RISK ASSESSMENT WIZARD



BAKERY & PASTRY SHOP

Safety Guide

Food Beverage

4	16	3
Key Benefits	Control Measures	Checklist Items

KEY BENEFITS

Fresh Staples

Improves access to fresh, affordable staples such as bread and rolls.

Skilled Trades

Supports skilled trades like baking and confectionery through apprenticeships.

Local Sourcing

Reduces food miles when sourcing flour and dairy from nearby suppliers.

Dietary Options

Provides allergen-aware alternatives including gluten-free and low-sugar options.

KEY HAZARDS & CONTROL MEASURES

Hot Ovens & Burns

- ✔ Heat-resistant gloves
- ✔ Warning signage posted
- ✔ Clear oven protocols
- ✔ Burns first aid training

Dough Mixers

- ✔ Guards in place
- ✔ Training on equipment
- ✔ Lockout procedures
- ✔ Regular maintenance

Flour Dust

- ✔ Adequate ventilation
- ✔ Respiratory masks available
- ✔ Dust extraction systems
- ✔ Regular cleaning schedule

Allergens

- ✔ Clear allergen labelling
- ✔ Staff allergen training
- ✔ Separate prep areas
- ✔ Customer communication

RISK ASSESSMENT WIZARD

Take Your Safety To The Next Level

Create professional, customized risk assessments for your organization with our easy-to-use online wizard.

390+

Activity Templates

Pre-loaded hazards & controls for every activity

100%

Customizable

Add your branding & tailor to your needs

- ✔ Instant PDF & print-ready documents
- ✔ Store and update assessments online
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