

BUSINESS DETAILS

IN AN EMERGENCY CALL:

Manager:	Primary Contact:
Customers/Guests:	

SERVICE/EVENT DETAILS

Service/Event:	Date:
Benefit: Creates local demand for responsibly raised livestock. Enables custom orders to match dietary and cultural needs. Improves transparency on sourcing, cuts, and preparation methods. Provides skilled apprenticeships in meat handling and food safety. Strengthens cold-chain standards and safe storage practices. Supports nose-to-tail practices that reduce waste.	

HAZARDS

HAZARD	RISK	RISK BENEFIT	MEASURE	RISK TO	RISK LEVEL
Bandsaws and powered cutting machines	Severe cuts, amputations, entanglement	Supports efficient cutting of large joints and carcasses.	Fit guards and emergency stop buttons, train operators in safe use, and service quarterly. Restrict use to trained staff, provide PPE (aprons, gloves), and maintain lockout/tagout systems. (ALL)	Staff	Before Measure: High After Measure: Med
Carcass hanging rails and hooks	Falling carcasses, impact injuries, impalement	Enables traditional hanging methods that improve meat quality and storage.	Inspect rails, hooks, and fixings daily for wear or damage. Train staff in safe lifting and movement of carcasses, require PPE such as gloves and aprons, and keep rails clear of obstructions. Log inspections weekly and repair faults immediately. (ALL)	Staff	Before Measure: High After Measure: Med

HAZARD	RISK	RISK BENEFIT	MEASURE	RISK TO	RISK LEVEL
Customer aggression or theft	Verbal abuse, physical assault, theft	Supports safe trading in high-footfall retail locations.	Train staff in de-escalation, keep CCTV and mirrors installed, and log incidents. Use panic alarms near tills, secure high-value cuts, and liaise with local police as needed. (ALL)	Staff, customers	Before Measure: Med After Measure: Med
Fire hazards from equipment	Fire, smoke inhalation, burns	Supports safe use of high-powered equipment.	Fit extinguishers near machines, service electrical circuits quarterly, and keep exits clear. Train staff in fire evacuation, log drills biannually, and prohibit ignition sources in prep areas. (ALL)	Staff, customers, contractors	Before Measure: High After Measure: Med
Heavy carcass lifting and handling	Strains, sprains, back injuries	Allows traditional butchery service with full carcasses.	Train staff in team lifting and safe posture, use hoists or rails where fitted, and limit individual weights. Rotate staff to reduce fatigue, and log manual handling training annually. (ALL)	Staff	Before Measure: High After Measure: Med
Knife sharpening hazards	Cuts, slips, sparks	Ensures consistently sharp tools that improve efficiency and product quality.	Train staff in safe sharpening techniques using approved equipment, provide cut-resistant gloves, and restrict sharpening to designated areas. Maintain equipment in good condition and log training records. Replace damaged sharpening tools promptly. (ALL)	Staff	Before Measure: High After Measure: Med
Lone working (early prep or late closing)	Delayed assistance, assault, accidents	Enables extended trading hours to maximise sales.	Provide lone worker alarms, CCTV coverage, and check-in systems. Train in lock-up and robbery response, keep exterior areas well lit, and restrict dangerous tasks when alone. (ALL)	Staff	Before Measure: Med After Measure: Med
Mincers, slicers, and grinders	Cuts, entanglement, crush injuries	Expands product range with ground meat and specialty cuts.	Train operators in safe use, fit push guards, and service monthly. Provide PPE and prohibit jewellery or loose clothing. Clean and sanitise after use, logging checks. (ALL)	Staff	Before Measure: High After Measure: Med

HAZARD	RISK	RISK BENEFIT	MEASURE	RISK TO	RISK LEVEL
Sharp knives and cutting hazards	Cuts, lacerations, puncture wounds	Enables precision cutting and quality preparation of meat.	Store knives securely in racks, keep blades sharp to avoid forcing cuts, and issue cut-resistant gloves. Train staff in safe carrying and cleaning methods. Inspect knives daily for damage. (ALL)	Staff	Before Measure: High After Measure: Med
Allergen management (sausages, marinades, pies)	Allergic reactions, anaphylaxis	Allows safe sale of value-added meat products to wider markets.	Label products with allergen information, maintain allergen charts, and train staff in scripted responses. Clean mixing equipment thoroughly between allergen products, and log allergen incidents. (ALL)	Customers, staff	Before Measure: Med After Measure: Low
Cash handling and financial security	Robbery, counterfeit notes, staff injury	Provides flexible payment options while securing revenue.	Encourage contactless payments, limit till floats, and secure excess cash in safes. Train staff in discreet handling, counterfeit detection, and robbery response. Stagger bank deposits. (ALL)	Staff	Before Measure: Med After Measure: Low
Cleaning chemicals and sanitisers	Chemical burns, inhalation, eye irritation	Ensures high hygiene standards expected of butcher shops.	Store in locked cabinets with SDS sheets, use correct dilution, and provide PPE. Train staff in safe use and spill response. Never decant into food containers. Audit chemical usage monthly. (ALL)	Staff	Before Measure: Med After Measure: Low
Cold room and freezer entrapment	Entrapment, hypothermia, panic	Supports bulk chilled storage essential for meat freshness.	Fit internal release handles and alarms, check systems daily, and train staff in entrapment response. Maintain emergency contacts inside and record inspections weekly. (ALL)	Staff	Before Measure: Med After Measure: Low
Customer illness or choking (samples/tastings)	Choking, allergic reaction, illness	Encourages customer engagement and drives sales of specialty meats.	Provide samples with single-use utensils, refresh regularly, and display allergen info. Train staff in choking response and keep first-aid kits stocked and accessible. Record any incidents. (ALL)	Customers	Before Measure: Med After Measure: Low

HAZARD	RISK	RISK BENEFIT	MEASURE	RISK TO	RISK LEVEL
Electrical safety	Electric shock, short circuits, electrocution	Provides reliable operation of essential refrigeration and tools.	Fit RCD protection, PAT test annually, and replace damaged cords immediately. Keep sockets raised off wet floors, service large appliances regularly, and train staff in emergency shutdowns. (ALL)	Staff, contractors	Before Measure: Med After Measure: Low
Food hygiene and cross-contamination	Foodborne illness, cross-contamination	Maintains customer trust in fresh and safe meat products.	Segregate raw poultry, pork, and beef on colour-coded equipment, sanitise prep zones regularly, and enforce strict handwashing. Record HACCP logs daily. (ALL)	Staff, customers	Before Measure: High After Measure: Low
Odour and waste nuisance (to neighbours/regulators)	Odour complaints, vermin attraction, regulatory action	Enables visible waste-to-rendering or recycling systems that demonstrate compliance.	Store offal, fat, and waste in sealed containers, remove daily using licensed contractors, and clean bins and storage areas regularly. Monitor odours, log disposal schedules, and maintain good ventilation in waste zones. (ALL)	Staff, neighbours, regulators	Before Measure: Med After Measure: Low
Pest control	Pest infestation, contamination, disease transmission	Protects meat integrity and maintains customer confidence.	Seal entry points, contract pest control, and maintain monitoring logs. Store meat in sealed containers, clean daily, and dispose of waste promptly. Quarantine contaminated stock. (ALL)	Staff, customers, contractors	Before Measure: Med After Measure: Low
Refrigeration and freezer temperature control	Food spoilage, food poisoning	Ensures meat safety and compliance with food hygiene law.	Keep fridges ≤ 5 °C and freezers at -18 °C, logging checks twice daily. Fit alarms, service quarterly, and discard products breaching safe temps. Train staff in corrective action. (ALL)	Staff, customers	Before Measure: High After Measure: Low
Slips and trips in customer areas	Slips, trips, falls	Provides safe and welcoming access for customers.	Place absorbent mats at entrances, clean customer floors frequently, and post wet-floor signs after mopping. Inspect aisles hourly and provide adequate lighting. (ALL)	Customers, staff	Before Measure: Med After Measure: Low

HAZARD	RISK	RISK BENEFIT	MEASURE	RISK TO	RISK LEVEL
Slips, trips, and falls in preparation areas	Slips, trips, falls	Enables safe handling of raw meat in busy prep zones.	Fit non-slip flooring, clean spills of blood/fat immediately with sanitiser, and inspect hourly. Keep walkways clear, ensure good drainage, and log cleaning checks for compliance. (ALL)	Staff	Before Measure: High After Measure: Low
Staff fatigue and repetitive strain	Fatigue, repetitive strain injury, reduced concentration	Supports sustained high productivity during peak demand.	Rotate tasks between cutting, counter service, and cleaning, and enforce scheduled breaks. Provide ergonomic mats, hydration, and monitor overtime. Record and review staff hours weekly. (ALL)	Staff	Before Measure: Med After Measure: Low
Waste and by-product disposal	Odour, leakage, contamination	Allows compliance with waste regulations while keeping shops hygienic.	Store bones, fat, and offal in sealed containers, remove daily, and use licensed disposal contractors. Clean bins regularly and log collections for inspection. (ALL)	Staff, contractors	Before Measure: Med After Measure: Low
Unpredicted risks	Illness, injury, death		Continuous risk monitoring conducted by all staff. Any unforeseen hazards must be reported promptly to supervisors or management, with immediate corrective action taken as necessary. (ALL)	All	N/A

NOTES

Extra notes & service/event evaluation:

Completed by

Reviewed/Approved by

Risk Assessment Date

Review Required Date