



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 - cooking over fire A17.1**

Service	Country Parks	Team / Section	Country Parks		
Assessment Date	30/11/2021	Review Date	31/12/2022	Reference Number	A17.1

What are the hazards <i>(i.e. what can cause harm)</i>	Who might be harmed and how? <i>(e.g. employees, pupils, members of the public, etc. and the significant risk(s))?</i>	What existing control measures are in place to reduce / prevent the risk? <i>(i.e. what are you already doing?)</i>	Considering existing controls, what is the current risk level <i>(i.e. high, medium or low – use the matrix above)</i>	Further Action to be taken to control the risk? <i>(i.e. only record action/additional controls measures you are going to implement)</i>	Assigned to	Completed by whom & when
Preparation of willow cooking sticks	Ranger staff Unsafe tool use by ranger resulting in cuts to user of bystanders Wood toxicity – poisoning	Competent rangers only to use knife to strip the bark from the wood. Safe working distances to be observed. Instruction given – safe distance, cut away from self, handling and storage of knife when not in use. Known non-toxic branches to be harvested – ash, willow, hazel	L			
Proximity to fire	Participants	Fire in pit area - has a physical surround and children kneel outside this to cook food. Children can only cook food when				

		<p>instructed by adult in charge of fire. Adult supervision at all times. Fire area walked around not across</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>				
Food that is bad/contaminated	<p>Food poisoning to all taking part</p> <p>Burns to clothing/person,</p>	<p>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 Children instructed how to cook food safely via instruction and demonstration.</p>	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. marshmallows, popcorn etc	<p>Everyone</p> <p>Heat retention, Burns to mouth / hands</p> <p>Hot equipment</p>	<p>Participants to count to 10 before putting food into mouth / touching</p> <p>Drinking water available</p> <p>Gloves to be used</p> <p>Designated adult only</p>	M			

Name of Assessor	T Jones J Hughes	Signature	T Jones J Hughes
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Name of Manager responsible for activity / process	Marcus Ferguson	Signature	
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Risk Assessment Review Log

Only use this log to confirm that there have been no changes to the current assessment; otherwise an updated risk assessment must be done

Initial Review Date			
Assessor's Signature		Date:	
Signature of Responsible Manager		Date:	

Next Review Date	12 months from initial review		
Assessor's Signature		Date:	
Signature of Responsible Manager		Date:	

Initial Review Date	24 months from initial review		
Assessor's Signature		Date:	
Signature of Responsible Manager		Date:	

Initial Review Date	36 months from initial review		
Assessor's Signature		Date:	
Signature of Responsible Manager		Date:	

Initial Review Date	48 months from initial review		
Assessor's Signature		Date:	
Signature of Responsible Manager		Date:	

