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| --- | --- | --- | --- | --- | --- | --- |
| Location | Target Park | | | Activity | Ready Steady Cook | |
| Team Leader | Fiona Smart | | | Staff present on Activity | Jayne Banner  Jennifer Mitchell  Anton Farsky  Katie Goudie | |
| Nearest A&E | Perth Royal Infirmary | | |  |  | |
|  | |  |  | | |  |
| Verbal instruction & Demo given to Scouts:  Health and safety instructions  Food hygiene talk | | □ |  | | | |
|  | |  | Person in charge in the absence of Team Leader  TBC | | | |

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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 ingredient  Ensure scout has appropriate medication with them. | Implementation - team leader  Monitoring - all staff |
| Burns and scalds | Marquee | Scouts  Staff | High | Organised movement within marquee  Supervision  Safety briefing at beginning of activity  Use of heat resistant gloves when carrying hot stuff  Supervision at stoves | Implementation –team leader  Monitoring – all staff |
| Trips and falls | Marquee and outside on way to water tap | Scouts  Staff | Medium | Organised movement within and out with marquee  Safety briefing at beginning of activity | Implementation –team leader  Monitoring – all staff |
| Cuts | Marquee and wash up area | Scouts  Staff | High | Safety briefing at beginning of activity  Supervision | Implementation –team leader  Monitoring – all staff |

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| Cross contamination | Marquee | Scouts  Staff | High | Food Hygeine briefing at beginning of activity  Separate chopping boards and knives for meat, dairy, veg and bakery products  Supervision | Implementation –team leader  Monitoring – all staff |
| Food poisoning | N/A | Scouts  Staff | Medium | Use of probes to check food is at correct temperature for heating and reheating prior to consumption  Ensuring 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 soap  All scouts to wear protective aprons during preparation and cooking  Food 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 leader  Monitoring - all staff |

I have read and understood this risk assessment: