

Risk Assessment

The 5th Element Chef

Prepared for private dining, holiday accommodation, weddings, corporate events and venue-based catering across the UK.

Company name	The 5th Element Chef
Assessment carried out by	Jonathan Bradley / Chef Bradley
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Scope and approach

This document covers the common hazards associated with a mobile private chef service working in clients' homes, holiday lets and hired venues. It is designed to support safe working, reassure clients and provide a practical record for event planning.

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
Slips and trips	Chef, assistants, clients and venue staff may be injured by slips, trips or falls caused by spillages, loose items or poor housekeeping.	• Work areas kept tidy and clear before, during and after service. • Spillages cleaned immediately using suitable products and the floor left dry. • Equipment checked for leaks and faults before use; issues reported and removed from service. • Good lighting used where work is carried out, including cold storage and outdoor set-up areas. • Appropriate footwear with good grip worn at all times.	Reinforce housekeeping checks at every venue and before departure.	Chef	Ongoing	
Manual handling	Chef and assistants may suffer strains, sprains or bruising when lifting ingredients, equipment, crockery or gas cylinders.	• Ingredients and equipment ordered in manageable sizes where possible. • Heavy items moved using a sensible two-handed lifting technique and, where practical, with assistance. • Work areas set at a suitable height to reduce stooping. • Loads assessed before moving and overloaded containers avoided.	Review transport and unloading arrangements for larger events and deliveries.	Chef	Before each event	
Hot surfaces, steam and hot oil	Chef, assistants and nearby clients or venue staff may suffer burns or scalds from ovens, pans, hot plates, steam or oil.	• Heat-resistant gloves, cloths and aprons used where appropriate. • Handles kept turned inwards and pans monitored carefully when in use. • Hot water, hot surface and fryer hazards managed with clear working space. • Long sleeves worn where practical and safe to do so. • Staff kept clear of hot zones during plating and service.	Use clear verbal warnings and suitable signage where service areas are shared.	Chef	Ongoing	

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Knives and sharp tools	Chef and assistants may suffer cuts or puncture injuries during food preparation, service or pack-down.	• Knives stored safely when not in use and transported securely. • Correct cutting techniques used and knives maintained in good condition. • Blade cleaning carried out carefully with due attention to hand placement. • First aid kit available and a nominated first aider identified for each event.	Remind anyone assisting with prep or pack-down to handle blades only when trained and briefed.	Chef	Ongoing	
Food handling and allergens	Clients, guests and staff may suffer food poisoning, allergic reaction or skin irritation if food is mishandled or allergens are not managed correctly.	• Menus confirmed in advance and dietary requirements recorded before service. • Allergen information reviewed before planning and production begins. • Cross-contamination controlled through separation, cleaning and careful ordering of tasks. • Good hand hygiene maintained and tools used where sensible instead of bare hands. • Single-use, food-safe gloves used only when suitable and changed as required.	Keep allergen notes with the event brief and confirm any changes before cooking starts.	Chef	Before and during event	
Cleaning chemicals	Chef and assistants may suffer skin irritation, eye damage or breathing problems from detergents, bleach or other cleaning products.	• Cleaning products stored and labelled correctly. • Safer products used where suitable and strong chemical use kept to a minimum. • Rubber gloves and other protective items used when handling cleaning materials. • Products kept away from food areas and rinsed equipment stored separately.	Review chemical stock regularly and remove any damaged or unlabelled containers.	Chef	Ongoing	
Gas appliances	Chef, assistants and anyone nearby could suffer serious injury in the event of a gas leak, fire or appliance failure.	• Gas appliances checked before use and only operated when safe and suitable for the venue. • Appliances serviced and tested in line with requirements by a competent professional where applicable. • Main isolation point identified before service begins. • Good ventilation maintained where gas equipment is used.	Confirm appliance suitability with the venue before each booking and stop work immediately if there is any doubt.	Chef	Before each event	
Electrical safety	Chef, assistants, clients and venue staff could suffer electric shock, burns or fire injury from damaged cables, faulty sockets or overloaded circuits.	• Equipment visually checked before use and any damage reported immediately. • Only suitable appliances used in kitchen and event environments. • Cables routed safely and kept away from heat, water and walkways. • Access to fuse boxes and emergency shut-offs kept clear where possible. • Portable equipment used with care and suitable protection where available.	Remove defective equipment from use until it has been checked and cleared for use.	Chef	Ongoing	

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Fire	Chef, assistants, clients and venue staff could suffer serious injury from smoke inhalation, burns or evacuation hazards.	• Fire risks reviewed before working in any new venue or kitchen. • Clear access to exits maintained and hot work areas kept under observation. • Combustible materials stored safely away from heat sources. • Suitable fire-fighting equipment checked where provided by the venue. • Emergency procedures confirmed at the start of service when working in unfamiliar locations.	Brief any assistant on exit routes and emergency procedures before service begins.	Chef	Before each event	

Review notes

This assessment should be reviewed whenever the type of event changes, new equipment is introduced, a venue presents different hazards, or an incident or near miss occurs. Actions may be marked as complete once implemented and checked in practice.

Prepared for use by The 5th Element Chef. Where a venue has stricter rules, those rules should be followed as well.