

## Health and safety risk assessment checklist

### Restaurants, pizzerias and other culinary enterprises

When answering these questions, you should consider whether there are any factors in your working environment that impact absenteeism due to sickness in your workplace. If you identify any health and safety problems that can contribute to absenteeism due to sickness (e.g. occupational accidents), you should include them in your considerations when prioritising and drawing up an action plan.

#### Falling and stumbling

Is there a risk of employees falling or stumbling over clutter, goods, etc. on the floor of the shop, in the kitchen or in the warehouse, or due to slippery floors?

Yes  No

#### Acute and excessive physical load

Is there a risk of employees acutely overloading their bodies when lifting, pulling or pushing sacks, crates with food products, mixing bowls, large pots, tables or other heavy objects?

Yes  No

#### Accidents involving handheld tools and machinery

Is there a risk of employees cutting themselves or getting their fingers caught in something when working with handheld tools such as butcher knives and electric saws, or when working with machines such as mixers, slicers and fryers?

Yes  No

#### Poor working postures

Do employees work in a stooped position, with raised arms or in other poor working postures, or do they stand/walk around most of the working day?

Yes  No

#### Repetitive and physically demanding work

Do employees strain their bodies in the same way over long periods, e.g. due to working in fixed postures (such as in connection with serving dishes)?

Yes  No

#### Heavy lifting

Do employees lift sacks or boxes of food such as flour or sugar, washing trays with glasses and plates, large pots, kegs or heavy cleaning trays?

Yes  No

#### Pulling and pushing

Do employees exert a lot of physical effort when pulling or pushing sacks of flour, trolleys, etc. or when taking large pizzas out of the oven?

Yes  No

#### Large workload, time pressure and unclear requirements

Are employees often too busy or assigned too many tasks in the workplace?

Yes  No

#### Help and support from management and colleagues

Do employees need help and support from management and colleagues?

Yes  No

#### Violence and threats

Are employees at risk of being subjected to violence or threats from customers/clients during or outside of working hours?

Yes  No

#### Offensive behaviour

Has anybody at the workplace been subjected to bullying, sexual harassment, discrimination or any other offensive acts by management or their colleagues?

Yes  No

**Heat, cold and drafts**

Yes No

Is it too hot or cold in the working areas, or is there a draft in the working areas?

 **Air quality**

Yes No

Is the air in the facilities poor bad due to poor cleaning or ventilation?

 **Loud noise**

Yes No

Is there a high noise level in the workplace due to people, music devices or loud machines such as mixers and slicing machines?

 **Hazardous substances and materials**

Yes No

Do employees work with hazard-labelled products such as cleaning/dishwashing fluids or oven cleaners?

 **Dust, gases and smoke**

Yes No

Is there a risk of employees being exposed to substances from vegetables, meat, etc. that can irritate the skin or cause allergies, or from hazardous smoke such as frying smoke and smoke from ovens?

 **Infection risk**

Yes No

Are employees at risk of getting infected from handling foods such as raw meat?

 **Wet or damp hands**

Yes No

Do employees work with wet or damp hands for more than 2 hours a day?

# Health and safety risk assessment checklist

## Action plan

| Describe the problem | Describe the solution | Responsible | Deadline and prioritisation |
|----------------------|-----------------------|-------------|-----------------------------|
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Signatures:

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Employer                                  Date                                  Employee                                  Date