RISK ASSESSMENT WIZARD



CATERING SERVICE

Safety Guide

Food Beverage

4	16	3
Key Benefits	Control Measures	Checklist Items

KEY BENEFITS

Scalability

Delivers scalable food solutions for meetings, events, and remote sites.

Dietary Management

Supports dietary management with pre-planned menus and labeled allergens.

Logistics Roles

Creates logistics roles in transport, setup, and off-site service.

Event Quality

Enhances event satisfaction through professional presentation and timing.

KEY HAZARDS & CONTROL MEASURES

Temperature Control

- ✔ Insulated transport containers
- ✔ Hot holding equipment
- ✔ Temperature logging
- ✔ Cold chain monitoring

Allergen Management

- ✔ Pre-event allergen collection
- ✔ Separate serving utensils
- ✔ Clear labelling system
- ✔ Staff allergen training

Vehicle Loading

- ✔ Manual handling training
- ✔ Load securing
- ✔ Trolleys and ramps
- ✔ Team lifting policy

Chafing Dish Fires

- ✔ Electric warmers preferred
- ✔ Fire extinguisher nearby
- ✔ Fuel gel safety training
- ✔ Supervision during service

RISK ASSESSMENT WIZARD

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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%

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