

Risk assessment for chocolate lab

ACTIVITY	HAZARD	PRECAUTION	RISK
Pass inflatable globe round	None to older children and adults	Do not pass globe to very small children	Negligible
Showing ingredients <ul style="list-style-type: none"> • Cocoa beans • Cocoa butter • Chocolate 	<ul style="list-style-type: none"> • Choking hazard • Not fully sterilised • Not fully sterilised 	<ul style="list-style-type: none"> • Warn people not to eat beans • Distribute in containers • Tell people that it is not suitable for consumption and why • Wash hands before and after workshop 	Low
Blindfold volunteer for chocolate tasting		Bring them to the front of lab before blindfolding	Low
Smelling pots with different smells in.	<ul style="list-style-type: none"> • Concentrates may irritate skin or nose of specifically sensitive people • Fluffy material produces lots of loose fibre inside container • Slight risk if someone suffers from asthma 	Use of scents proven safe in LSC already	Low
Using feverscans/ thermometers		Explain how to use	None
Chocolate samples	<ul style="list-style-type: none"> • Allergies (Nut/mint/lactose intolerance) • Bacterial contamination 	<ul style="list-style-type: none"> • Warn people that chocolate may contain nuts/mint/and certainly contains choc and lactose • All chocolate unwrapped fresh for each lab. Wash hands before and after lab 	Low Very low