

| Preparation O | f Raw Meat For Feeding Ris | sk Assessment | |
|--|----------------------------------|----------------------------------|---------------------------|
| Business Name: | | ABN: | |
| Business Address: | | | |
| Contact Person: | Phone: | Ema. | |
| | | | |
| THIS RISK ASSESSI | MENT IS APPROVED BY THE PCI | BU ON W PROJECT | |
| Under the Work Health and Safety Regulation (WHS Regulation), a is prepared before the proposed work starts. | person conducting a busine or un | ndertaking PCBU required to ensu | re that a RISK ASSESSMENT |
| Full Name: | | | |
| Signature: | | ritle: | Date: |
| | | | |
| CL | OR PRICING CO. TRACTOR I | DETAILS | |
| Client: | | SCOPE OF | WORKS |
| Project Name: | | | |
| Project Address: | | | |
| Project Manager: | | | |
| Contact Phone: | | | |
| Date Risk Assessment supplied to Project Iv | | | |



RISK MATRIX LIKELIHOOD INSIGNIFICANT MINOR MODERATE MAJOR CATASTROPHIC HIERARCHY OF CONTROLS SCORE ACTION Elimination ALMOST 3 HIGH 3 HIGH 4 4 ACUTE ACUTE ACUTE **CERTAIN** Remove the hazard. Substitution 4 4 DO NOT Replace the hazard. LIKELY MODERATE HIGH HIGH ACUTE ACUTE ACUTE ROCEED Isolation Isolate People from the hazard 2 3 4 3H Rev before POSSIBLE MODERATE ACUTE ACUTE LOW HIGH HIGH. work Engineering Isolate the l/Acchanich. Ensure control 2 3 2M istrativ UNLIKELY measures in LOW LOW MODERATE HIGH ACU RATE е place. Chang 2 MODERATE 3 HIGH 1L Monitor and RARE LOW LOW LOW keep records.

Risk Rating & Required Action:

| 4A | Stop work. The risk is intolerable, | minate the hazard | redesign the activity before proceeding. A Safe Work |
|----|---------------------------------------|------------------------|--|
| | Method Statement (SWMS) or hi | er-level authorisation | is required. |
| 3H | Review and approve additional c | role ask | arts. Senior supervisor sign-off needed. |
| 2M | Ensure all nominated controls are in | prace and effective | Proceed with caution; monitor conditions. |
| 1L | Proceed, following standard operating | ng procedurer //oni | itor and keep records. |

Consequence Scale:

| Consequence | People (injury/illness) | Project / Assets | Compliance / Reputation |
|---------------|---|--------------------|--|
| Catastrophic | Fatality or permanent total disability | project shutdown | Significant regulator intervention; criminal prosecution |
| Major | Serious injury/illness (hospital > 5 days) | critical delay | Improvement notice; major media coverage |
| Moderate | Medical-treatment injury; lost-time > 1 day | moderate delay | Minor breach; adverse client comment |
| Minor | First-aid only, no lost time | negligible delay | Isolated non-conformance |
| Insignificant | 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
- 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 | Sharp knives, Cross-contamination | ЗН | - Use sharp knives and ensure they are well maintained - Segregate raw meat from other foodstuffs to revent cross-contamination - Train staff on proper knife handling technic as - Use non-slip cutting boards kept in safe contemp - Wear appropriate personal protective equipment PPE) like of the sand aprons - Ensure surfaces are cleaned and sanitised before add to a use - Implement signs a ror an ignature raw meat preparation areas - Establish a smaintain clay food handling a sedures - Contest routing inspection of tools are aquipment - Limin to ass to the preparation area to trained personnel | 2M |
| 2. Handling Raw Meat | Biological pathogens | | - Enforce strice andwarding protocols - the separate to posils and equipment for different types of meat - Store content at appropriate temperatures (below 5°C) - trovide training on allergen awareness - Use certified allergen-free foods when required - Ensure regular pest control activities - Maintain a cleaning log for equipment used in handling - Use disposable gloves and change frequently - Implement a food safety management system - Have emergency procedures in place for allergen exposure | 3Н |
| 3. Portioning | Knife cuts, Repetitive strain injuries | 3H | - Use ergonomic workstations to reduce strain - Provide adequate rest breaks to reduce fatigue - Train employees on correct portioning techniques - Ensure all knives are sharp to reduce force required - Implement a job rotation system to reduce repetitive movements - Keep first aid kits readily accessible - Use mechanical cutters where feasible - Regularly assess work environment and adapt as necessary | 2M |



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| | | | - Limit portions to standard sizes to reduce overexertion | |
| | | | - Conduct ergonomic assessments and provide feedback | |
| 4. Cleaning Equipment | Chemical exposure, Slips, trips, and falls | 3Н | | 2M |
| 5. Storing Raw Meat | Temperature contentiallure, Cross-contamination | ЗН | | 1L |
| 6. Transporting Meat | Manual handling injuries, Temperature abuse | ЗН | | 2M |



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| | | | | |
| 7. Receiving Raw Meat | Contaminated meat, Injuries during unloading | 4A | | ЗН |
| 8. Thawing | Bacterial growth, V. | ЗН | | 2M |
| 9. Disposing of Waste | Cross-contamination, Pest attraction | ЗН | | 1L |



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| | | | | |
| 10. Sanitation of Surfaces | Chemical exposure, Microbial contamination | 4A | | 2M |
| 11. Quality Control Checks | Missed non-conformances, Inadequities sampling | ЗН | | 2M |
| 12. Training Staff | Inadequate skills, Non-compliance with SOPs | ЗН | | 1L |



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| 13. Monitoring and Documentation | Data entry errors, Inaccurate record-keeping | ЗН | | 1L |
| 14. Emergency Preparedness | Lack of response plans, inau-quate emergency equipment | 4A | | 2M |
| 15. Review and Improvement | Complacency over time, Failure to adapt to changes | 3H | | 1L |



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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. ANY STATE OF AT 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/codes-oi-practic

Codes of Practice ACT: https://www.worksafe.act.gov.au/laws-and-compliance/codes-of-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/legislati

Codes of Practice NSW: https://www.safework.nsw.gov.au/resource-library/lis > odes-oi racti

Northern Territory

Work Health and Safety (National Uniform Legislation) Act 2011

Work Health and Safety (National Uniform Legislation) Regulation 201

Legislation NT: https://worksafe.nt.gov.au/laws-and-compliance/wo_place-

Codes of Practice NT: https://worksafe.nt.gov.au/f

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/le_lation

Codes of Practice for SA: https://www.safework.sa.gov.au/work_aces/codes-of-practice#COPs

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.

Victoria

Occupational Health at Safety Act 34

Occupational Health and affety gulations 2017

Legis on VIC: https://www.wksafe.vic.gov.au/occupational-health-and-safety-act-and-

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tes of actice VIC attps://www.worksafe.vic.gov.au/compliance-codes-and-codes-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

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

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