

No hot water in Food Preparation

The following additional controls should be introduced until the equipment is returned to safe working

Interim risk due to lack of hot water

Hazard: Poor handwashing standards/ equipment cleaning

Incident risk: Food poisoning/ breach of food safety standards

Who at risk: Colleagues/ Customers



Reduce the risk by adopting the following:

These are temporary controls, if you have no running hot water, all food preparation should cease until the issue is rectified.

Where possible arrange for provision of a water boiler

Colleagues not preparing food should use Chem Eco hand gel after washing in cold water

Interim set up

Set up water boiler, using a kettle if you need extra water for cleaning

Use a jug for transporting the hot water to the handwash basin. Take care not to splash yourself with hot water

Clear spillages promptly to prevent slips and falls

Interim hand washing

All colleagues should be informed of the interim handwashing procedure

Place a reminder sign above handwash basin

Place plug in hand sink and add some cold water

Top up with hot water from boiler/ kettle, using a jug to a comfortable temperature

Wash hands using anti bacterial handwash soap

Remove plug to drain water

Rinse hands under running tap

Hand washing Technique



Colleague training sign off

All colleagues should confirm their understanding of the additional controls for duration of breakdown by signing below

[illegible]