|  |  |  |  |
| --- | --- | --- | --- |
| |  |  |  | | --- | --- | --- | | |  |  | | --- | --- | | |  | | --- | | **RISK ASSESSMENT TO JUSTIFY WHETHER RISK METAL DETECTION IS REQUIRED**  As we are external caterers and not suppliers that package or vacuum pack  product metal detection is not required. The only possible metal  contamination that could arise is through our stainless steel knives  during food prep cutting however the liklihood of this happening is  remote. We do not have any staples or loose metal in the kitchen. Given  that we ensure strict segregation between production processes and carry  out continuous visual checks in line with our internal audit procedure and  a rigorous ongoing cleaning regime, the remote risk would not justify  investing in a metal detector at this present time. However next year we  are looking to expand our operation to go into supplying and packaging to  various restaurants,shops, supermarkets etc. In this instance it would be  a necessary investment but not at the present time. In the event we supply  next year and strive to obtain BRC accreditation then of course this would  be a necessary investment.  Do we ensure strict segregation between production processes? = YES  Do we carry out Internal audits? - Yes (monthly)  Do we carry out continuos visual checks? - Yes  Do we have any loose metal in kitchen i.e staples pins etc? - No (would be  picked up via visual checks/internal audits.  Are we suppliers? - No event caterers  How are knife blades checked? - We have our knives replaced regularly.  Liklihood X Severity Key  1-10 = Low Risk  11-15= Medium Risk  16-25= High Risk  liklihood - 1 out of 5  Severity - 4 out of 5  Risk Rating = 4 out of 25 (Low Risk) | | | |
|  |