



Big Roast General Risk Assessment Form

Date:	Assessed by:	Checked / Validated* by:	Location:	Assessment ref no 157

Activity	Hazard	Who might be harmed	Existing measures to control risk	Risk rating
Delivery by suppliers	Contamination	public	Visual checks on packaging and food condition	low
Storage in delivery van	Bacterial contamination	public	Cover/wrap food Keep raw/ cooked meat apart Visual inspection of food and packaging Check temp of van	med low
Preparation of food	Cross contamination	public	Cleaning of equipment Visual checks to ensure all equipment is functioning and clean Cover food when waiting to be served	low
Use of spit roast machine	Burning	Staff using equip Public	Essential training of staff Keep members of party at a safe distance at all times	Med Low
Cooking	Survival of Bacteria	Public	Cook to min 85 degrees Celsius Check temp of food with probe	med
Food Handling	Cross contamination	public	Daily staff cleanliness checks	low
	Physical contamination		Rigorous daily cleaning schedules	low



Activity	Hazard	Who might be harmed	Existing measures to control risk	Risk rating
Serving food to customers	Cross contamination	public	Staff training	low
	Trip hazards	public	Power cables are run safely through the area and secured as necessary Any gazebos used are safely secured to the ground Area around the spit roast checked again prior to the serving of food	

Action plan				
Ref No	Further action required	Action by whom	Action by when	Done
	Training of staff prior to the event			
	Full service of equipment prior to the event			