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**SSERC Risk Assessment** (revised version March 2018)

(based on HSE’s INDG 163 ‘Risk assessment - A brief guide to controlling risks in the workplace’)

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| Activity assessed | Int1 PPA3-3 - Testing for Starch and Sugars in Food |
| *Date of assessment* | 8th July 2022 |
| *Date of review (****Step 5****)* |  |
| *School* |  |
| *Department* |  |

| Step 1 | Step 2 | Step 3 | Step 4 | | |
| --- | --- | --- | --- | --- | --- |
| *List Significant hazards here:* | *Who might be harmed and how?* | *What are you already doing?*  *What further action is needed?* | *Actions* | | |
| *by whom?* | *Due date* | *Done* |
| Iodine is harmful if swallowed and produces a vapour that is irritating to eyes and lungs | Technicians by splashing or inhalation preparing dilute solution. | Work in a well ventilated lab. Wear eye protection. |  |  |  |
| 0.1 mol l-1 iodine solution is of no significant hazard. |  |  |  |  |  |
| Benedict’s reagent is harmful if swallowed and an eye irritant | Pupils by splashes | Wear eye protection. |  |  |  |

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| **Description of activity:**  Samples of food are tested for starch with iodine solution and for sugar with Benedict’s reagent. |

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| **Additional comments:**  Fehling’s reagent is more alkaline and corrosive. Sandell’s reagent is also irritant. If these are used, this risk assessment should be amended.  For preparing the Benedict’s reagent in house, a separate risk assessment is needed.  Hot water may also need a risk assessment depending on how it is produced. |