

# Risk Assessment

<b>Name of activity/ event/ location</b>	Cooking indoors and outside	<b>Date of risk assessment</b>	12/04/2021, 17/5/2023 3/6/24, 07/12/24 9/6/2025	<b>Name of who undertook this risk assessment</b>	Martin Holtham-Payne Dan Howcroft
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<b>Hazard Identified? / Risks from it?</b>	<b>Who is at risk?</b>	<b>How are the risks already controlled? What extra controls are needed?</b>	<b>What has changed that needs to be thought about and controlled?</b>
<i><b>Hazard</b> – something that may cause harm or damage. <b>Risk</b> – the chance of it happening.</i>	<i>Young people, Leaders, Visitors?</i>	<i><b>Controls</b> – Ways of making the activity safer by removing or reducing the risk from it. For example - you might use a different piece of equipment or you might change the way the activity is carried out.</i>	<i>Keep <b>checking</b> throughout the activity in case you need to change it...or even <b>stop</b> it! This is a great place to add comments which will be used as part of the review.</i>
Hazard -Cooking equipment/food prep Risk - Burns -injury/death	All	Check cooking equipment provided in good enough condition, appropriate for the use and the size of those taking part; Consider what elements need to be done by adults, or with close supervision (age/skill level appropriate). Ensure there is adequate spacing between participants and location of the participants (in kitchen or in hall or camp kitchen) Depending on the age of the young person, the cooking area may be out of bounds/require supervision..	
Hazard - allergies Risk - injury/death	All	Parents to be reminded to complete personal details on OSM and record any allergies Leaders to check OSM for allergies and ensure appropriate safeguards are carried out (if severe allergies then particular foods may be forbidden)	
Hazard - uncooked food Risk - food poisoning	All	Adult supervision of food preparation/cooking as age appropriate Chopping boards to be kept separate according to food (raw/cooked etc)	
Hazard - Tables and chairs (and other obstructions) – Risk - injuries to participants or leaders	All	Leaders to oversee the setting up and moving of tables and chairs. Tables to be carried by two people at a time (if needed). Chairs to be stacked away in appropriate storage area when not	

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setting up, moving or collapsing the items.		<p>in use</p> <p>Leaders to assist with stacking / unstacking of chairs (age appropriate).</p> <p>If appropriate adults to set up table and chairs prior to start of meeting.</p>	
Hazard - kitchen on camp		<p>Young Persons to only enter the kitchen when under appropriate supervision from adults and be supervised if using equipment (according to age/ability).</p> <p>Trailing cables to be covered and identified clearly where possible</p> <p>Kettles/saucepans to be kept away from edge when in use and care taken when pouring/serving.</p> <p>Knives to be stored away when not in use.</p> <p>When washing up, care is taken - Knives to be dried immediately and returned to the storage container.</p> <p>Matches and lighters to be stored away in appropriate container</p> <p>No running allowed in kitchen</p> <p>Equipment/food to be stored away to keep kitchen as clear as possible</p>	
Hazard - Kitchen - inside Risk - injury/death	All	<p>Young Persons to only enter the kitchen when under appropriate supervision from adults and be supervised if using equipment (according to age/ability).</p> <p>Microwaves/Cooker/Kettles to be left switched off at plug when not in use.</p> <p>Use appliances close to sockets where possible</p> <p>Trailing cables to be covered and identified clearly where possible</p> <p>No liquids near electrical items where possible</p> <p>Kettles to be kept away from edge when in use and care taken when pouring.</p> <p>Knives to be stored in drawers when not in use. When stored tips</p>	

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		<p>of knives should point towards the wall.</p> <p>When washing up, care is taken - Knives to be dried immediately and returned to the drawer.</p> <p>Matches and lighters to be stored away in top cupboards</p>	
<p>Hazard - altar/bbq cooking</p> <p>Risk - Burns - injury/death</p>		<p>To be read in conjunction with separate fire lighting risk assessments</p> <p>Supervision as age appropriate</p> <p>Safety briefing on using altar fire/bbq</p> <p>water bucket to be sited close by</p> <p>Appropriate utensils to be used</p> <p>Altar fire/bbq not to be moved whilst/still hot</p>	
<p><b>Use of Pizza ovens</b></p> <p>Contact with hot surfaces, hot food and steam</p> <p>Spillages of food when lifting pizzas from the oven</p> <p>Pizza paddle</p> <p>Gas safety</p>	ALL	<p>-Follow manufacturer's user instructions where these are available</p> <p>-Pizza ovens to be maintained by competent persons and in accordance with manufacturer's guidance where available</p> <p>-The pizza oven to be sited where there is sufficient working space to allow the oven door to be opened and the pizza paddle to be used without causing a risk of injury to others who may be working in the area.</p> <p>-Oven cloths/gloves to be used when handling hot equipment. ·</p> <p>Long handled "pizza paddle" to be used to retrieve pizzas from the oven.</p> <p>-Spillages cleaned up as they occur and wet floor warning signs used when appropriate. ·</p> <p>Pizza oven to be allowed to cool before cleaning.</p> <p>-Make sure gas connection is correct</p>	

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**Review due:**

*A risk assessment needs reviewing if circumstances change but also schedule regular reviews to ensure they are current, perhaps every 12 months? The review must include a detailed look at each element of the risk assessment in order to establish if any change is required.*

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8<sup>th</sup> Chelmsford Scout Group- Scouts- Cooking- April 2021

