 1/8/16		Review Date: 1/3/18				
Task / Activity: Cook & Eat Fun with children with diabetes. Key Stage 3 - Age 11 years and upwards. No parents present. Risk assessment of room has been supplied by the venue.										
No.	Hazard	Risk & Effect	Control Measures	Risk Rating			Further Controls	Risk Rating		
				L	C	RR		L	C	RR
1	Participants personal safety (whilst walking to or from venue)	<p>Parents to be aware of non attendance.</p> <p>Participants must have permission to walk home alone.</p> <p>Raw risk: L X C = 4</p>	<ul style="list-style-type: none"> • Parents are texted 15 minutes after the start of the session if their child has failed to attend • Parents must text back to say when the young person is safely home • Parents to give consent (prior to session) for young person to walk home alone after Cook & Eat session • Further contact is made with parents if persistently not attending to see if the young person is genuinely forgetting or does not want to engage 	1	1	1	<ul style="list-style-type: none"> • None identified 	1	1	1

2	Poor personal hygiene	<p>Infections or food poisoning</p> <p>Raw risk: L X C = 4</p>	<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 identified 	1	1	1
3	Food preparation environment	<p>Infections or food poisoning</p> <p>Raw risk: L X C = 4</p>	<ul style="list-style-type: none"> • Surfaces are kept clean during food preparation • The room is checked prior to leaving that it is clean. • Unused food is discarded • Kitchens cleaned according to school risk assessment 	1	1	1	<ul style="list-style-type: none"> • None identified 	1	1	1
4	Food storage	<p>Infections or food poisoning</p> <p>Raw risk: L X C = 4</p>	<ul style="list-style-type: none"> • Chilled food is bought immediately prior to food preparation. • Participants are given clear instructions for reheating and storage of food prepared at home when needed. • If transportation required to the venue a cool box is used with fridge thermometer within to ensure storage remains below 4 °C 	1	1	1	<ul style="list-style-type: none"> • None identified 	1	1	1

5	Handling knives or blades	Cuts Raw risk: L X C = 4	<ul style="list-style-type: none"> Participants are instructed on the safe handling of knives They are taught not to cut towards the body Knives are stored away from young people when not in use Participants are taught how to use liquidisers and other equipment containing blades as required 	1	2	2	<ul style="list-style-type: none"> None identified 	1	2	2
6	Handling hot food and water	Burns Raw risk: L X C = 2	<ul style="list-style-type: none"> Participants are advised to use boiling water (in kettles and saucepans) with caution Correct oven cloths are available and must be used for removing hot foods from ovens Facilitator to be aware of the reporting of accidents and incidents to the participating school Facilitator to report accident on Datix once returned to RDE Facilitator to be aware of location of first aid box 	1	1	1	<ul style="list-style-type: none"> 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	<p>Food allergies Consuming foods that are allergenic</p> <p>Cross contamination of allergenic foods</p>	<p>Possible allergic reactions</p> <p>Raw risk: L X C = 2</p>	<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	<ul style="list-style-type: none"> None identified 	1	1	1
9	<p>Hypo (blood glucose level below 4mmol)</p>	<p>Participants have type 1 diabetes and may hypo during the lesson</p> <p>Raw risk: L X C = 6</p>	<ul style="list-style-type: none"> Young people should carry dextrose tablets (or preferred hypo treatment) A blood glucose test should be encouraged by the facilitator and performed by the young person if they feel hypo The facilitator will also carry in date glucose tablets and a glucogel The facilitator is trained in the correct use of glucogel and glucose tablets Parents must be informed at the end of the session if the young person has a hypo during the session 	1	2	2	<ul style="list-style-type: none"> None identified 	1	2	2
Lone worker policy applies when single facilitator (teaching staff present in other rooms until 5pm)										
See also venue risk assessment (attached)										
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:		