

Kitchen Safety Risk Assessment Template

For small UK food businesses. Adapt this template to your own premises, equipment, staff, processes and local authority requirements.

Business name	Site / area	Completed by	Review date

How to use this template

- Walk around the premises and identify hazards that could cause injury, illness or a serious food safety issue.
- Record who could be harmed, what controls are already in place and what further action is needed.
- Keep the completed version with your health and safety / food safety records and review it regularly.
- This is a starting point only. Delete anything irrelevant and add hazards specific to your business.

Hazard	Who may be harmed / how	Existing controls	Risk after controls	Further action needed	Person responsible	Review / done date
Slips, trips and falls	Staff, visitors and contractors could slip on wet floors, food debris, loose mats or cluttered walkways.	Spills cleaned promptly; wet floor signs used; walkways kept clear; suitable footwear required; floor mats kept flat and clean; deliveries put away promptly.	Low / Medium	Check high-risk areas during service and after cleaning. Replace damaged mats or flooring.		
Burns and scalds	Kitchen staff could be burned by hot oil, ovens, grills, hot water, steam, pans, trays or hot food.	Staff trained in safe use of hot equipment; dry cloths/oven gloves available; pan handles positioned safely; hot liquids carried carefully; children/customers kept out of kitchen.	Medium	Refresh staff training and check PPE condition monthly.		
Knives and sharp equipment	Staff could suffer cuts from knives, slicers, graters, can openers or broken glass.	Sharp knives stored safely; correct chopping boards used; staff trained; damaged blades removed; knives not left in sinks; broken glass procedure followed.	Low / Medium	Record knife/slicer training for new starters.		
Hot oil / fryer work	Staff could be seriously burned by splashes, overfilled fryers, wet food, poor filtering or moving hot oil.	Fryers not overfilled; food drained before frying; baskets lowered carefully; oil filtered only by trained staff; suitable PPE used; no water near fryer; fire blanket/extinguisher available.	Medium	Add written fryer cleaning and filtering procedure. Review fire controls.		
Cleaning chemicals	Staff could suffer skin/eye irritation, breathing issues or accidental contamination of food.	Chemicals labelled and stored away from food; COSHH sheets available; staff trained; correct dilution used; PPE available; never mix chemicals.	Low / Medium	Check chemical storage weekly and update COSHH folder when products change.		
Electrical equipment	Staff could receive electric shock or burns from damaged plugs, wet sockets or faulty appliances.	Visual checks carried out; damaged equipment removed from use; sockets kept dry; no overloading; repairs by competent person only.	Low / Medium	Keep a simple equipment defect log and PAT/service records where applicable.		
Fire	Staff/customers could be harmed by fire from fryers, ovens, electrics, extraction, waste or	Fire exits kept clear; extinguishers/fire blanket available; extraction cleaned; waste removed; staff	Medium	Review fire risk assessment separately and train staff on emergency actions.		

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	poor housekeeping.	know alarm/evacuation process; gas/electric isolation points known.				
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Add your own site-specific hazards below

Hazard	Who may be harmed / how	Existing controls	Risk after controls	Further action needed	Person responsible	Review / done date

Sign-off

Name	Role	Signature	Date

Disclaimer: This template is general guidance only. It is not legal advice and should be adapted to your own premises, equipment, processes, staff, risk level and local authority requirements. Review regularly and after any significant change, incident, near miss or inspection feedback.