

COSHH Assessment

Novelty Catering

Hazard - Use of cleaning chemicals				
Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none">Members of staffContractorsMembers of the public	<ul style="list-style-type: none">Chemical burnsSkin irritationEye damageAsthmaBreathing problems	<ul style="list-style-type: none">Contact with cleaning chemicalsInhaling vapour from cleaning chemicals	Chemicals hazardous to health are identified and where reasonably practicable replaced with alternative chemicals that are not hazardous to health	Yes
			Chemicals that do not need dilution i.e. are "ready to use" are chosen wherever possible	Yes
			Automated dosing of chemicals is used where possible	Yes
			Manufacturer's instructions on safe use are recorded in the Cleaning Products Register	Yes
			Chemicals are not decanted from their original containers unless essential; if decanted the new container must be fully labelled	Yes
			Chemicals are not mixed unless specifically allowed by the Manufacturer's instructions	Yes
			Chemicals are never stored in food containers	Yes
			Chemicals are stored in lidded, original containers, where possible, safely and securely	Yes
			A system to rapidly and safely clear up spillages is in place	Yes
			Staff are asked if they have any allergies to chemicals or to rubber/latex gloves	Yes
			Use of rubber or latex gloves is avoided where possible	Yes
			Any staff with allergies to specific cleaning chemicals are provided with alternatives where possible	Yes
			The workplace is kept well ventilated	Yes
			All necessary PPE is provided and maintained in good working order by the employer and staff are trained in its use	Yes
			Staff are trained in safe use of chemicals, which includes following the Manufacturer's instructions	Yes

Signed: 

Date: 17/04/2024

Print Name: Matthew Jones

Review Date: 03/04/2025