

Field Complaints About Food Quality Risk Assessment

|                   |        |        |
|-------------------|--------|--------|
| Business Name:    |        | ABN:   |
| Business Address: |        |        |
| Contact Person:   | Phone: | Email: |

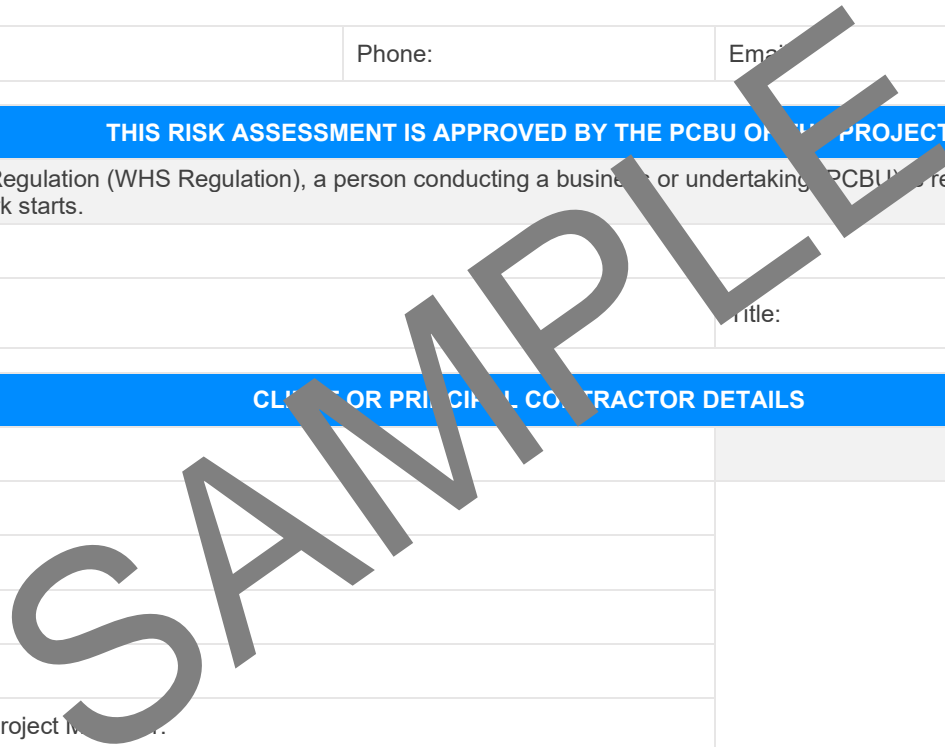
THIS RISK ASSESSMENT IS APPROVED BY THE PCBU ON THIS PROJECT

Under the Work Health and Safety Regulation (WHS Regulation), a person conducting a business or undertaking (PCBU) is required to ensure that a RISK ASSESSMENT is prepared before the proposed work starts.

|            |        |       |
|------------|--------|-------|
| Full Name: |        |       |
| Signature: | Title: | Date: |

CLIENT OR PRINCIPAL CONTRACTOR DETAILS

|   |                |
|---|----------------|
| Client:   | SCOPE OF WORKS |
| Project Name:                                     |                |
| Project Address:                                  |                |
| Project Manager:                                  |                |
| Contact Phone:                                    |                |
| Date Risk Assessment supplied to Project Manager: |                |



| RISK MATRIX    |               |            |            |         |              |             |                                   |   |  |
|----------------|---------------|------------|------------|---------|--------------|-------------|-----------------------------------|---|--|
| LIKELIHOOD     | INSIGNIFICANT | MINOR      | MODERATE   | MAJOR   | CATASTROPHIC | SCORE       | ACTION                            | HIERARCHY OF CONTROLS                       |  |
| ALMOST CERTAIN | 3 HIGH        | 3 HIGH     | 4 ACUTE    | 4 ACUTE | 4 ACUTE      |             |                                   | <b>Elimination</b><br>Remove the hazard.    |  |
| LIKELY         | 2 MODERATE    | 3 HIGH     | 3 HIGH     | 4 ACUTE | 4 ACUTE      | 4A ACUTE    | DO NOT PROCEED                    | <b>Substitution</b><br>Replace the hazard.  |  |
| POSSIBLE       | 1 LOW         | 2 MODERATE | 3 HIGH     | 4 ACUTE | 4 ACUTE      | 3H HIGH     | Review before work starts.        | Isolation<br>Isolate People from the hazard |  |
| UNLIKELY       | 1 LOW         | 1 LOW      | 2 MODERATE | 3 HIGH  | 4 ACUTE      | 2M MODERATE | Ensure control measures in place. | <b>Engineering</b><br>Isolate the hazard    |  |
| RARE           | 1 LOW         | 1 LOW      | 2 MODERATE | 3 HIGH  | 3 HIGH       | 1L LOW      | Monitor and keep records.         | Administrative<br>Change                    |  |
|                |               |            |            |         |              |             |                                   | PPE   |  |

