Catering COSHH assessment

Site, task and exposure

Complete one record per task. Save a copy with the site reference and review date.

Site and assessor

Site, area, assessment reference, assessor and date.

Task and exposure

Method, quantity, frequency and time spent, including refill and clean-up.

Substance and evidence

Exact product and form, supplier, label, SDS version/date and any substances generated.

People and routes of exposure

Who could be exposed? Consider skin, eyes, inhalation and ingestion.

Hazards and possible harm

Record the product hazards and effects of the task, including repeated wet work.

Catering COSHH assessment

Controls, actions and approval

Complete one record per task. Save a copy with the site reference and review date.

Prevention and controls

Consider elimination or substitution, method, ventilation, storage, hygiene and PPE.

Incidents and emergencies

Local spill and exposure procedures, first aid, emergency contacts, SDS and waste route.

Decision and actions

May work proceed? Record interim controls, action owner and deadline.

Verification and briefing

How will controls be checked? Consider health surveillance or exposure monitoring.

Approval and review

Assessor and manager sign-off, dates, next review and triggers for reassessment.