

Name of activity, event, and location	Fire & Backwoods cooking	Date of risk assessment	24/06/2022	Name of person doing this risk assessment	Chris Wood
		Date of next review	23/06/2023, or earlier as appropriate		

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?
<p><b>A hazard</b> is something that may cause harm or damage. <b>The risk</b> is the harm that may occur from the hazard.</p>	For example: young people, adult volunteers, visitors	<p><b>Controls</b> are ways of making the activity safer by removing or reducing the risk. For example, you may use a different piece of equipment or you might change the way you do the activity.</p>	<p>Keep <b>checking</b> throughout the activity in case you need to change what you're doing or even <b>stop</b> the activity.</p> <p>This is a great place to add comments which will be used as part of the review.</p>
Behaviour - Risk of over excitement	All Present	Everyone to follow section code of conduct that sets clear expectations and behaviour standards.	
Emergency aid.	All Present	<ul style="list-style-type: none"> <li>A qualified first aider will be present throughout the activity.</li> </ul> <p>A first aid kit will be present on site during the activity.</p>	
Cooking on a open Fire. Risk of Burns, Clothes / Equipment Catching Fire.	All Present	<ul style="list-style-type: none"> <li>Ensure fires are located at appropriate / designated areas away from overhanging branches, trees, piles of dry leaves etc</li> <li>To ensure appropriate clothing is worn in particular no loose items that may fall into the fire and any long hair is tied back.</li> <li>Ensure fires are supervised at all times by a leader. Only appropriate fuel sources / natural woods to be used on the fire.</li> <li>Trained first aider to be available at all times and appropriate first aid kit readily available to deal with burns.</li> <li>To ensure all young people are briefed on fire safety and supervised whilst undertaking cooking activities on an open fire.</li> </ul>	

You can find more information in the Safety checklist for leaders and at [scouts.org.uk/safety](https://scouts.org.uk/safety)

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		<ul style="list-style-type: none"> <li>• To ensure all fires are fully extinguished after use. To have water available to douse / control fires and to deal with burns.</li> <li>• To ensure all young people if supporting or undertaking the fire lighting process are supervised by a leader, and are aware of how to start a fire safely, and which materials / kindling to use.</li> </ul>	
Fire – Risk of uncontrolled spread of fire.	All Present	<p>Leaders should make sure fire fighting equipment is available. Options include extinguishers, fire buckets, spades, and beaters.</p> <p>Consideration to be given to wind speed and direction to avoid the fire spreading.</p> <p>Everyone should look to build their fire in a designated space, off the ground and on a stable platform when possible.</p>	
Food Allergies - Risk of ill health / sickness	All Present	<ul style="list-style-type: none"> <li>• To ensure all leaders and young people have declared any food allergies.</li> <li>• To ensure food is stored appropriately and kept away from people with allergies.</li> <li>• Avoid cross contamination through careful use of food and use separate equipment where necessary.</li> <li>• Check ingredients where appropriate.</li> </ul>	
Food Poisoning	All Present	<ul style="list-style-type: none"> <li>• To brief everyone on food hygiene rules and procedures. To ensure everyone involved with food preparation and cooking washes their hands thoroughly before starting. In addition, to wash their hands as required during the process, for example after handling raw meat and visiting the toilet.</li> <li>• To ensure appropriate equipment is used during the cooking process and to ensure separate boards for raw meats, vegetables and produce and cooked foods are used.</li> <li>• When preparing food whether indoors or outdoors make sure any surfaces such as counters and boards are sufficiently sanitized with antibacterial spray.</li> </ul>	

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		<ul style="list-style-type: none"> <li>• Ensure both wipes and antibacterial spray are available to clean hands and surfaces as required.</li> <li>• All food should be appropriately stored and sealed where required, particularly raw meat to avoid any cross contamination. If refrigerators are used ensure that raw meat is placed at the bottom and below cooked meats.</li> </ul>	
Hot Equipment and risk of burns	All Present	<ul style="list-style-type: none"> <li>• Hot surfaces and equipment identified during the cooking process, such as pans and cooking tongs.</li> <li>• Cooking equipment should be in good condition and regularly checked.</li> <li>• Appropriate supervision and the use of protective equipment eg; gloves and aprons where applicable. To be aware of spitting when cooking particularly with frying pans and hot oil.</li> <li>• To apply appropriate temperature controls and use protective equipment. First aid kit readily available to deal with burns</li> </ul>	
Pollutants from wood – Risk of ill health to participants.	All Present	<ul style="list-style-type: none"> <li>• Only use natural wood for cooking.</li> <li>• Leaders should check the wood available to ensure its appropriate and safe to use for outdoor cooking.</li> </ul>	
Rough wood – risk of splinters or blisters from handling.	All Present	<ul style="list-style-type: none"> <li>• Leaders should tell everyone to take care when gathering wood for fires.</li> <li>• Check the wood is appropriate and doesn't contain nails or other objects that could cause harm.</li> <li>• Care should be taken when cutting or snapping wood. Gloves could be worn to minimise risk.</li> </ul>	
Sharp (food prep) Knives - Risk of cuts	All Present	<ul style="list-style-type: none"> <li>• Knives will only be used by Scouts, and only where required for the session</li> <li>• Make sure all young people are briefed on the correct use of knives, and are supervised during the food preparation and cooking process.</li> </ul>	

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|  |  | <ul style="list-style-type: none"><li>• Ensure appropriate knives are used depending on the type of food that requires chopping or preparing.</li><li>• Ensure food preparation and the use of knives is carried on an appropriate and stable service to avoid slips / accidents with knives.</li><li>• Ensure first aid kit is available with appropriate equipment to deal with cuts.</li></ul> |  |
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