



## Risk Assessment

Equipment / activity: Candy Floss Machine  
Date: 05/01/2025

Hazard	Who is at risk?	Possible effects/harm	Likelihood (high, medium, low)	Evaluation & Control Measures	Revised risk rating (high, medium, low)	Are there adequate control measures in place?
<b>Product ingredients spillage</b>	Staff, customers	Risk of injury through slips/trips	Low	Any spills must be cleaned up immediately, with a bin to be placed nearby.  Working areas to be kept clean and organised.	Low	Yes
<b>Loading, handling and set up of equipment</b>	Staff	Injuries caused by incorrect lifting/handling	Medium	All staff to be trained in manual handling.	Low	Yes, manual handling to be reduced by use of trolleys and lifts.
<b>Electric shock</b>	Staff, customers	Risk of electric shock causing injury or possible death.	Medium	All electrical equipment should be PAT tested	Low	Yes
<b>Wires/cables</b>	Staff, customers, public	Injuries caused by tripping over unsecured wires/cables	Low	All wires/cables should preferably, not be placed across public walkways. In the event that they have to, they should be properly covered and clearly identifiable	Low	Yes

<b>Fire</b>	Staff, customers	Risk of burns from fire due to inappropriate behaviour.	Medium	No smoking or naked flames allowed near the products.	Low	Yes
<b>Food poisoning</b>	Customers	Risk of illness due to poor food hygiene practices .	Low	Food hygiene/ handling practices should be followed at all times. Machines and surfaces to be kept clean at all times	Low	Yes
<b>Food Allergies/ intolerances</b>	Customers	Risk of serous illness to customers with food allergies/ intolerances	High	A list of ingredients to be available on request.  Children to be supervised by adults at all times.	Medium	Yes