

FOOD PREPARATION & NUTRITION RISK ASSESSMENT

Activity: COVID-19 Virus Transmission- Access to Food Rooms, Social Distancing and Cleanliness	
The Food Preparation and Nutrition Department adopts the model risk assessment relating to the above activity as detailed in:	
Person(s) at risk: <ul style="list-style-type: none"> Weald of Kent Staff Teaching Staff Visitors Students 	Level of Risk: High
Precautions and Control Measures: <p>Access to Room:</p> <ul style="list-style-type: none"> Students to queue observing social distancing outside the Food Room. Sevenoaks- queue in workstation number order. Under the direction of the teacher, students enter the room individually in an orderly fashion and make their way to their allotted workplaces. Under the direction of the teacher, students leave the room individually in an orderly fashion at the end of a lesson and make their way to their allotted corridor marked space. Tonbridge- Students exit via the Fire Exit. <p>Student ingredients and collecting dishes:</p> <ul style="list-style-type: none"> Students to place their ambient ingredients onto trays in Food Room and teachers/technician to place into fridge/ambient storage areas. Dedicated fridge shelves for each bubble (year group). Students to place containers of prepared dishes on trays at the end of the lesson for adults to put in fridge/ambient storage area. Students to collect food at end of day observing social distancing. NB We may need to review times for this to ensure social distancing between bubbles. <p>Social Distancing:</p> <ul style="list-style-type: none"> Workstations are set up before lesson with individual instruction sheets, equipment setup as per separate recipe risk assessment. One-way system marked with arrows - needs to be implemented. Having thought about the layout of the rooms this is not necessary. Safety Zone marked for one at a time limited social distanced access for limited key room facilities such as bins, laundry bins, fridges etc - needs to be implemented Instead we will mark the student work area and all other areas will be limited access. 2nd amendment....stick with original plan! Waste bowls provided centrally for students. One student to take to dispose of in main bin. Students to raise their hand to attract the teacher's attention and ask permission to move to the Safety Zone so the teacher can then monitor the movement and ensure that only one person is in the zone. A plan of the room showing the position of the workstations and the regulations for social distancing displayed in the room Students observed during activities at a distance by the teacher <p>Cleanliness:</p> <ul style="list-style-type: none"> Room cleaned in advance of practical with all sides cleaned with antibacterial spray. Specified product: Dettol (or equivalent-must be food safe) Each student will clean their hands before, during and after practical work timed for 20 seconds or more 	

- Students reminded to regularly wash their hands throughout the activities and after using limited key room facilities (such as fridges etc)
- For minor spills individual students are instructed to clear up their own small localised spills using white roll provided at their workstations under teacher instruction
- For larger spills all students will be required to be evacuated from the room in an orderly fashion as at the end of a lesson
- At the end of the activity students will wash and dry all equipment
- At the end of the lesson teachers will wipe down and clear away equipment and limited key room facilities such as bins, laundry bins, fridges, first aid kits etc used will be wiped clean and readied for use for the next class. Antibacterial spray will be used for this. **Specified product for surfaces: Dettol (or equivalent-must be food safe)**
- Dish cloths and tea towels all washed after one use.
- Students will be asked to bring their own aprons that must be clean. If using school aprons, these must be wiped with antibacterial spray inbetween.

Extra precautions for equipment being shared between bubbles (different year groups)

- Teachers and Technicians to identify which equipment needs disinfecting inbetween lessons.
- Students instructed to clean, dry and then leave the relevant items out for disinfecting.
- The following methods can be used dependent on time and materials:
 - Spray with Super Professional Food Safe Anti-bacterial Santitiser and left to air dry for 10 minutes. (Preferred method)
 - Oven safe equipment can be placed in the oven at 190°C for 30 minutes
 - Soaked in Milto Solution for 10 minutes and then dried.
 - Quarentined for 48 hours (72 hours if plastic)

All relevant staff have been made fully aware of the contents of this risk assessment

Signed by staff members: _____

Assessor's name: J Jennings

Assessment date: September 2020 Review date: September 2021

Approved by Health & Safety Officer: _____