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| --- | --- | --- | --- |
| Location | Target Park  | Activity | Ready Steady Cook |
| Team Leader | Fiona Smart | Staff present on Activity | Jayne BannerJennifer MitchellAnton FarskyKatie Goudie |
| Nearest A&E | Perth Royal Infirmary |  |  |
|  |  |  |  |
| Verbal instruction & Demo given to Scouts:Health and safety instructionsFood hygiene talk | □ |  |
|  |  | Person in charge in the absence of Team LeaderTBC |

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| The Hazard | Location of the Hazard | Who could be harmed? | Level of risk | Controls  | Implementation/Monitoring |
| Allergies | Marquee | Scouts | High | Check with each group at the beginning of the activity to identify any allergies.If allergy identified remove ingredient and make sure cooking utensils do not come into contact with ingredientEnsure scout has appropriate medication with them. | Implementation - team leaderMonitoring - all staff |
| Burns and scalds | Marquee | ScoutsStaff | High | Organised movement within marqueeSupervisionSafety briefing at beginning of activityUse of heat resistant gloves when carrying hot stuffSupervision at stoves | Implementation –team leaderMonitoring – all staff |
| Trips and falls | Marquee and outside on way to water tap | ScoutsStaff | Medium | Organised movement within and out with marqueeSafety briefing at beginning of activity | Implementation –team leaderMonitoring – all staff |
| Cuts | Marquee and wash up area | ScoutsStaff | High | Safety briefing at beginning of activitySupervision | Implementation –team leaderMonitoring – all staff |

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| Cross contamination | Marquee | ScoutsStaff | High | Food Hygeine briefing at beginning of activitySeparate chopping boards and knives for meat, dairy, veg and bakery productsSupervision | Implementation –team leaderMonitoring – all staff |
| Food poisoning  | N/A | ScoutsStaff | Medium | Use of probes to check food is at correct temperature for heating and reheating prior to consumptionEnsuring hot soapy water and rinsing water is available at all times for dishes Ensuring that hand washing water is available at all times with antibacterial soapAll scouts to wear protective aprons during preparation and cookingFood Hygeine briefing at beginning of activity | Implementation and monitoring –team leader and all staff |
| Equipmeny | Marquee | Scouts Staff |  | Check equipment before and after each session to check for damages | Implementation- team leaderMonitoring - all staff |

I have read and understood this risk assessment: