

## Fish and Chip Shop Risk Assessment Checklist

- Maintain strict food hygiene standards and practices.
- Ensure safe handling and disposal of hot oils.
- Have accessible and serviced fire extinguishers.
- Provide a first aid kit and trained personnel.
- Regularly check the floor for slip hazards, especially near frying areas.
- Ensure regular delivery of fresh produce and proper storage.
- Implement effective waste management and disposal practices.
- Ensure adequate ventilation, especially around frying areas.
- Regularly inspect and maintain electrical equipment for safety.
- Monitor and control food storage temperatures.
- Enforce a robust pest control regimen.
- Implement and adhere to a daily cleaning protocol.
- Provide regular health and safety training for all staff.
- Clearly display allergen information for all menu items.
- Maintain clear and accessible emergency exits.
- Install and maintain CCTV for security.
- Enforce regular hand washing among staff.
- Ensure customer areas are safe and free from hazards.
- Perform regular maintenance checks on frying equipment.
- Ensure food preparation areas are clean and organized.
- Provide staff with necessary protective gear such as aprons and gloves.
- Establish safe cash handling procedures.
- Ensure adequate lighting in all areas, especially in preparation and storage zones.
- Monitor noise levels to ensure they're within safe limits.
- Ensure food packaging is safe and contamination-free.
- Regularly check ingredient sources for quality assurance.
- Display safety signs where necessary, e.g., wet floor signs.
- Provide fire safety training and drills for all employees.
- Ensure product displays are stable and pose no risk of falling.
- Sanitise common areas and touchpoints regularly, especially during peak times.

Please remember: these are minimum precautions only and you should check with local regulations; and possibly industry experts; to ensure that you keep safe and stay within the law.