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| **Name of activity** | **Cooking, outdoors** | **Date of risk assessment** |  | **Date of next review** | **Next time** | **Name of person doing this risk assessment** | **Karen McGarry** |

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| **What hazard have you identified? What are the risks from it?** | **Who is at risk?** | **How are the risks already controlled?**  **What extra controls are needed?** | **What has changed that needs to be thought about and controlled?** |
| **A hazard** is something that may cause harm or damage.  **The risk** is the harm that may occur from the hazard. | For example: young people,  leaders,  visitors | **Controls** are ways of making the activity safer by removing or reducing the risk from it.  For example, you may use a different piece of equipment or you might change the way you do the activity. | Keep **checking** throughout the activity in case you need to change what you’re doing or even **stop** the activity.  This is a great place to add comments which will be used as part of the review. |
| Sharps – cuts | ALL | Sharps are kept safely in knife wrap when not in use after being cleaned  Instruction given to Scouts before use of any sharps  An adult will be in kitchen at all times |  |
| Hot water/steam/hot plates/burco– burns/scalds | ALL | Instruction given to Scouts about safety near the cooker and any pans  Safe handling using oven gloves/similar  Caution when removing lids or emptying contents – ask for help if necessary  Adult in kitchen at all times |  |
| Using gas burners for cooking – burns/scalds | ALL | Instruction given to Scouts about safety near the burners and any pans  Safe handling lifting heavy pans  Caution when removing lids or emptying contents – adult help may be required  Adult supervision at all times |  |
| Using open fire – burns/scalds | ALL | Instruction given to Scouts  As above plus  Fire safe gloves to be used when picking something from embers  Fire safety discussion prior to cooking on open fire  Buckets of water kept nearby  Scouts should not crowd around |  |
| Spilt liquids - Slips | ALL | Explain that ALL spillage should be cleaned up immediately – ask another Scout to stand close to spillage whilst cleaning materials sought |  |
| Hygiene | ALL | Hands must be thoroughly washed with soap before handling any foods  Hands must be washed after handling raw meat before handling any other food  Surfaces must be cleaned thoroughly before/after use  All equipment should be washed before use |  |
| Behaviour | Scouts | Instruction given to scouts that the “kitchen” is not the place for messing about  Any poor behaviour will result in Scout(s) being removed from “kitchen” to other duties |  |
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