

Risk Assessment - 1st Hoveton and Wroxham Sea Scouts

Name of activity, event and location	Cooking and Food Hygeine Includes cooking at camp on fires and stoves and also in indoor kitchens.	Date of Risk Assessment	09.02.25	Name of Person doing this risk assessment	Nigel Pope
		Date of next review	10.02.26		

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?
Equipment Hazard - Burns, food poisoning	All	<ul style="list-style-type: none"> - Equipment to be checked to ensure that it is in good working order - Equipment not in good working order to be not used and labelled. - Any stove is place on firm flat surface - Appropriate utensils to be used - Stoves not to be moved whist hot - First Aid Kit available - At least one leader has been trained in first response. - Fires to be contained in suitable fire container with grid. 	
Location Hazard - Burns	All	<ul style="list-style-type: none"> - All fire exits are clear and not obstructed. - Create a safe area for use of stoves/open fire - Stoves are never to be used inside a tent. - Stoves in a mess tent/marquee to be placed away from the sides and roof. The sides to be tied back if necessary. - Firefighting equipment are available for use, e.g. fire extinguishers, fire blankets, bucket of water. - Participants are briefed on evacuation of area in the event of a fire 	
Misbehaviour Hazard - Burns, slips, trips and falls.	All	<ul style="list-style-type: none"> - Participants are briefed on safety including the basic rules and expectations of them during the activity, including <ul style="list-style-type: none"> o Fire evacuation procedures o Basic first aid, eg use of water for burns o Use of knives o No running 	

		<ul style="list-style-type: none"> - Stress the importance of being responsible when around naked flames - Young People that misbehave sit out the activities or are sent home - Extra adults may be required if any participant has particular needs and requires a 1 to 1 ratio. - Ensure all adults are sufficiently briefed prior to activity 	
Naked flames Hazard - Burns	All	<ul style="list-style-type: none"> - Young people are supervised until the leader in charge is confident that the individual can operate the equipment safely. - Lit stoves and/or open fires are not to be left unattended - Participants are briefed on the dangers of fire from naked flames - Any flammable materials are stored away from naked flames - Running water or a bucket of clean water available and close to the activity area 	
Hot Water Hazard - Scalds	All	<ul style="list-style-type: none"> - Adult supervision is in place - Vessels are filled to a comfortable level that the participant can move with ease without spilling any of the contents. 	
Clothing/Hair Hazard - Burns	All	<ul style="list-style-type: none"> - Long hair tied back - Loose clothing tucked in or removed. - No flammable clothing, eg nylon jackets - Scout scarves are removed, turned around or tucked in 	
Spillages Hazard - Slips, Trips, Falls	All	<ul style="list-style-type: none"> - All spillages are dealt with promptly - Make other participants aware of spillages, especially in frequently used areas - If there is to be a delay in cleaning up the spill, make spillage area safe until dealt with. 	
Knives Hazard - Cuts	All	<ul style="list-style-type: none"> - Knives are stored safely during the activity. - Participants are to communicate and take care when cleaning the knives – no dropping them into a water bowl for a washer upper to unexpectedly find. 	

Food Hygiene Hazard - Food Poisoning	All	<ul style="list-style-type: none"> - Food is to be stored safely especially in hot weather - Equipment is clean prior to use. - Equipment smelling or methylated spirits, paraffin or other fuel to be cleaned before use. - Participants wash hands prior to handling food, cooking or eating. - Chopping boards to be kept separate according to food (raw/cooked). - Food is cooked thoroughly prior to eating 	
Hand Sanitizer and Alcohol based Cleaners Harzard - Burns, Poisoning	All	<ul style="list-style-type: none"> - Where practical, to use other forms of sanitation other than alcohol based hand sanitizer, eg water and soap. - Where hand sanitizer is used, participants are to use it well away from any naked flame. They are to remain away until their hands are completely dried. - Hand sanitizer to be stored well away from any naked flame. - Alcohol based cleaners are not be use on stoves, pots and pans, utensils, lighters or anything that may come into contact with a naked flame. 	
	Persons with allergies	<ul style="list-style-type: none"> - Leader in charge to ensure that information relating to food allergies and intolerances are captured through communication with the parents/guardians - If there are participants that have severe reactions, those ingredients are banned. - For less extreme allergies, to ensure that their food is not contaminated, eg that group to cook without the allergen, or separate equipment used to cook their meal. - The individuals that create the menu and purchase the food are aware of the information. - Individuals who are prone to severe reactions have appropriate medicines available, eg epipen 	