

RISK ASSESSMENT - FOOD HYGIENE

Notes

1. The people that might be harmed: BBC Studioworks employees, contractors, public, artists
2. This risk assessment should be read in conjunction with the following BBC Studioworks documents: **Food Hygiene Health & Safety Arrangements**

HAZARD	CONTROLS
<ul style="list-style-type: none"> • Food poisoning 	<ul style="list-style-type: none"> • Good hygiene practices • Hands are washed thoroughly before touching the mouth e.g. eating or drinking • Any contestants taking part in cookery programmes will be briefed on good hygiene procedures that must be followed • Waste disposed of properly
<ul style="list-style-type: none"> • Allergic reaction 	<ul style="list-style-type: none"> • Where food may contain ingredients that can trigger allergic reactions, these must be clearly labelled to the consumer • Qualified home economists or qualified chefs will be in charge of preparing/cooking food for cookery based programmes
<ul style="list-style-type: none"> • Ingestion of hazardous substances 	<ul style="list-style-type: none"> • Good hygiene practices • Hands are washed thoroughly before touching the mouth e.g. eating or drinking • Any contestants taking part in cookery programmes will be briefed on good hygiene procedures that must be followed

HAZARD	CONTROLS
<ul style="list-style-type: none"> Contamination of food arising from poor hygiene/cross contamination 	<ul style="list-style-type: none"> Good hygiene practices Hands are washed thoroughly before touching the mouth e.g. eating or drinking Qualified home economists or qualified chefs will be in charge of preparing/cooking food for cookery based programmes Use separate equipment, i.e. colour-coded chopping boards/knives, to differentiate between; raw meat, fish, poultry, fruits, and vegetables. Any contestants taking part in cookery programmes will be briefed on good hygiene procedures that must be followed
<ul style="list-style-type: none"> Inadequate chill temperature/storage causing food poisoning 	<ul style="list-style-type: none"> Qualified home economists or qualified chefs will be in charge of preparing/cooking food for cookery based programmes All food stored in sealed containers - raw meat, poultry, and seafood separated to prevent their juices from dripping onto other foods. Eggs to be refrigerated as soon as possible. Chill temperature will be checked and recorded
<ul style="list-style-type: none"> Rodents spreading disease 	<ul style="list-style-type: none"> Good hygiene practices Any contestants taking part in cookery programmes will be briefed on good hygiene procedures that must be followed All food stored in sealed containers and waste disposed of properly Rubbish must be taken out of studio/location regularly and disposed of in the bins provided Studios set to be cleaned regularly to minimize build-up of food waste