

Risk assessment

Name of activity, event, and location	1 st Broxbourne Scout Group Cooking activities	Date of risk assessment	13 th May 2024	Name of person doing this risk assessment	Andy Barnard (working with others)
		Date of next review	12 th May 2025		

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?
Hygiene of any shared equipment	All Present	YP warned before activity on dangers of activity, water containers on hand around activity area for burns, water to be changed if used. Any first aid given includes use of PPE masks, Aprons, gloves in first aid kits, with spread kits supplied for each section to avoid cross contamination.	
Hot equipment – burns from any Pots, pans and utensils	All Present	YP reminded to ensure they don't touch hot items, any burns to be reported to leaders for treatment, serving of food to be watched by leader	
Use of outdoor spaces: un-even ground, access to space less controlled, cannot be cleaned.	All Present	Location used is flat with adequate lighting of area, YP given details of area for activity and out of bounds areas	
Maintaining social distance during activity.	All Present	Section Leaders to ensure all participants know the code of conduct for social distancing and are following this to the best of their abilities and understandig	
Food hygenie – infected food being eaten, included dropped food on floor	All Present	Hand washing including initial anti bac foam to be supervised to ensure all complete before activity starts, ensure hands also washed between handing of products.	
Food Cooking – Uncooked food, food poisoning,	All Present	Young people instructed to check food cooked before consuming with a leader, food being used are safe to be eaten raw,	

You can find more information in the Safety checklist for leaders and at scouts.org.uk/safety

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