

Blair Atholl Risk Assessment 2024

Name of activity, event, and location	Blair Atholl staff catering – Generic To be read along with RA for area working in: - Kitchen - Prep area - Serving - Fridge - Store - Wash-up area	Date of risk assessment	15 June 2024	Name of person doing this risk assessment	Melanie Williams
		Date of next review	12 July 2024		

What could go wrong? What hazard have you identified? What are the risks from it?	Who is at risk?	What are you going to do about it? How are the risks already controlled? What extra controls are needed? How will they be communicated to young people and adults and remain inclusive to all needs?	Review & revise What has changed that needs to be thought about and controlled?
A hazard is something that may cause harm or damage. The risk is the harm that may occur from the hazard.	For example: young people, adult volunteers, visitors	Controls are ways of making the activity safer by removing or reducing the risk. For example, you may use a different piece of equipment or you might change the way you do the activity.	Keep checking throughout the activity in case you need to change what you're doing or even stop the activity. This is a great place to add comments which will be used as part of the review.
Slips, trips and falls	Scout volunteers and approved visitors helping in the preparing, cooking, serving and cleaning up of staff food and catering services (this includes kitchen staff, serving helpers, pot wash, dish wash QM staff)	<ul style="list-style-type: none"> • Make people aware of uneven ground underfoot – including steps and lips for example entry to fridge. • Avoid carrying too much, especially large items that block clear path of vision. • Marquee pegs, make people aware, remove if in high footfall area. • Keep work areas tidy, goods stored suitably etc. to avoid tripping hazards. • Kitchen area and equipment maintained to prevent leaks onto floor. • Equipment faults leading to leaks quickly reported. • Staff clean up spillages (including dry spills) immediately, using suitable methods. • Good lighting in all areas. • Avoid trailing cables or obstruction in walkways. • Walk – Running not permitted 	
Hygiene Bad hygiene leading to cross contamination of dirt and onward to sickness		<ul style="list-style-type: none"> • Good housekeeping – work areas kept tidy, goods stored suitably etc. • Suitable cleaning materials available. • Regular cleaning of hands, especially when changing jobs or moving to another food (cross contamination) 	

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

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Manual handling Injuries such as strains or bruising from handling heavy/bulky objects.	Scout volunteers and approved visitors helping in the preparing, cooking, serving and cleaning up of staff food and catering services	<ul style="list-style-type: none"> • Ensure team working for moving heavier items (eg pots or crates filled with plates). • Commonly used and heavy items stored so they are easy to access. • Hot liquids decanted or bailed out to avoid carry heavy hot liquids • Ingredients where possible bought in package sizes that are light enough for easy handling. 	
Scolds & Burns Contact with hot water, hot oil and hot surfaces Kitchen staff and food service staff may suffer scalding or burns injuries.	(this includes kitchen staff, serving helpers, pot wash, dish wash QM staff)	<ul style="list-style-type: none"> • Adult volunteers briefed in risks of hot oils. • Staff advised to wear long sleeves when cooking • Heat-resistant gloves/cloths provided. • Adult volunteers made aware of hot water. • When serving food – be aware of heat elements and steam when opening lids 	
Cuts & Bleeding Knives, persons involved in food preparation and service could suffer cuts from contact with blades.		<ul style="list-style-type: none"> • Volunteers briefed to safe use and handling of knives. <ul style="list-style-type: none"> – Care to be taken when handling and washing knives – Sharp knives awaiting wash to be placed to the side – and not left in filled washing up bowls. • Knives suitably stored when not in use. • First aid box provided and a first aider always on site. – Blue plasters to be used – easily identified in food. 	
Fire Could suffer serious/fatal injuries from burns/smoke inhalation.		<ul style="list-style-type: none"> • Ensure fire extinguisher / blankets are available and in date • Caution when working with hot oil. • Staff to be briefed on the operation and location of fire Extinguisher / blankets • Kitchen has fire suppression system - wet chemical fire suppression over fryers and other fire high risk in kitchen 	
Tiredness		All Staff work long hard hours over the duration of the camp, effects of workload and lack of proper rest can heighten any and all potential risks/hazards detailed above. Personal awareness of fitness to work imperative coupled with an expectation to 'look out' for each other.	

