RISK ASSESSMENT WIZARD



RESTAURANT

Safety Guide

Food Beverage

4	16	3
Key Benefits	Control Measures	Checklist Items

KEY BENEFITS

Community Hub

Builds community connection by providing a safe, social space for families and friends to meet.

Skills Development

Creates pathways for training and apprenticeships in culinary and hospitality skills.

Local Economy

Supports local employment and supply chains through consistent purchasing of fresh produce.

Healthy Choices

Encourages healthy choices by offering portion control, allergen information, and balanced menus.

KEY HAZARDS & CONTROL MEASURES

Kitchen Fire Prevention

- ✔ Fire suppression systems installed
- ✔ Staff trained in fire procedures
- ✔ Extinguishers inspected regularly
- ✔ Clear evacuation routes

Knife Handling

- ✔ Knife skills training provided
- ✔ Sharp knives maintained
- ✔ Proper storage in knife blocks
- ✔ Cut-resistant gloves available

Allergen Management

- ✔ Allergen menu clearly displayed
- ✔ Staff allergen training
- ✔ Separate prep areas
- ✔ Customer communication procedures

Hot Surfaces & Burns

- ✔ Heat-resistant gloves provided
- ✔ Hot surface warnings posted
- ✔ Burns first aid training
- ✔ Cool running water available

RISK ASSESSMENT WIZARD

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390+

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