

## Organic Food Investigation: Risk Assessment

Activity	Hazard	Precaution	Risk
Chicken experiment: Is Organic better?	<ul style="list-style-type: none"> <li>Scalds and burns from boiling water and Bunsen flame</li> </ul>	<ul style="list-style-type: none"> <li>Bunsen burners lit by demonstrator</li> <li>Students instructed on safe use of Bunsen burner</li> <li>Beakers not filled to top with water and tripods checked for stability</li> <li>Students advised to take care when adding and removing chicken pieces – bamboo skewers used to ensure hands are nowhere near boiling water</li> <li>Activity closely supervised</li> </ul>	Low
	<ul style="list-style-type: none"> <li>Food poisoning from handling raw chicken and eating chicken cooked during workshop</li> </ul>	<ul style="list-style-type: none"> <li>Only fresh chicken used, purchased the previous day and refrigerated until just before use</li> <li>Chicken samples prepared in suitable food preparation area by trained staff</li> <li>Gloves worn for handling raw chicken during workshop</li> <li>All samples poached until fully cooked and checked for doneness by cutting in half before tasting</li> </ul>	Low
	<ul style="list-style-type: none"> <li>Eating in laboratory</li> </ul>	<ul style="list-style-type: none"> <li>Workshop delivered in Junior lab only – no hazardous chemicals or procedures carried out in this space</li> <li>Food safe glassware used for poaching chicken</li> <li>Weighing boats used are from a newly opened pack and stored outside the laboratory</li> </ul>	Very low
E-numbers chromatography	None identified	None required	None