

Project		Canteen Services at DBSA Facilities		Evaluator Name		Sne Sithole		BASELINE RISK ASSESSMENT																	
Compiled By		Client Team		Signature																					
Date of Assessment		29 August 2025		Responsible Manager		Kgomoiso Kekana																			
				Signature																					
PROBABILITY INDEX	5	Almost certain to inevitable	SEVERITY INDEX INJURY/DISEASE (I)	5	Fatal	SEVERITY INDEX PRODUCTION (P)	5	No production	SEVERITY INDEX ENVIRONMENT (E)	5	Permanent effects	SEVERITY INDEX COST (C)	5	> R500 000	FREQUENCY INDEX	5	Hazard permanently present	PROBABILITY VALUE X SEVERITY VALUE X FREQUENCY VALUE /125 = TOTAL SCORE (%)							
	4	Probable		4	Permanent to Slight Disability		4	Loss of 1 month or more production		4	Long term 2 years		4	R100 000 - R499 999		4	Hazard arises every week								
	3	Improbable		3	14 Days with complete recovery		3	Loss of 1 week of production		3	Med - 6 months to 1 year		3	R10 000 - R99 999		3	Hazard arises every month								
	2	Less than even chance		2	Medical attention 14 Days with complete recovery		2	Loss of 1 day's production		2	Short term - 1 day to 6 months		2	R1 000 - R9 999		2	Hazard arises every year								
	1	High improbable		1	First aid only		1	Loss of 1 man shift		1	Insignificant effect		1	R0 - R999		1	Hazard arises every 5 years								
Risk Value																									
A		80 - 100%		Very High Risk			PPE Requirement & Safety Signs																		
B		60 - 79 %		High Risk																					
C		40 - 59%		Medium Risk																					
D		20 - 39%		Lower Risk																					
E		0 - 19%		Low Risk																					
Item	Task / General Activities			Hazard & Risk Identified		Risks i.r.t the hazard		Severity Index								PPE	Signs	Corrective Action		Responsible Person & Time Frame					
								I	P	E	C	Tot	Assess. Count	Formula = Points Each 5 Points = 5	Probability Index						Frequency Index	Risk Score	Risk Value		
1	<u>Food & Meat Handling, Preparation & Storage</u> Food handling Process , Food preparation Process Meat Preparation Food and Meat Storage			1.Cross Contamination 2.Poor personal hygiene, 3.Foodborne illness, 4.Improper cooking temperatures 5. Power failure affecting cold temperature 6. Food Poisoning 7. Non compliance with Meat Safety Act 8. Legal Penalties Unsafe food 9.		1. Health & safety (I) 2. Cost (C) 3. Productivity (P) 4. Environment (E)		5					5	1	5	125	4	5	100	80%	C, D,K,I	M,B	1.Ensure employees are trained in proper food handling technique 2. Conduct Medicals for food handlers ensure they medical fit. 3. Site supervisor to ensure that all employees are equipped with the correct/necessary PPE and to ensure the utilisation of them. 4.Task specific HIRA to be completed before commencement of work. 5. Ensure handwashing stations are available in the food preparation area.		Principal Contractor
												5	1	5	125	4	5	100	80%						
								5				5	1	5	125	4	5	100	80%						
									3			3	1	5	125	1	1	3	2%						
Total Average Risk Value												61%													
2	<u>Equipment Use</u> Use of equipment during food preparation.			1. Burns from hot surfaces 2. Knife injuries 3. Cuts lacerations		1. Health & safety (I) 2. Cost (C) 3. Productivity (P) 4. Environment (E)		4					4	1	5	125	4	5	80	64%	C,D,K,	L,B,M	1.Train personnel on hazards and risk associated with knives and hot surfaces, 2.Site supervisor to ensure that all employees are equipped with the correct/necessary PPE and to ensure the utilisation of them. 3. Task specific HIRA to be completed before commencement of work. 4. Use of cut resistance gloves, and safe knife storage. 5. Use of heat resistance tools, 6. Have warning signs		Principal Contractor
