| Service | Education Services – Early Years relating to children under five years or any child with a compromised immune system |  | **Prepared by** | R Thomson & K Hamilton | **Date:** | 24/5/24 | |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  |  | |
|  |  |  |  | | | | |
| Task / Process /Activity | Use of flour which hasn’t been heat-treated - dough for play or for baking/cooking |  | **Approved by[[1]](#footnote-2):** |  | **Date:** |  | |
|  |  | |
|  |  |  |  | | | | |
| Location | Fife Wide |  | **Review date[[2]](#footnote-3):** | 24/01/2025 | **Ref. No:** | |  |
| ***C : Consequence L: Likelihood C x L = R (Residual Risk)*** | | | | | |

| **Hazard** | **Consequence** | **Persons Affected** | **Control Measures**  **(existing precautions)** | **Residual risk** | | | **Related Procedure / Assessment** | |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **C** | **L** | **R** |
| Uncooked Flour  E-Coli other bacteria  Dough being eaten | Serious Infection | Children,  Staff | Children should not play with dough unless heat treated four has been used.  Children should not bake raw dough, such as dough for playing with unless heat treated flour has been used.  Children should not eat batter containing raw flour such as cake mix.  Do not use raw homemade cookie dough in ice cream unless it has been made with heat-treated flour (cookie dough ice cream sold in shops contains dough that has been treated to kill harmful germs) | 3 | 2 | 6 |  | |
| Contamination of other foodstuffs |  |  | Keep raw foods, such as flour, separate from ready-to-eat foods - because flour is a powder, it can spread easily.  Follow storage instructions carefully for food containing raw dough until it is baked or cooked (for example, ready to eat cookie dough or ready rolled pastry)  Wash hands with soap and warm water after handling flour or any surfaces they have touched  Wash bowls, utensils, and other surfaces with warm, soapy water or a suitable cleaning agent or clean in the dishwasher.  Make sure countertops are cleaned thoroughly | 2 | 2 | 4 |  | |
| Heat treatment of raw flour | Fire, explosion  Burns from hot surfaces | Staff  Building occupants | Must only be carried out in an oven.  The flour should be spread on a baking sheet and heated to 70°C for a min of 2 minutes  **Frying pan treatment is not permitted**  Children to be kept a safe distance during the process until flour and the oven has cooled to room temperature | 4 | 2 | 8 |  | | |
| **(STRIKE- THROUGH AS REQUIRED):**  The responsible manager for this assessment (identified on page 1) considers that:   1. All risks have been addressed and reduced to levels which are as low as reasonably practicable **OR** 2. Further action is required as detailed below | | | | | | | | | |
| **Further Action Required / Review Comments** | | | | **Action by**  **(whom)** | | | | **Action by (date)** | |
| [Raw flour | Food Standards Agency](https://www.food.gov.uk/safety-hygiene/raw-flour) | | | |  | | | |  | |

1. Approval by the relevant responsible manager indicates acceptance of the statements in the comments section at the end of this assessment document [↑](#footnote-ref-2)
2. One or more **unacceptable=** (**High**) residual risks remaining **review period.1 month**. One or more **tolerable** = (**Medium**) residual risks remaining **review period =18 months**.

   Where all residual risks are determined as **adequate** or **acceptable** (**Low**) **review period = not more than 3 years.** [↑](#footnote-ref-3)