## Risk Assessment Handbook

6th Edition: ISBN 978-1-915256-08-9

Date of update: September 2022

The following updates have been made to the 6th edition of this publication.



7 The content for 'European Influences' has been updated to:

## **European influences**

The European Union (EU) introduced health and safety legislation to harmonise standards and remove trade barriers. The European Commission put forward proposals to the member states, and if the member states agree on the proposal it will become an EU directive which the member states will then put into their domestic legislation. In the UK this usually took the form of a regulation. The member states must put the directive into national law within the deadline given. The directives in health and safety law only set minimum standards. Stricter rules can be adopted, hence health and safety legislation can vary across EU countries. Further information can be found at: https://osha.europa.eu/en/legislation/directives/directives-intro

Since the UK has left the EU, there are specific changes for some industries and work activities, for example the manufacture and supply of new work equipment and the

chemical industry.

27 The 2<sup>nd</sup> paragraph for 'Qualitative risk assessment' has been update to:

BS8800 'Occupational Health Systems' was a guide to occupational health and safety management systems that used the following risk matrix. BS8800 is now withdrawn but the risk matrix is still used by many organisations.

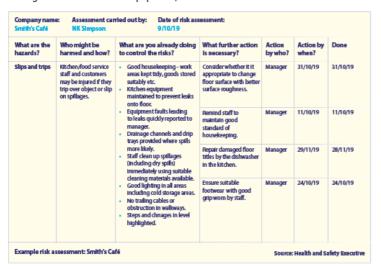
## This page has been updated as follows:

To identify the hazards and risks, they:

- looked at the guidance on HSE's web pages for catering and hospitality and young workers
- walked around the kitchen, the stockroom and all other areas, noting things that might pose a risk
- talked to staff to learn from their knowledge and experience, and to listen to their concerns and opinions
- looked at the accident book, to understand which risks previously resulted in incidents.

The manager noted what was already being done to control the risks and recorded any further actions required. Having put in place the actions the risk assessment identified, the manager discussed the findings with staff, displayed the assessment in a prominent place so all staff could see it and made it part of the induction process for new workers.

The manager will review the risk assessment whenever there are any significant changes such as new work equipment, work activities or workers.



https://www.hse.gov.uk/simple-health-safety/risk/foodprep.pdf

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