

Risk Assessment For
AR Entertainments Ltd
Mount Pleasant Way
Stokesley
TS9 5NZ

ASSESSMENT UNDERTAKEN
Date: 29 Mar 2017
Signed: R D Booth
Equipment **WAFFLE ON A STICK**

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

LIST OF SIGNIFICANT HAZARDS

Electric Shock

GROUPS AT RISK

Participants
Operator

EXISTING CONTROLS covered by information held

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

Food Contamination

Participants

The Operator observes all food hygiene regulation and all food is kept in sealed containers which are only used for food.

Trip Hazard

Participant
Operator

All extension leads are taped down.

Burns

Operator

To wear all safety wear and to not allow consumers to reach over or to come behind the stall.

Nut Allergy

Participants

No nuts are used as toppings or in the batter of the item. However, we cannot guarantee that there has been no presence of nuts during the manufacturing process.

Waffle on a Stick

Safety Data Sheet

Equipment Required	No Req	In Van
Waffle Machine		
Water Barrel		
1L + 2L Jug		
Gloves		
Skewers and Holder		
Spatula and Holder		
Paper Trays		
Bowl and Whisk		
Sauces and Toppings		
Batter Mix		
Extension Lead		
Bin and Bin Bags		
Antibacterial Spray and Cloths		
Booth and nuts and bolts		
Fun Foods Sign		

Loading checked by:

Return loading checked by:

Event Manager

I am fully trained and completely confident in operating the Waffle on a Stick, and understand the risk assessments, assembly instructions and operating instructions and any other safety procedures in relation to the Waffle on a Stick.

Signed:

Date:

Event Manager/Trainer

Print Name:

Print Name:

Assembly Instructions

1. Set up the Fun Foods Booth
2. Place the waffle machine onto the shelf
3. Plug in and fasten all loose cables down to prevent a trip hazard.
4. All boxes to be stored under the booth
5. Lay all apparatus out in front of you ready to serve.
6. All mixing bowls and jugs to be kept under the shelf.

Operator Instructions

1. Turn the Waffle Machine on and put to 200°C
2. Wait for the red light to turn off - the machine will then be up to temperature.
3. Whilst waiting prepare the batter mix - 1kg:1.3L of water.
4. Mix until a smooth consistency, do not over mix and allow to stand for 5-10 minutes as it thickens.
5. Pour the batter into a jug for easy pouring.
6. When the waffle machine is hot, pour the batter into the moulds up until the line.
7. Put a stick in each mould half way up the shape. Turn each stick to coat in the batter.
8. Close the lid and set the time to 4 minutes.
9. Once cooked place each one in a tray and add the toppings.
10. Refill and cook more.