

Pettypool Pizza Oven Use Risk Assessment

Hazard	Who is affected?	What controls are in place?	Risk Level	Are further controls necessary?	Action by and date	Review by and Date
Burns from Hot Surfaces/Hot Food	Site Users	Safety Briefing before starting activity Users reminded food direct from oven hot Heat proof gloves to be used at all times Only Adults to put in the pizzas and remove from the oven	M	Pizza making to be away from oven area First aid kit to be readily available. Bucket of cold water to be available See pizza oven instructions with recommended layout for assembly	Booking secretary to notify users of responsibilities and provide 'How to Use' instructions	Ongoing
Fire and Ignition Risk	Site Users	Adults to light fire in oven or connect gas cylinder and use wood provided Fire bucket to be in place Oven to be on a flat, level noncombustible surface Oven door to be kept in place when oven not being used for cooking	L	Consider weather conditions before use If very hot, consider additional fire blanket/fire buckets	Site Users	Ongoing
Illness due to incorrect cooking of food	Site Users	Hand washing/sanitiser to be available prior to assemble of pizza Keep ingredients covered/cool before/after pizza assembly Check no allergies in group Ensure all food cooked properly before serving Food to be stored correctly before use	L	See pizza oven instructions with recommended layout for assembly of pizzas		Ongoing

Slips and Trips	Site Users	No running around assembly/oven area Correct footwear to be worn (no bare feet) Make sure area around assembly/cooking is clear items	L	Remind all participants to behave responsibly		Ongoing
Behavioral Risks	Site Users	Group to be supervised at all times when assembly/cooking in progress	L	Stop activity if group becomes unmanageable		Ongoing

Note: This risk assessment is to be used in conjunction with your own risk assessment.