

South Pennine 24 challenge walk 2018

Food safety risk assessment

Aim

To provide participants and helpers with enjoyable meals and snacks appropriate to a challenging running and walking event in winter conditions

Objectives

Maintain high standards of food hygiene to prevent illness, and to be aware that poor practice could lead to investigation and prosecution which would be both financially damaging, and damaging to the reputation of the South Pennine LDWA and any individuals directly involved

Evaluation

There will be a debriefing meeting after the event, date to be confirmed, where verbal feedback, feedback from social media and/or any other source will be evaluated

All accidents, near misses or untoward occurrences during the event will be reported and further action taken as required

Catering Manager

Lynne Harness is currently a student at Barnsley College working towards Culinary Skills level 2

Current food hygiene certificate

Career experience of food preparation in Residential Care settings

Current member of Woodhead Mountain Rescue supporters catering team

Recent experience gained at LDWA and Mountain Rescue challenge events

Kitchen assistant

Tony Harness, Scout Explorer leader with experience of catering for large groups of young people

Food allergies and intolerances

Participants are requested to state food allergies and intolerances on event application form and these will be separately risk assessed as and when received

HQ

Restricted access to kitchen, catering team only

Hands washed and aprons to be worn on entry to kitchen

Antibacterial handrub available

Disposable gloves will be available

Liquid soap and paper towels will be provided

Long hair tied back, short clean nails no nail varnish or false nails to be worn

Record of finishing times from previous year will estimate when food needs to be cooked to prevent holding foods at warming temperatures

Meal at end of event will be 'all day breakfast' to enable food to be freshly cooked

At peak times food may be held at temperature for short periods as participants will be cold and hungry and waiting times need to be kept to a minimum

Check points

Encourage use of participants own mugs to minimise use of disposable items

Disposable items will be single use

Foods will be wrapped or bagged in small quantities or individual portions where possible to minimise cross contamination

High energy cold foods will be served at checkpoints, hot drinks available at CPA and CPC, water and squash available at all checkpoints

Winter temperatures at outdoor event minimise storage risks of foods requiring refrigeration

CPD does not have toilet and handwashing facilities, provide antibacterial handrub and disposable gloves

Ensure adequate bin bags for food waste at both HQ and checkpoints

There will be a kitchen first aid kit at HQ which will contain blue plasters for cuts and cling film for burns

COSHH

Follow directions on labels of all cleaning products used

No unlabelled cleaning substances will be used

There will be no children or pets allowed into the kitchen where cleaning materials will be stored

Food purchase and storage:

Food will be purchased from reputable suppliers and receipts will be retained as proof of purchase

Receipts will be given to club treasurer after event

Food stored prior to event at manager's home will be stored in suitable locations with fridge and freezer temperatures checked daily

Food will be purchased as close as practically possible to date of event

All food will be within expiry dates

Food with damaged packaging will be discarded

Food preparation:

Food will be prepared as close as practically possible to time of consumption

Sandwiches and fresh fruit will be prepared at checkpoints

Equipment:

Dovestones sailing club is a reputable organisation so it will be assumed that premises are clean and equipment is well maintained and PAT tested

Signs of rodent or insect activity will be reported to sailing club management

HQ and CPC will be provided with antibacterial spray and disposable cloths for food preparation surfaces

All spills will be cleaned promptly

At the end of the event perishable foods which have been safely stored will be

offered free of charge to event helpers, if not wanted these will be thrown away

Remaining foods within expiry dates such as tinned or packaged foods will be donated to Mountain Rescue or to a local food bank as appropriate