

Assessment of risk

PROCUREMENT OF FOOD

Indirectly/Directly by WFSC on clients behalf

Assessment undertaken (date) _____

Signed _____

Assessment Review _____

Hazard	Who might be harmed?	Existing controls	Further action necessary
<p>Problems of supply of contaminated, incorrectly stored, out of date food leading to food poisoning.</p>	<p>All</p>	<p>Guidance given by Phil Dixon, NCS Training and Quality Assurance Manager</p> <p>Vigilance and reporting of problems. Use of well known local suppliers with good recommendations or on NCS approved list.</p>	<p>Clarification that Head of Centre to be notified of any poor quality issues in supplies or health related problems linked to food.</p>
<p>Identify suppliers</p> <p>a) NCS: school meals and event catering.</p>	<p>All - especially younger children</p>	<p>NCS is the NCC approved and quality controlled supplier of school meals/catering services. They work to CCT suppliers criteria and industry best practice in staff training in food handling.</p>	<p>Vigilance</p>
<p>b) Leftleys: general groceries, greengrocery and frozen food including meat, dairy.</p>	<p>All</p>	<p>Largely low risk, branded and packaged goods. Low risk open fruit and veg. Suppliers of frozen goods put in freezer on arrival.</p>	<p>Vigilance</p>
<p>Risk frozen goods may not be frozen on delivery if at end of a long drop off on a hot day.</p>	<p>All</p>	<p>Housekeeper usually unloads supplies and is vigilant.</p> <p>Many years of problem free supply.</p>	<p>Ask Leftleys to deliver as soon as possible after goods removed from freezer especially on a hot day.</p>
<p>c) Arthur Howell Butcher High Risk</p>	<p>All</p>	<p>Licensed by NNDC and inspected by them. On NCS approved list of suppliers and audited by them. 2nd party recommendations and personal long standing experience of supply</p>	<p>Vigilance</p>

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d) French Fish & Chips Low Risk	All	Low risk due to the high temperature food is cooked at. Many years of consistent, trouble free supply.	Vigilance and request of audit information.
e) Plattens Fish & Chips Low Risk	All		
f) Ark Royal Public House	All	Personal experience and local recommendation	Audit visit required
G and T Course in preparation to food supplies locally.			
g) Mrs. Temples Cheese Copy's Green Farm Wighton High risk	All	Dairy products are higher risk	Audit visit required if used on prelim. visit
h) Letheringsett Mill: Flour	All		Low risk: Look out for flour weevils when using flour (not unknown in any flour).