



# Risk Assessment Form



		LIKELIHOOD				
		VERY UNLIKELY	UNLIKELY	LIKELY	HIGH LIKELY	ALMOST CERTAIN
SEVERITY	NEGLIGIBLE	LOW	LOW	LOW	LOW	LOW
	MINOR	LOW	LOW	LOW	MEDIUM	MEDIUM
	SERIOUS	LOW	MEDIUM	MEDIUM	MEDIUM	HIGH
	SEVERE	LOW	MEDIUM	MEDIUM	HIGH	HIGH
	VERY SEVERE	MEDIUM	MEDIUM	HIGH	HIGH	HIGH

Risk Assessment for (Activity/Process/Operation) **Education woodland based sessions - Fires and cooking over fire A17.1**

<b>Service</b>	<b>Country Parks</b>	<b>Team / Section</b>	<b>Country Parks</b>		
<b>Assessment Date</b>	<b>23/1/26</b>	<b>Review Date</b>	<b>23/1/27</b>	<b>Reference Number</b>	<b>A17.1</b>

<b>What are the hazards</b> <i>(i.e. what can cause harm)</i>	<b>Who might be harmed and how?</b> <i>(e.g. employees, pupils, members of the public, etc. and the significant risk(s))?</i>	<b>What existing control measures are in place to reduce / prevent the risk?</b> <i>(i.e. what are you already doing?)</i>	<b>Considering existing controls, what is the current risk level</b> <i>(i.e. high, medium or low – use the matrix above)</i>	<b>Further Action to be taken to control the risk?</b> <i>(i.e. only record action/additional controls measures you are going to implement)</i>	<b>Assigned to</b>	<b>Completed by whom &amp; when</b>
Fire pit/bowl/proximity to fire	Participants and staff – may suffer burns, smoke inhalation	<p>Fire in pit area - has a physical surround and children kneel outside this to cook food.</p> <p>Fire size to be kept small, (both area and height) Children can only cook food when instructed by adult in charge of fire.</p> <p>Adult supervision always – fire never left unattended even when the fire circle is empty of participants. Fire area walked around not across.</p>	M			

		<p>Fires always require 2 staff members with an activity to be run. If a fire is lit there always needs to be a member of staff in attendance.</p> <p>Loose clothing/hair secured. Means of extinguishing fire - water/blanket available. Gauntlets/gloves for managing fire – only designated staff manage fire as per fire risk assessment.</p> <p>Clean water available for cooling burns, burns first aid kit carried.</p> <p>Explanation at start of session to ‘stop, drop and roll’.</p> <p>If a person’s clothes or hair catch fire, then immediate instruction to stop, drop and roll until the flames have been extinguished</p>				
Smoke	Smoke inhalation - Prolonged smoke inhalation can cause significant health problems.	<p>All participants will be reminded that it is important to stay clear of the smoke as often as possible. Some smoke inhalation will likely take place as a consequence of lighting a fire but by moving safely around the fire, when necessary, this can be limited as much as possible.</p> <p>Staff will only use seasoned wood for fires. (20% or under moisture content, ready to burn logo).</p>	M			
Fire spreading, becoming uncontrollable	Burns, fire damage etc	<p>Weather conditions</p> <p>Emergency escape route</p> <p>Fire extinguished after event</p> <p>Water and fire blankets should always be taken to the fire site.</p>	L			

Preparation of wood / whittled cooking sticks	Ranger staff and participants. Accidental cuts Unsafe tool use by ranger resulting in cuts to user or bystanders. Wood toxicity – poisoning & allergy	Safe working distances to be observed. Instruction given – safe distance, cut away from self, safe handling and storage of peeler adhered to when the peeler is not in use. Known green wood / non-toxic branches to be harvested – ash, *willow, sycamore, apple, lime, birch. *Be aware: Willow – when wet/green wood is heated it gives off salisatic acid (constituent part of aspirin) Toxic wood – holly, yew, cherry (cyanide smell), elder. Green wood preferable to dry wood - less likely to catch fire. Sticks should be long enough to keep clients hands a safe distance from the fire, but also not so long that they become a tripping hazard to others.	L			
Food that is bad/contaminated	Food poisoning to any participant Burns to clothing/person,	Low risk foodstuffs to be cooked – eg bread. Good hygiene rules followed re: storage, surfaces and hands. All staff trained in basic food hygiene. All children to have their hands cleaned using wipes/gel/water and soap Children instructed how to cook food safely via instruction and demonstration.	M			
Eating foodstuffs.	Eating problems, Choking Allergy,	Trained First aiders attending Allergies known to leaders /guardians– appropriate action taken	M			
Cooking over fire e.g.	Everyone	Participants to count to 10 before putting food into mouth / touching.	M			

marshmallows, popcorn etc	Heat retention, Burns to mouth / hands Hot equipment	Drinking water available Gloves to be used. Designated staff member supervising fire				
Attitude to fires	Anyone Burns/ arson	Instruction always includes a discussion around the danger of fire, safety and supervision.	L			
Fire re-ignition	Anyone - burns	The fire is put out at the end of every session by designated staff. The area is checked for embers/heat before leaving. No fuel left around fire.				

<b>Name of Assessor</b>	<b>T Jones J Hughes</b>	<b>Signature</b>	<b>T Jones J Hughes</b>
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<b>Name of Manager responsible for activity / process</b>	<b>Craig Earl</b>	<b>Signature</b>	<b>Craig Earl</b>
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