

Chocolate Making - Risk Assessment

Slips, Trips And Falls

Hazards: Trailing cables (melters/extension leads), bags under tables, chocolate/water spillages.

Who's at risk: Everyone.

Controls:

- Keep walkways clear; designate a bag area away from foot traffic.
- Tape down cables or route them away from walkways; minimise extension leads.
- Clean spills immediately; keep paper towels/cleaning spray on hand.
- Brief group at the start: "Call out spills straight away."

Residual risk: Low-Medium.

Burns / Scalds

Hazards: Hot pans, melters, recently heated utensils.

Who's at risk: Participants and host.

Controls:

- Use thermostatically controlled melters where possible; avoid open flames.
- Hot water handled by host only (if used); keep hot items central and supervised.
- Allow cooling time before handling.
- First aid kit available; host trained/briefed on minor burn treatment.

Residual risk: Low-Medium.

Allergens / Dietary Requirements

Hazards: Allergic reactions from ingredients or cross-contamination.

Who's at risk: Participants with allergies/intolerances.

Controls:

- Collect allergy info in advance (and re-check on arrival).
- Clearly label ingredients; keep original packaging available for reference.
- Avoid nuts on-site unless explicitly agreed; if present, segregate and control strictly.
- Separate utensils/melters for allergen-free options; enforce handwashing and surface wipes.

Residual risk: Medium (cannot be eliminated; managed tightly).

Food Hygiene / Contamination

Hazards: Poor hand hygiene, dirty surfaces, contaminated utensils, hair/jewellery.

Who's at risk: Participants consuming products.

Controls:

- Handwashing or sanitiser on entry and before handling food.
- Clean/disinfect tables before setup and after; use food-safe sanitiser.
- No handling food if unwell (host policy); cover cuts with plasters.
- Hair tied back; minimal jewellery; no eating over ingredients.

Residual risk: Low.

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Electrical Hazards

Hazards: Electric shock, overheating, damaged cables, liquid spills near sockets.

Who's at risk: Everyone.

Controls:

- Visual check of cables/plugs before use; remove damaged items immediately.
- Keep liquids away from sockets/extension blocks.
- Do not overload sockets; one extension lead per socket maximum (as a rule).
- Switch off/unplug equipment when not in use and during pack-down.

Residual risk: Low.

Fire Risk

Hazards: Overheated melters, faulty electrics, blocked exits.

Who's at risk: Everyone.

Controls:

- Keep exits clear; confirm fire exits and assembly point at start with venue.
- Do not leave heating equipment unattended.
- Know location of fire extinguishers/fire blanket (venue-provided).
- Stop session immediately if burning smell/smoke; follow venue evacuation procedure.

Residual risk: Low.

Manual Handling

Hazards: Strains/sprains from lifting stock and equipment.

Who's at risk: Host/instructor primarily.

Controls:

- Use wheeled bags/trolleys where possible; split loads into smaller boxes.
- Use correct lifting technique; ask venue staff for help with heavy items.
- Allow enough setup time to avoid rushing.

Residual risk: Low.

Behavioral Risks

Hazards: Participants acting unsafely around hot equipment.

Who's at risk: Everyone.

Controls:

- Set expectations at the start; host authority to pause/stop activity.
- If alcohol is present, keep hot equipment controlled by host.
- Maintain supervision ratio appropriate to group size.

Residual risk: Medium (depends on group).