



RISK ASSESSMENT

Liquid Nitrogen Ice Cream at Billingham event July 2010

Ice cream will be made by mixing double cream, full fat milk, sugar and flavourings in a plastic bowl with a hand whisk while freezing with liquid nitrogen.

Risk	Preventative measure
Stomach upset as a result of bad hygiene	Bowl and mixer will be cleaned thoroughly prior to use and all ingredients will be freshly bought on the day. Both demonstrators will have clean hands and will minimise contact with anything to be eaten.
Allergy risk	No nut products will be used and all participants will be warned not to eat ice cream if they have a serious allergy.
Cryogenic/asphyxiation	The area will be well ventilated and only demonstrators will handle liquid nitrogen. It will be poured from the metal "onion" dewar into a smaller, metal flask. One demonstrator will pour nitrogen while the other mixes. Both will be wearing safety specs and any others present will be standing more than 2 m away.