## **COSHH Risk Assessment**

What are the hazards?	Who might be harmed and	What are you already doing to	What further action do	Who needs to carry out the	When is the action	Done
			control the risks?			
	Contact with bleach and other cleaning	Prolonged contact with water, particularly in	All containers clearly     labelled.     Where possible, cleaning	Staff reminded to thoroughly dry hands after washing.	Manager and staff	1/6/20
chemicals	combination with detergents, can cause skin damage.	products marked 'irritant' not purchased and milder alternatives bought instead. 3. Long-handled mops and brushes,	Provide non-taint, nut-oil- free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing.	Manager and staff	1/6/20	1/6/20
	Staff cleaning premises risk skin irritation or eye damage from direct contact with bleach and other cleaning products. Vapour may cause breathing problems.  Poisoning through ingestion.	and strong rubber gloves, provided and used.  4. Staff wash rubber gloves after using them and store them in a clean place.  5. Strictly forbid the decanting of cleaning chemicals into other containers  6. Ensure spillages are cleaned up, and that residues are dried prior to any food preparation.  7. Ensure airborne residue from sprays and aerosols are settled and dried prior to food preparation	Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs.  Pre work check to see that protective clothing is suitable and available  Ensure COSHH sheets are read and understood by staff and managers and risks assessed as being acceptable  Training	Manager and staff	1/6/20	1/6/20

Date: 01/06/2020

Company name: The kerb shop Assessment carried out by: Harry Smith