| Risk Rating & Required Action: |   |
|--------------------------------|---|
| <b>4A</b>                      | Stop work. The risk is intolerable. Eliminate the hazard or redesign the activity before proceeding. A Safe Work Method Statement (SWMS) or higher-level authorisation is required. |
| <b>3H</b>                      | Review and approve additional controls before task starts. Senior supervisor sign-off needed.   |
| <b>2M</b>                      | Ensure all nominated controls are in place and effective. Proceed with caution; monitor conditions.   |
| <b>1L</b>                      | Proceed, following standard operating procedures. Monitor and keep records.   |

| Consequence Scale:   |   |                    |  |
|----------------------|---|--------------------|--|
| Consequence          | People (injury/illness)                     | Project / Assets   | Compliance / Reputation                                  |
| <b>Catastrophic</b>  | Fatality or permanent total disability      | project shutdown   | Significant regulator intervention; criminal prosecution |
| <b>Major</b>         | Serious injury/illness (hospital > 5 days)  | critical delay     | Improvement notice; major media coverage                 |
| <b>Moderate</b>      | Medical-treatment injury; lost-time > 1 day | moderate delay     | Minor breach; adverse client comment                     |
| <b>Minor</b>         | First-aid only, no lost time                | negligible delay   | Isolated non-conformance                                 |
| <b>Insignificant</b> | No injury                                   | no schedule impact | Deviation caught and corrected on site                   |

**Notes on Hierarchy of Controls:**  
Remember to apply controls in the preferred order shown by the coloured pyramid:

1. **Eliminate**
2. **Substitute**
3. **Isolate**
4. **Engineering**
5. **Administrative**
6. **PPE**

Always document **why** a lower-order control is accepted if elimination or substitution is not reasonably practicable.

*aligned with Safe Work Australia's Managing the risk of fatigue at work (2023) and ISO 45001:2018 clauses 6–8.*

| JOB STEP             | POTENTIAL HAZARDS                                     | IR           | CONTROL MEASURES  | RR            |
|----------------------|---|--------------|---|---------------|
| SPECIFIC WORK STEPS  | HAZARDS THAT MAY ARISE                                | INITIAL RISK | SPECIFIC MEASURES TO BE PUT IN PLACE TO ELIMINATE OR CONTROL THE RISKS  | RESIDUAL RISK |
| 1. Preparation       | insufficient staff training, poor quality ingredients | 3H           | <ul style="list-style-type: none"> <li>- Provide comprehensive training for staff on quality standards</li> <li>- Conduct supplier audits to ensure high-quality ingredients</li> <li>- Establish a clear protocol for receiving and evaluating ingredient quality</li> <li>- Implement regular refresher courses for all staff</li> <li>- Keep training records and ingredient quality logs accessible for review</li> <li>- Use checklists to verify preparation steps</li> <li>- Have a supervisor oversee the final phases of operations</li> <li>- Engage a food quality consultant for expert advice</li> <li>- Allow additional time for staff to familiarise themselves with new procedures</li> <li>- Cross-train staff to cover absences without loss of quality</li> </ul> | 2M            |
| 2. Food Cooking      | undercooked food, contaminated equipment              | 4H           | <ul style="list-style-type: none"> <li>- Implement standard cooking times and temperatures for all dishes</li> <li>- Regularly calibrate cooking equipment to ensure accuracy</li> <li>- Train staff in using food thermometers effectively</li> <li>- Maintain a strict cleaning schedule for all cooking equipment</li> <li>- Display cleanliness and cooking guidelines in the kitchen</li> <li>- Use colour-coded equipment to prevent cross-contamination</li> <li>- Conduct random audits of cooked food samples</li> <li>- Ensure all staff are aware of allergens and cross-contact risks</li> <li>- Use signage to promote correct equipment use</li> <li>- Set up a reporting system for equipment issues</li> </ul>  | 3H            |
| 3. Food Presentation | improper garnishing, incorrect food placement         | 3H           | <ul style="list-style-type: none"> <li>- Train staff on standard presentation methods</li> <li>- Use visual aids to illustrate proper presentation techniques</li> <li>- Conduct regular quality checks on food presentation</li> <li>- Provide guidelines on garnishing styles and quantities</li> <li>- Implement a mentorship system for new staff</li> <li>- Encourage staff feedback on presentation improvements</li> <li>- Monitor customer complaints related to food presentation</li> <li>- Rotate duties to keep staff engaged and attentive</li> </ul>  | 2M            |

