RISK ASSESSMENT WIZARD



INSTITUTIONAL CATERING

Safety Guide

Food Beverage

4	16	3
Key Benefits	Control Measures	Checklist Items

KEY BENEFITS

Nutrition at Scale

Improves nutrition at scale for schools, hospitals, and workplaces with balanced, regulated meals.

Strict Standards

Supports strict hygiene, allergen, and traceability standards protecting vulnerable populations.

Career Development

Provides steady employment with structured training and progression pathways.

Waste Reduction

Enables cost-effective bulk purchasing that reduces waste and environmental impact.

KEY HAZARDS & CONTROL MEASURES

Allergen Management

- ✔ Comprehensive allergen documentation
- ✔ Separate preparation zones
- ✔ Staff allergen training certified
- ✔ Clear labeling on all meal components

Industrial Kitchen Machinery

- ✔ Machine guarding installed
- ✔ Lockout/tagout procedures
- ✔ Competency-based training
- ✔ Regular maintenance schedules

Large Kitchen Fire Hazards

- ✔ Industrial suppression systems
- ✔ Fire marshal training
- ✔ Daily equipment inspections
- ✔ Clear evacuation protocols

Bulk Food Transport

- ✔ Trolley training provided
- ✔ Designated transport routes
- ✔ Insulated containers used
- ✔ Weight limits enforced

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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