RISK ASSESSMENT WIZARD



PRIVATE DINNERS

Safety Guide

Event Planning

4	16	3
Key Benefits	Control Measures	Checklist Items

KEY BENEFITS

Intimacy

Creates intimate, personalized experiences.

Culinary Quality

Allows for exceptional culinary quality.

Conversation

Facilitates meaningful conversations.

Celebration

Celebrates milestones and relationships.

KEY HAZARDS & CONTROL MEASURES

Food Allergies

- ✔ Collect allergy info in advance
- ✔ Menu shared with guests
- ✔ Cross-contamination prevented
- ✔ Emergency medication accessible

Fire Risks

- ✔ Candles in secure holders
- ✔ Away from fabrics and drapes
- ✔ Kitchen supervised
- ✔ Fire extinguisher accessible

Food Hygiene

- ✔ Food stored at correct temperatures
- ✔ Clean preparation surfaces
- ✔ Caterer certified if used
- ✔ Serving times managed

Alcohol Service

- ✔ Food served with drinks
- ✔ Non-alcoholic options available
- ✔ Water on tables
- ✔ Transport options discussed

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
- ✔ Add your logo & organization details
- ✔ Reuse and duplicate assessments
- ✔ Works on any device

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