

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 5
Risk Assessment	Handling Raw Meat	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Parasites, Bacterial Cross Contamination, Spills & Leaks, Manual Handling	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazard associated with handling raw meat is infection or ill health and bacterial cross contamination to other foods. Raw meat may contain parasites and bacteria such as E. coli and Salmonella. Thorough cooking destroys these harmful germs, but meat can become contaminated again if it is not handled and stored properly.
We will consider the following risk factors and hazards and identify all persons who may be at risk.

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Handling Raw meat	Staff: <ul style="list-style-type: none"> • Raw meat (Beef & Veal) may potentially contain • <i>Salmonella,</i> • <i>Listeria,</i> • <i>E.coli or parasites</i> • Raw chicken, turkey and other poultry: • <i>Salmonella and</i> • <i>Campylobacter</i> • Raw pork, sheep, goat and other products: • <i>Salmonella</i> 	<ul style="list-style-type: none"> • Hands are washed and work surfaces are thoroughly cleaned before and after handling raw meat to prevent the spread of germs • Cuts are thoroughly cleaned and covered with a food-grade plaster or dressing • Wash your hands frequently when preparing any type of meat, fish, or poultry. • Bacteria can quickly spread between your hands and meat • Always wash your hands with soap and water for at least 20 seconds before and after handling meat, whether it's raw or cooked. 				

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Manual Handling	<p>Staff</p> <p>Over-reaching, carry heavy loads, awkward postures:</p> <ul style="list-style-type: none"> • <i>MSD</i> • <i>Back injury,</i> • <i>sprains & strains,</i> 	<ul style="list-style-type: none"> • Staff trained in safe manual handling techniques • Reduce the size of the load • Safe storage of raw meat with good access and egress 				
Cross Contamination	<p>Staff, Visitors, Customers</p> <ul style="list-style-type: none"> • <i>Infection or ill health from contact or consumption of contaminated produce</i> 	<ul style="list-style-type: none"> • Raw meat waste is stored in closed containers • Use separate cutting boards, clean all cooking utensils after they touch raw meat, and use different utensils to serve food after you've prepared it. • Because bacteria can spread easily, prepare the meat on a surface that's separate from all other cooking materials. • Keep vegetables and other ingredients away from meat, especially if you aren't cooking them together in the same dish. 				
Cold Storage Spills & Leaks	<p>Staff.</p> <p>Slips, Trips & Falls</p> <ul style="list-style-type: none"> • <i>minor injury,</i> • <i>serious injury</i> 	<ul style="list-style-type: none"> • Keep floor in work areas and cold storage free of spills/water 				

Further Control Measures

Information, Instruction & Training

- Staff handling food must be instructed or trained in food hygiene
- Manual Handling
- Fire Safety Awareness

Personal Safety

- PPE is supplied and worn
- Spillages are managed immediately
- You must undergo specific instruction and training in the proper handling of raw meat
- Always wash your hands with soap and water for at least 20 seconds before and after handling meat, whether it's raw or cooked.

Personal Hygiene

- Wear suitable hygienic clothing, including gloves, hair covering, footwear, where necessary
- Prevent contamination of ready-to-eat foods from cutting boards, utensils, clothing, raw meat or eggs
- Do not touch ready-to-eat foods with bare hands
- Cover hair
- Do not wear watches or jewellery
- Do not smoke, spit, sneeze, touch face or hair, or eat food, while handling food
- Wash hands, especially after handling raw meat, before and after wearing gloves, going to the toilet, handling waste, after cleaning, blowing your nose, and after touching phones, light switches, door handles or money
- Dry hands using a disposable towel
- Do not work in a food handling area if ill with diarrhoea, vomiting, infectious disease or have open wounds or skin infections

Further Control Measures: Food Safety

Seven Principles of HACCP

1. Conduct a hazard analysis: analyse processes and identify where the risks are
2. Determine the critical control points (CCPs) at each stage where a hazard could occur
3. Determine the critical limits that must be met to ensure food safety, such as cooking temperature and time, cooling time, storage temperature and time
4. Establish monitoring procedures, such as visual observations and measuring of temperatures
5. Decide the action you need to take when something goes wrong or a critical limit is not met: this can be further cooking or heating, if this is safe, discarding food, cleaning up spills
6. Establish verification procedures to make sure corrective actions are working: this can include checking records, observing the person doing the monitoring, checking equipment used for monitoring
7. Set up record-keeping and documentation procedures to have proof for food hygiene inspectors that you are taking appropriate safety measures

Procedures to Prevent Cross Contamination

- Wash hands thoroughly after touching raw meat, especially poultry, and unwashed raw vegetables
- Wash hands thoroughly after going to the toilet or touching pets
- Do not let raw meat and unwashed raw vegetables touch other foods
- Cover raw meat in a fridge so it cannot touch other foods and store below other foods to prevent blood drips from contaminating them
- Do not prepare ready-to-eat foods using a chopping board or utensils that have been used to prepare raw meat or raw vegetables, especially root vegetables and leeks that may contain soil
- Use disposable cloths for wiping and cleaning up spills.
- Change cotton cloths often and wash in a hot cycle to clean them thoroughly
- Do not prepare food if you are ill with vomiting or diarrhoea
- Clean utensils and work surfaces with detergent and hot water. Those that come into contact with raw meat, unwashed vegetables and soil from vegetables need thorough cleaning and sterilising.
- Use separate chopping boards and utensils for preparing raw meats and other foods

Action List

Hazard	Control Required	Assigned to (name):	Action By (date):	Completed	Date Completed