

Girlguiding Risk Assessment

Site:	Foxlease	Assessment No.	FX / OUTC
Assessor	Ivan Hall	Description of Building or Area	Main areas are Walled garden / back of Main House and Foxlease Estate
Date of Assessment	04/01/2017		
Task/Activity/Process/Equipment	Outdoor Cooking		
Technical Advisor (if applicable)		Equipment used (if applicable)	Alto fires, Knives / kitchen equipment etc.
Persons Name (If Applicable to vulnerable Groups etc)			
When Identifying HAZARDS consider:			
a) The Task (Who, What, Where, When, How)			
b) The environment (temperature, noise, lighting, dust, fumes)			
c) Materials, Equipment, and Substances (machinery, tools, chemicals, etc)			



RA REF No.	Hazard	Description of potential accident/injury/loss	Persons affected	Precautions/Controls already in place	Risk Rating Factor=SxL			Further control measures required?	Action By Whom	To be completed by (Date)
					Severity	Likelihood	Factor			
OUTC	Food poisoning	Food not properly cooked can cause serious injuries	Instructors and Participants	All food is to be monitored throughout the session and no one is to eat anything unless checked or told to do so by the chef or Instructor in charge.	5	3	15			
OUTC	Allergies	Consuming food not suitable for them can cause death properly cooked and a participant or instructor eats it.	All users	All food is monitored throughout the session. Dietary requirements needed before a session for Chef to source suitable foods.	5	3	15			
OUTC	Fire and fire lighting	Burns and scalds, cut and grazes	All users	All participants are given suitable Instructions on how to use fire lighting equipment and what to do when they have lit their fuel source. Suitable fire fighting equipment can be used. A bucket of water and burns kit available Once their have a flame not to blow on it as this may cause it to fly away and set light to someone or something else. Once alight and they are finished with watching it burn, they are to pour water over the fuel source and area around the flame to ensure the area can not reignite. Instructor to ensure they follow Safe Operating Procedures.	4	3	12			
OUTC	Misuse of Equipment	Injuries from falling / moving equipment. Trips caused by unused equipment left on the ground, causing bruises, Cuts, Grazes or Possible lacerations due to messing around or unauthorized use of knives etc.	Participants	Follow Safe Operating Procedure. Correct instruction and adult supervision. No sharp kitchen equipment left lying around or unsurprised use of participants.	4	2	8			
This Risk Assessment work in conjunction with the Generic Risk Assessment (FX/GEN) and the Activities Safe Operating Procedures										