

**Company Name:**

**Date of Assessment:  
Risk Assessment for Market Trading**

Activity	Person at Risk	Type of Hazard	Hazard Severity	Likelihood	Controls
Making food	Customers	Food Poisoning, Cross Contamination of ingredients	Medium	LOW	All staff to have Food Hygiene certificates Safer Food Better Business folder to be completed. Business to be registered with Environmental Health Review procedures and policies annually
Delivery/distribution of food	Customers	Contamination	Low	Low	Food to be transported in closed boxes and all food to be covered during transportation. Food to be kept at correct temperature during transportation Food to be inspection upon arrival to ensure it is still safe to sell and serve.
Display of food items	Customers	Food Poisoning, contamination	Low	Low	Ensure that all food items are covered when on display. Either wrapped on in containers with lids or screens. Food to be kept at correct temperature Ensure that all food not displayed is stored in close boxes/containers.
Display	Customers	Allergens, Out of Date stock	Low	Low	Ensure that ingredients are on/available for ALL products on sale and that all items have appropriate use by information on them or provided to the customer. Allergen information either displayed on product or a chart available to show customer
Loading and Unloading	Staff	Manual Handling	Medium	Low	Ensure that all staff are following manual handling techniques

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Setting up and taking down of the stall	Customers, Staff	Manual Handling Trip Hazards	Medium	Medium	Ensure that all staff are following manual handling techniques. Report any incidents. Make sure that products are not left in walkways where people may trip on them.
Handling gazebos	Customers, staff	Weather	Medium	Medium	Make sure adequate weights are carried and in place. Take down gazebo if wind speeds exceeds 22 mph
Insurance & Hygiene Certificates	Customers, Staff	Personal liability	Medium	Low	Ensure correct documentation is up to date and available for inspection at all times