

Risk Assessment For
AR Entertainment's
Mount Pleasant Way
Stokesley Business Park
Stokesley North Yorkshire
TS9 5NZ

ASSESSMENT UNDERTAKEN
Date..... 29-Mar-17
Signed..... R D Booth
Equipment **Popcorn**

ASSESSMENT REVIEW DATE:
1st: Sept 2017
2nd: Mar 2018
3rd: Sept 2018
4th: Mar 2019

LIST OF SIGNIFICANT HAZARDS

GROUPS AT RISK

EXISTING CONTROLS covered by information held

Food contamination

Customers

All ingredients are kept in sealed containers.
Only qualified operator dispenses popcorn

Burning from Kettle

Operator

Only qualified operator uses the machine

Electric shock

Operator
Customers

Electrical units are visually inspected for obvious faults, fused Ext. cables
are used and equipment is P.A.T. tested once a year

Trip Hazard

Customers

All extension leads are taped down or not over walk ways.

I am fully trained and confident in operating the PopCorn Machine, and understand the risk assessments, assembly instructions and operating instructions, and any other safety procedures related to the Popcorn Machine

Signed:

Date:

Event Manager/Trainer:

Print Name:

Print Name:

PopCorn Machine

Equipment required:

	No. Req.	In Van
Popcorn Cabinet & Kettle	1+1	
Popcorn Cart	1	
Bag of Corn		
Sunflower Oil		
Flavouring		
Serving Cones		
Popcorn container	1	
Popcorn Scooper	1	
Ext Lead & RCD	1 + 1	
Bin Bags	roll	
Anti Bacterial Spray & Cloth	1 +1	
6ft Table & Black Cloth	1+1	
Canopy, frame & arm	1+1	
Cone Holder	1	

Loading checked by:

Return loading checked by:

Event Manager

Amount of Popcorn & Oil per cycle:

Corn: 8 oz. (240ml)

Oil Charge: 2.6 oz (60ml)

Sachet: 1/2 packet each time

For plain sugar popcorn: Add 5.2 oz oil and 2.6 oz sugar to kettle

1 oz = 30ml

1kg = 35 oz

Assembly instructions:

1. Wheel cart into position, place machine on top, attach canopy using 2 nuts & bolts.
2. Place kettle into popcorn cabinet & plug in.
3. **Always plug Machine into RCD, now ready to start making popcorn.**

Controls & Functions:

Kettle Heat: Turns voltage to the heating element "on" or "off".

Kettle Motor: Turns rotating mixer "on" or "off".

Lights Warmer: Increases or decreases voltage to heating element using a dial.

Operator Instructions:

1. Turn 'kettle heat' and 'kettle motor' switch on.
2. Make test pop with 3 kernels of corn and 1/2 oz. (15ml) of oil.
3. Load premeasured popcorn and oil into the kettle.
4. DO not lift kettle lids after popcorn is placed in kettle
5. When corn has finished popping, dump kettle.
6. Repeat cycle starting with #3; always pop 3/5 batches for best popcorn.