

# Risk Assessment

## Chocolate Making Workshop

### Hazard Identification

Hazard	Description	Potential Risks
Burns	Use of hot chocolate and melting equipment	Burns from hot surfaces or liquids
Slips, trips, falls	Spills of chocolate or other ingredients	Injuries from falling
Allergies	Use of ingredients such as nuts, dairy, etc.	Allergic reactions
Electrical hazards	Use of melting equipment (e.g., chocolate melters)	Electric shock or fire hazards
Sharp objects	Use of knives for cutting fruits or other decorations	Cuts or injuries
Food safety	Improper handling and storage of food items	Foodborne illness

### Risk Evaluation

Hazard	Likelihood (1-5)	Severity (1-5)	Risk Level (L/M/H)	Control
Burns	2	4	M	Be aware of hot surfaces and do not touch them
Slips, trips, falls	1	3	M	Maintain Cleanliness
Allergies	2	4	M	Gather dietary restrictions before the event
Electrical hazards	2	5	M	Regular equipment checks
Sharp objects	2	4	M	Have control of objects and use them only when needed.
Food safety	2	4	M	All food is labelled and includes ingredients

## **Control Measures and Emergency Procedures**

### **In Case of Injury:**

- Administer first aid immediately as necessary and, if required, seek professional medical assistance.
- Ensure the injured individual is comfortable and reassured until help arrives.

### **In Case of Allergic Reaction:**

- Identify the allergen and administer necessary medication, such as antihistamines or an EpiPen, if available and applicable.
- Notify emergency services if the reaction is severe or symptoms worsen.

### **In Case of Electrical Malfunction:**

- Immediately disconnect the faulty equipment to prevent further risk.
- Contact a qualified technician to inspect and resolve the issue.

### **In Case of Fire:**

- Evacuate all participants from the premises promptly and safely.
- Call emergency services immediately and follow venue-specific fire evacuation protocols.

### **Pre-Event Preparation:**

- Conduct a comprehensive safety briefing for all participants, highlighting potential hazards.
- Collect and review information on allergies and dietary restrictions to ensure safe participation.
- Verify that a fully stocked first aid kit is readily available at the venue.
- Organise the workspace to minimize hazards, ensuring clear and safe access to all areas.

### **During the Event:**

- Provide clear and detailed instructions on the safe use of melting equipment and handling of hot chocolate.
- Ensure any spills are promptly cleaned to prevent slips, trips, and falls.
- Encourage participants to report any safety concerns or issues immediately.

### **Post-Event:**

- Conduct a debrief session to review any incidents, near-misses, or safety concerns that arose during the event.
- Collect feedback from participants regarding the safety measures and overall experience to identify areas for improvement.
- Document findings and incorporate them into future event planning to enhance safety protocols.