| JOB STEP                 | POTENTIAL HAZARDS                                 | IR           | CONTROL MEASURES  | RR            |
|--------------------------|---|--------------|---|---------------|
| SPECIFIC WORK STEPS      | HAZARDS THAT MAY ARISE                            | INITIAL RISK | SPECIFIC MEASURES TO BE PUT IN PLACE TO ELIMINATE OR CONTROL THE RISKS  | RESIDUAL RISK |
|                          |   |              | <ul style="list-style-type: none"> <li>- Establish clear communication between kitchen and serving staff</li> <li>- Allow time for staff to correct any presentation mistakes before serving</li> </ul> |               |
| 4. Food Storage          | improper temperature control, cross-contamination | 4A           | [REDACTED]  | 3H            |
| 5. Ordering Process      | incorrect orders, delays in order processing      | 3H           | [REDACTED]  | 2M            |
| 6. Delivery to Customers | incorrect delivery addresses, vehicle breakdowns  | 4A           | [REDACTED]  | 3H            |

SAMPLE

| JOB STEP                  | POTENTIAL HAZARDS   | IR           | CONTROL MEASURES   | RR            |
|---------------------------|---|--------------|--|---------------|
| SPECIFIC WORK STEPS       | HAZARDS THAT MAY ARISE                                      | INITIAL RISK | SPECIFIC MEASURES TO BE PUT IN PLACE TO ELIMINATE OR CONTROL THE RISKS | RESIDUAL RISK |
|                           |   |              | [REDACTED]   |               |
| 7. Complaint Management   | mishandling complaints, lack of timely response             | 3H           | [REDACTED]   | 2M            |
| 8. Feedback Collection    | lack of comprehensive feedback collection, biased feedback  | 3H           | [REDACTED]   | 2M            |
| 9. Continuous Improvement | resistance to change, failure to identify improvement areas | 3H           | [REDACTED]   | 2M            |

SAMPLE

| JOB STEP                  | POTENTIAL HAZARDS                                 | IR           | CONTROL MEASURES   | RR            |
|---------------------------|---|--------------|--|---------------|
| SPECIFIC WORK STEPS       | HAZARDS THAT MAY ARISE                            | INITIAL RISK | SPECIFIC MEASURES TO BE PUT IN PLACE TO ELIMINATE OR CONTROL THE RISKS | RESIDUAL RISK |
|                           |   |              | [REDACTED]   |               |
| 10. Staff Management      | lack of adequate oversight, poor communication    | 3H           | [REDACTED]   | 2M            |
| 11. Equipment Maintenance | faulty equipment, unexpected equipment failures   | 4A           | [REDACTED]   | 3H            |
| 12. Supplier Management   | unreliable suppliers, variable ingredient quality | 3H           | [REDACTED]   | 2M            |

SAMPLE

| JOB STEP                   | POTENTIAL HAZARDS                                   | IR           | CONTROL MEASURES   | RR            |
|----------------------------|---|--------------|--|---------------|
| SPECIFIC WORK STEPS        | HAZARDS THAT MAY ARISE                              | INITIAL RISK | SPECIFIC MEASURES TO BE PUT IN PLACE TO ELIMINATE OR CONTROL THE RISKS | RESIDUAL RISK |
|                            |   |              | [REDACTED]   |               |
| 13. Waste Management       | improper waste disposal, contamination risks        | 3H           | [REDACTED]   | 2M            |
| 14. Hygiene and Sanitation | Poor personal hygiene, Improper cleaning procedures | 4A           | [REDACTED]   | 3H            |
| 15. Customer Interaction   | miscommunication, unsatisfactory interaction        | 3H           | [REDACTED]   | 2M            |

SAMPLE

| JOB STEP            | POTENTIAL HAZARDS      | IR           | CONTROL MEASURES   | RR            |
|---------------------|------------------------|--------------|--|---------------|
| SPECIFIC WORK STEPS | HAZARDS THAT MAY ARISE | INITIAL RISK | SPECIFIC MEASURES TO BE PUT IN PLACE TO ELIMINATE OR CONTROL THE RISKS   | RESIDUAL RISK |
|                     |                        |              | <div style="background-color: black; height: 15px; width: 100%;"></div> <div style="background-color: black; height: 15px; width: 85%;"></div> <div style="background-color: black; height: 15px; width: 95%;"></div> <div style="background-color: black; height: 15px; width: 80%;"></div> <div style="background-color: black; height: 15px; width: 70%;"></div> <div style="background-color: black; height: 15px; width: 60%;"></div> <div style="background-color: black; height: 15px; width: 90%;"></div> <div style="background-color: black; height: 15px; width: 85%;"></div> |               |
|                     |                        |              |  |               |

SAMPLE



**EMERGENCY RESPONSE – CALL 000 FOR EMERGENCIES**

Ensure to have an Emergency Management Plan in place as well as adequate numbers of trained first aid staff with easy access to fully stocked first aid kits, rescue equipment, material safety data sheets, adequate access to emergency communication equipment and fire-fighting equipment suitable for all classes of fire and ignition sources.

