



Walsall Childminding Hub

Food Safety & Mealtimes Risk Assessment

Location: St Matthew's Close, Walsall, WS1 3DG

Review Frequency: Annually

Hazard	Potential Risk	Control Measures	Risk Level
Food allergies	Allergic reaction or anaphylaxis	Allergies and dietary requirements are recorded on enrolment forms and children's profiles. Staff check requirements before preparing and serving food.	Medium
Food preparation	Food contamination	Staff prepare all food in the kitchen using good hygiene practices. Hands are washed before food preparation and surfaces are cleaned before and after use.	Low
Food storage	Food spoilage	Food is stored correctly in the fridge, freezer or kitchen cupboards. Expiry dates are checked regularly.	Low
Hot food	Burns or scalds	Toast, cheese on toast, sandwiches, pizza, fish fingers and chips are prepared by staff. Hot food is allowed to cool to a safe temperature before serving.	Low
Choking	Child choking during meals	Age-appropriate food is provided. Children remain seated while eating and are supervised throughout mealtimes.	Medium
Drinks	Spills or dehydration	Water, orange squash and blackcurrant squash are available. Spillages are cleaned immediately.	Low
Kitchen access	Injury from appliances	Children are not permitted in the kitchen. Only staff prepare and serve food.	Low
Cleaning	Cross-contamination	Tables and equipment are cleaned before and after meals to maintain hygiene standards.	Low

Overall Risk Rating: Low

Assessor: Mr S Ghalib

Review Date: Annually