

**8. Risk Assessment Form: Using game.** The Food Teachers Centre adopts the model risk assessments relating to the above activity as detailed in BS 4163:2014/CLEAPSS Reference Number: Food Teachers Centre:

Name:	Location:	Date:	Assessor's Name:	Assessor's Signature:
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Activity	Hazards (the potential to cause harm)	Risk L = Low M = Medium H = High	Existing Control Measure (What is already done to eliminate it) (Can you eliminate the hazard?)	Additional Control Measures
1. Using supermarket supplied game	Game sold in supermarkets is farmed and will have no or very low lead levels. The FSA's advice is not applicable to consumers of such meat	L	<ul style="list-style-type: none"> <li>If you are unsure about whether their game has been shot using lead ammunition should ask their supplier for information.</li> <li>Check regularly for advice on the FSA website</li> </ul>	
2. Using lead shot game	FSA advice since 2012 is that frequent consumers of lead-shot game should eat less of this type of meat. Do not use game with vulnerable groups such as toddlers and children, pregnant women and women trying for a baby, as exposure to lead can harm the developing brain and nervous system	H	<ul style="list-style-type: none"> <li>Eating lead-shot game on a frequent basis can expose consumers to potentially harmful levels of lead.</li> <li>Minimise the risk of lead intake, people who frequently eat lead-shot game, particularly small game, should cut down their consumption.</li> <li>Remove all lead shot and channels, discard areas of meat that have lead shot</li> <li>Check for updated FSA advice regularly. Current advice is based on a study of consumers of wild game, conducted by the FSA in Scotland and published in 2012, and also pre-existing data on lead levels in these types of food in the UK.</li> </ul>	Monitor how often the game recipes are used.

**8. Risk Assessment Form: Using knives etc.** The Food Teachers Centre adopts the model risk assessments relating to the above activity as detailed in BS 4163:2014/CLEAPSS

Reference Number:

Food Teachers Centre:

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<b>Activity</b>	<b>Hazards</b> (the potential to cause harm)	<b>Risk</b> L = Low M = Medium H = High	<b>Existing Control Measure</b> (What is already done to eliminate it) (Can you eliminate the hazard?)	<b>Additional Control Measures</b>
Using knives for food preparation	Cuts	M The risk is increased when the knife is blunt.	<ul style="list-style-type: none"> <li>Knives should be kept sharp and users must be trained in appropriate techniques. A chopping board must be used for cutting vegetables.</li> <li>Teaching of the bridge technique for cutting foods will reduce risks.</li> <li>Sharp knives should NOT be put into a washing up bowl and cleaned with the blunt side towards the hand.</li> </ul>	
Carrying knives from storage to workspace	Stabbing	L The layout of the workplace can have a major impact on the risks of stabbing	<ul style="list-style-type: none"> <li>Knives should be kept centrally, however this increases the risk of accidental cutting and stabbing. Good management and discipline is essential and overcrowding should be avoided if the risk of stabbing is to be controlled.</li> <li>Knives should be handled with care. No running, knives should be carried by the handle with the blade pointing down.</li> </ul>	
Safe storage	Loss of knives etc	L	Knives should be kept centrally, preferably in a knife block. Count them out and count them back in to ensure none are missing.	
Contaminated via the knife.	Cross contamination Food poisoning	H	If it is also used for food that is carrying pathogenic microorganisms and/or their toxic products. The risk of cross-infection is high, particularly if the knife is used to prepare food which is to be eaten raw after it has been used for cutting meat.	