

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
Risk Assessment	Wet Hand Work	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Lack of skin protection, Frequent contact with food, Frequent contact with detergent/chemicals. Lack of monitoring of skin condition.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards associated with Wet Hand Work are dermatitis and skin irritation.
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
Lack of Skin Protection	<p>Staff</p> <p>Hands not dried fully after wet hand tasks</p> <p>Not using PPE when required</p> <ul style="list-style-type: none"> • <i>Dermatitis</i> • <i>Skin irritation</i> • <i>Illness</i> 	<ul style="list-style-type: none"> • Employees trained to dry hands fully after tasks • PPE supplied and worn as required • Hand cream provided and applied to dry hands after task • Avoid contact with chemicals which can penetrate the skin and cause long term health problems 				
Frequent Contact with Food	<p>Staff</p> <p>Direct contact with food</p> <ul style="list-style-type: none"> • <i>Dermatitis</i> • <i>Skin irritation</i> 	<ul style="list-style-type: none"> • Avoid direct contact where possible • Use automated processes where practicable, e.g. mixing / kneading by machine rather than by hand, automatic potato peelers. • Use tools for handling food rather than hands, such as tongs, scoops. 				

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Jewellery	<p>Staff</p> <p>Jewellery can trap water and cleaning products next to the skin</p> <ul style="list-style-type: none"> • <i>Dermatitis</i> • <i>Skin irritation</i> 	<ul style="list-style-type: none"> • Remove jewellery (except wedding bands) for wet hand work including food preparation 				
Frequent Hand Washing - (without the use of moisturisers)	<p>Staff</p> <p>Frequent hand washing removes natural oils which protect the skin</p> <ul style="list-style-type: none"> • <i>Dermatitis</i> • <i>Skin irritation</i> 	<ul style="list-style-type: none"> • Protect the skin by moisturising as often as possible • Moisturise at the end of the day 				
Lack of Monitoring (Skin condition)	<p>Staff</p> <p>Lack of monitoring skin condition, particularly hands</p> <ul style="list-style-type: none"> • <i>Dermatitis will get worse if not spotted and treated early</i> 	<ul style="list-style-type: none"> • Check hands regularly for the first signs of dermatitis – itchy, dry or red skin • Early detection stops serious dermatitis from developing. • Early treatment means better recovery. • Checks help indicate lapses in controls 				

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<p>Slips, Trips, Falls:</p> <p>Water/ice accumulation</p> <p>Items stored on the floor</p> <p>Unsuitable footwear</p> <p>Poor lighting</p>	<p>Staff</p> <p>Slips on water or ice accumulations</p> <p>Slips from spillages of food or liquid</p> <p>Trips over boxes or other items being stored on the floor</p> <ul style="list-style-type: none"> • <i>Minor injury</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Spillages must be cleaned up immediately, ensuring floor areas are completely clean and dry. • Ensure that adequate lighting is in place and fully functional. • Provide textured freezer floor surface or slip-resistant mats. • Remove condensation, standing water or ice from the floor. • Complete weekly removal of ice build-up • Keep walkways free of stock • Provide non-slip footwear to relevant staff 				
<p>Cleaning Operations</p> <p>Some chemical detergents are hazardous if not used and stored properly</p>	<p>Staff</p> <p>Incorrect use of chemical detergents</p> <ul style="list-style-type: none"> • <i>Skin irritation,</i> • <i>burns,</i> • <i>eye injury,</i> • <i>inhalation injuries</i> 	<ul style="list-style-type: none"> • Training in the safe cleaning procedures. • Correct handling and storage of chemicals • Concentrated detergent can burn skin and eyes. Always wear the protective clothing provided when handling, diluting or cleaning up spilled detergent • SDS Available and hazards explained to staff 				

Further Control Measures

Information, Instruction & Training

- Safety Talk on the prevention of dermatitis
- Provide information on the serious nature of skin conditions left untreated
- Train staff to identify the early signs of Dermatitis and to inform supervisor if they develop skin condition
- Train staff to protect their skin by drying hands fully after tasks
- Train staff to apply moisturiser often when engaged in wet hand work

Personal Safety

- Wear PPE to protect yourself from illness or injury
- Use rubber gloves used when working with very hot water.
- Wear protective gloves when handling chemicals
- Do not mix chemicals
- Wash and dry your hands regularly and properly
- Moisturise to replace natural oils after washing hands

Further Controls

Safeguards: Dermatitis

The APC Approach to Dermatitis**A - AVOID:**

Avoid direct contact between unprotected hands and cleaning products, water and food where this is sensible and practical. For instance:

- Use a dishwasher rather than washing up by hand.
- Use tools such as tongs to handle food rather than hands.
- Use a food processor for chopping or mixing.

P - PROTECT:

Protect the skin. Avoiding contact will not always be possible so:

- Wear appropriate gloves where you can and particularly when carrying out all cleaning activities.
- Information on what types of gloves to wear will be supplied with the cleaning products.
- Where you wear gloves for handling food, remember your food safety training, so wash your hands before and after wearing gloves, avoid cross contamination, use single-use non-latex disposable gloves.
- Provide soft, disposable paper towels for drying the skin.
- Also protect the skin by moisturising as often as possible and particularly at the end of the day – this replaces the natural oils that help keep the skin's protective barrier working properly.
- Use appropriate creams that will not contaminate food or cause cross-contamination, e.g. from a dispenser, hypoallergenic, and either non-tainting or free of fragrance and free of nut oil.

C - CHECK:

Check hands regularly for the first signs of dermatitis – itchy, dry or red skin:

- When dermatitis is spotted early, it can be treated, which can stop it from getting too bad.
- Checking for dermatitis can easily be included in your sickness arrangements for food safety.



Action List

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