												3	1	5	125	4	5	60	48%						
												3	1	5	125	4	5	60	48%						
												1	1	5	125	1	1	1	1%						
Total Average Risk Value												40%													
3	<u>Cleaning & Chemicals</u> Cleaning and use of chemicals.			1.Exposure to disinfectants, 2. Eye irritation 3. Inhalation, 4. Skin Irritation.		1. Health & safety (I) 2. Cost (C) 3. Productivity (P) 4. Environment (E)		3					3	1	5	125	5	5	75	60%	C,D,K	A,B	1.Have proper refill methods and ensure all employees are trained on MSDS for the chemicals used. 2.Site supervisor to ensure that all employees are equipped with the correct/necessary electrical work PPE such as gloves, face shields etc and to ensure the utilisation of them. 3. Task specific HIRA to be completed before commencement of work. 4.Adhere to hygiene protocols. 5. Adhere to the MSDS emergency instructions and First Aid process.		Principal Contractor
												3	1	5	125	5	5	75	60%						
												2	1	5	125	5	5	50	40%						
												1	1	5	125	5	5	25	20%						
Total Average Risk Value												45%													
4	<u>General Operations</u> Canteen day to day operations			1.Slips, 2.Trips, 3. Falls 4. Fire		1. Health & safety (I) 2. Cost (C) 3. Productivity (P) 4. Environment (E)		4					4	1	5	125	5	5	100	80%	D,C,K	A,B	1. Ensure spills cleaning is done immediately; 2. Site supervisor to ensure that all employees are equipped with the correct/necessary PPE and to ensure the utilisation of them. 3. Task specific HIRA to be completed before commencement of work. Use of non slip safety shoes. 5. Fire extinguisher training to ffood handlers. Building Owner Controls 6. Have fire detection system, fire equipment serviced and regular fire drills. 7. install non slipp flooring		Principal Contractor
												4	1	5	125	5	5	100	80%						
												4	1	5	125	4	5	60	64%						
												4	1	5	125	1	1	4	3%						
Total Average Risk Value												57%													
5	<u>Legal & Compliance</u> Follow all relevant Act and Regulation. Conduat Inspections(Daily,Weekly,Monthly)			1.Non compliance with Acts and Standards 2.Fines and Business Closure 3. Reputational risk / loss		1. Health & safety (I) 2. Cost (C) 3. Productivity (P) 4. Environment (E)		5					5	1	5	125	5	5	125	100%	C, D, K	A,B	1. Site supervisor to ensure that all employees are equipped with the correct/necessary PPE before entry and to ensure the understandat utilisation of them. 2. Task specific HIRA to be completed before commencement of work.. 3. Conduct training on manual handling and ergonomics risk and controls. 4. Ensure regular compliance with audits and legal registers Ensure certificate of compliance is in place		Principal Contractor
												5	1	5	125	4	5	100	80%						
												5	1	5	125	4	5	100	80%						
												1	1	5	125	1	1	1	1%						
Total Average Risk Value												65%													
7	<u>Waste Management</u> Separation,Transportation and Disposal of food waste. Pest Control			1.Improper disposal of food waste 2.Pest Infestation 3. Health hazards 4. Biohazard 5. Contamination		1. Health & safety (I) 2. Cost (C) 3. Productivity (P) 4. Environment (E)		4					4	1	5	125	4	5	80	64%	C,D,K	A,B	1. Site supervisor to ensure that all employees are equipped with the correct/necessary PP and to ensure the utilisation of them. 2. Task specific HIRA to be completed before commencement of work.. 3. Ensure bins are disposed daily. Ensure usage of sealed bins.; 5. Proper labeling of waste and segregation. Pest control process must be in place		Principal Contractor
												3	1	5	125	4	5	60	48%						
												3	1	5	125	4	5	60	48%						
												4	1	5	125	1	1	4	3%						
Total Average Risk Value												41%													