



Significant Findings of the Assessment with the Appropriate Control Measures

Hazard	Risk & Risk Rating	Control Measures
Pizza oven	Contact with hot surfaces resulting in burns HIGH RISK	Supervision/staff awareness to ensure children are not permitted into the Kitchen area at any time
Sharp objects such as knives, slicing equipment, etc	Contact with sharp edges resulting in cuts or grazes HIGH RISK	Supervision/staff awareness to ensure children are not permitted to handle knives or other sharp objects Ensure all knives are stored properly and are kept away from work surfaces, tables, etc when not in use
Hot water	Contact with hot water resulting in scalds or burns HIGH RISK	Set thermostat controlling hot water, prior to visit to ensure suitable temperature check this just before visit commences Supervision whilst children are washing their hands
Heavy doors leading to the toilets	Trapping fingers in heavy doors resulting in fractures, cuts, etc MEDIUM RISK	Wedge all heavy outside toilet doors open prior to visit Remove wedges once visit concludes
Hot pizzas	Contact with hot pizza given in the box resulting in burns MEDIUM RISK	All pizzas in pizza boxes must be cooled to a reasonable temperature before they are passed out to the children Instruction to children on how to hold a laden pizza box

Other Safety Information

- Pen markers use for putting names on hats will be non-toxic
- Teachers and helpers will be asked to consume hot drinks away from the children
- Children MUST be escorted to the toilets and supervised whilst washing hands in the presence of a teacher/adult helper
- The restaurant floors will be clean and completely dry before the children arrive
- Teachers will be advised that our pizzas should be consumed within 2 hours of cooking
- Any hazards specific to the restaurant will be communicated to both the teachers and the children at the start of the visit
- Any accidents involving children MUST be reported immediately to the manager on duty who will ask you to complete and Incident Log form that will be reported to our Quality & Safety Team who may investigate



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