

M9-D6. RISK ASSESSMENT FORMS

Hazard		Who (type of worker)	Harm	Required Safety Measures
Source	Hazard description			
Biological risk factors				
<ul style="list-style-type: none"> - Natural or organic substances: e.g.; soil, clay, plant substances); - Substances of animal origin (chicken, pork, beef, eggs etc.); - Food ; - Organic dust (e.g. flour); - Waste or effluent; - Blood or other bodily fluids (e.g. liquid from defrosting meat or the like). 	<ul style="list-style-type: none"> - Micro organisms (bacteria, viruses, parasites, fungi, etc.); - Substances of biological origin - Natural components of the organisms (amino acids, vitamins, proteins etc.) 	Kitchen employees	<ul style="list-style-type: none"> - Infections caused by parasites, viruses or bacteria, e.g. infectious or virus caused gastro-enteritis, hepatitis A, Roto virus and the like; - Allergies caused by mould or organic dust, e.g. flour dust, enzyme mites etc.; - Poisoning or intoxication, e.g. salmonella poisoning, a food-born illness caused by insufficient thermal processing of food products or contact of cooked and uncooked products. 	<ul style="list-style-type: none"> - To follow the main principles of good hygiene practice; - To follow the rules on storing the waste and technical materials; To follow the rules on cleaning, washing, disinfecting -