

GENERAL STATEMENT

This is the statement of general policy and arrangements for:

THE FUN FOOD COMPANY LTD (12836739)

Overall and final responsibility for health and safety is that of:

Ian Rotherham

Day-to-day responsibility for ensuring this policy is put into practice is the duty of:

Ian Rotherham

Statement of general policy	Responsibility of	Action / Arrangements
To prevent accidents and cases of work-related ill health and provide adequate control of health and safety risks arising from work activities	IAN ROTHERHAM Director	Ensure all Action points raised on Risk Assessment are followed through and maintained.
To provide adequate training to ensure employees are competent to do their work	IAN ROTHERHAM Director	All employees/temporary employees are inducted to the role and briefed on health and safety importance before each event.
To engage and consult with employees on day-to-day health and safety conditions and provide advice and supervision on occupational health	IAN ROTHERHAM Director	All new and updated health and safety points are cascaded to each employee.
To implement emergency procedures - evacuation in case of fire or other significant incident.	IAN ROTHERHAM Director	The stage set up has basic fire fighting equipment. All employees are trained to use the equipment. Fire procedures of each host site are adhered to.
To maintain safe and healthy working conditions, provide and maintain plant, equipment and machinery, and ensure safe storage / use of substances	IAN ROTHERHAM Director	All stage equipment is maintained to high standards at regular intervals. When not in use, equipment is stored in a dry, damp free and safe secure location.

Signed:	Ian Rotherham	Date:	19/02/2026
Subject to review, monitoring and revision by:	February 2027	Every:	12 months or sooner if work activity changes

RISK ASSESSMENT

What are the hazards?	Who might be harmed and how?	What are we doing to reduce the risk?	Action by whom?	Reviewed
Slips and trips	Staff and participants may be injured if they trip over objects or slip on spillages	We carry out good general housekeeping. Trailing cables are kept to a minimum, and/or taped down. Staff keep work areas clear, eg no storage boxes left in walkways. Bins available for food waste. We also keep paper tissue on hand to immediately clear any liquid spillage.	All staff, Event Manager to monitor	19/02/2026
Sharp Knives	Staff and participants may be injured by misuse of sharp knives.	Knives are kept sharp to reduce pressure required to use. Participants are supervised by school staff that take the role of Head Chef in the show, along with the host. Participants are encouraged to ask the participating Adult to use the knives if they are not confident. In Primary schools we prepare and chop the ingredients before the show to remove any need for primary school pupils to use knives. First aid kits available under the teams kitchen table.	All staff	19/02/2026
Hot Pans	Participants may be burned if they accidentally touch the pans when hot.	Participants are reminded of the dangers of all stage equipment in a safety brief before the show. They are also reminded to keep alert to all equipment. We use electric induction hobs to remove any risk of heat burns from hobs.	All staff	19/02/2026
Fire	Participants may be burned by fire, should a fire break out in any of our equipment.	The show set has fire fighting equipment to be used by trained staff only. Participants are encouraged to only use small amounts of oil to reduce the risk of fire. Should an electrical fire break out, the host venue's fire procedures will be followed.	All staff	19/02/2026
Raw food products	Participants may be harmed hours after the event by food poisoning or other food related illness.	All dangerous food products are kept to a minimum, with no raw meats used. If we are not confident that food is sufficiently cooked, no tasters of that dish will be offered. Foods are purchased from reputable suppliers with traceability practices.	Ian Rotherham	19/02/2026
Allergenic Foods	Participants may have an allergic reaction to Allergenic Foods	Recipes used in the show are as free from as much Allergenic foods as possible to reduce the risk of an allergic reaction. The show uses Gluten Free Soy sauce.	Ian Rotherham	19/02/2026

This document proves to be an up-to-date and accurate representation of all risks involved in the 'School Food Showdown' Healthy Eating Roadshow. In the event of an incident, the risk assessment will be reviewed and updated accordingly. If no incident occurs, the Risk Assessment will be reviewed every 12 months.