**LEGISLATIVE REFERENCES**

RELEVANT LEGISLATION AND CODES OF PRACTICE. DELETE THE LEGISLATIVE REFERENCES FOR ANY STATE THAT ARE NOT APPLICABLE

**Queensland & Australian Capital Territory**

Work Health and Safety Act 2011  
 Work Health and Safety Regulations 2011  
 Legislation QLD: <https://www.worksafe.qld.gov.au/laws-and-compliance/work-health-and-safety-laws>  
 Codes of Practice QLD: <https://www.worksafe.qld.gov.au/laws-and-compliance/codes-of-practice>  
 Legislation ACT: <https://www.worksafe.act.gov.au/laws-and-compliance/acts-and-regulations>  
 Codes of Practice ACT: <https://www.worksafe.act.gov.au/laws-and-compliance/codes-of-practice>

**Victoria**

Occupational Health and Safety Act 2004  
 Occupational Health and Safety Regulations 2017  
 Legislation VIC: <https://www.worksafe.vic.gov.au/occupational-health-and-safety-act-and-regulations>  
 Codes of Practice VIC: <https://www.worksafe.vic.gov.au/compliance-codes-and-codes-practice>

**New South Wales**

Work Health and Safety Act 2011  
 Work Health and Safety Regulations 2017  
 Legislation NSW: <https://www.safework.nsw.gov.au/legal-obligations/legislation>  
 Codes of Practice NSW: <https://www.safework.nsw.gov.au/resource-library/list-of-codes-of-practice>

**Western Australia**

Work Health and Safety Act 2020  
 Work Health and Safety Regulations 2022  
 Legislation Western Australia: <https://www.commerce.wa.gov.au/worksafe/legislation>  
 Codes of Practice WA: <https://www.commerce.wa.gov.au/worksafe/codes-practice>

**Northern Territory**

Work Health and Safety (National Uniform Legislation) Act 2011  
 Work Health and Safety (National Uniform Legislation) Regulations 2011  
 Legislation NT: <https://worksafe.nt.gov.au/laws-and-compliance/work-places-and-laws>  
 Codes of Practice NT: <https://worksafe.nt.gov.au/laws-and-compliance/codes-of-practice>

**Safe Work Australia Links**

Law and Regulation (All States): <https://www.safeworkaustralia.gov.au/law-and-regulation>  
 Model Codes of Practice: <https://www.safeworkaustralia.gov.au/resources-publications/model-codes-of-practice>

**South Australia**

Work Health and Safety Act 2012 (SA)  
 Work Health and Safety Regulations 2012 (SA)  
 Legislation for SA: <https://www.safework.sa.gov.au/resources/legislation>  
 Codes of Practice for SA: <https://www.safework.sa.gov.au/work-places/codes-of-practice#COPs>

**Model Codes of Practice**

- Managing noise and preventing hearing loss at work
- Confined spaces
- Labelling of workplace hazardous chemicals
- Managing risks of hazardous chemicals in the workplace
- Welding processes
- First aid in the workplace
- Managing the risk of falls at workplaces
- Hazardous manual tasks
- Managing the risk of falls in housing construction
- Managing electrical risks in the workplace
- Demolition work
- Excavation work
- Work health and safety consultation, cooperation and coordination
- Managing the work environment and facilities
- How to manage work health and safety risks
- Managing risks of plant in the workplace
- Construction work

**Tasmania**

Work Health and Safety Act 2012  
 Work Health and Safety (Transitional and Consequential Provisions) Act 2012  
 Work Health and Safety Regulations 2012  
 Work Health and Safety (Transitional) Regulations 2012  
 Legislation for TAS: <https://worksafe.tas.gov.au/topics/laws-and-compliance/acts-and-regulations>  
 Codes of Practice for TAS: <https://worksafe.tas.gov.au/topics/laws-and-compliance/codes-of-practice>

Details of permits, licenses or access required by regulatory bodies (add or delete as required):

- Permits from local council
- Authorisation to commence work
- Any required documents.

