

## Blair Atholl Risk Assessment 2024

Name of activity, event, and location	Blair Atholl staff catering – Wash-up area  Generic staff catering risk assessment covers generic risks to all areas – and should be read along side this.	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?
<b>A hazard</b> is something that may cause harm or damage. <b>The risk</b> is the harm that may occur from the hazard.	For example: young people, adult volunteers, visitors	<b>Controls</b> 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 <b>checking</b> throughout the activity in case you need to change what you're doing or even <b>stop</b> the activity. This is a great place to add comments which will be used as part of the review.
<b>Hygiene</b>	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"> <li>To ensure high standard of wasinng, at high temperature, dish washing will be facilitated by an industrial dishwasher</li> <li>Pot wash - frequent renewal of washing water due to the volume and type of pots, pans, etc being cleaned.</li> <li>Tray cleaning will be done by Staff. Trays to be sprayed with Anti-Bac, dried with blue roll and cross-stacked to air before returning to the Mess.</li> <li>Dish towel usage to be minimal – using blue-roll where practical.</li> <li>Dish towel usage predominantly in the Pot Wash arena (and if back-up pot wash is required) – staff to make sure they are using a clean dish towel. Damp and dirty Dish Towels are a recognised hazard in the process – adequate freshly laundered dish towels are provided for each meal, Staff should be aware of the risk and seek to utilise a clean and dry dish towel on each occasion – seek assistance from the Catering Team if not evident when required.</li> </ul>	
<b>Dish washer machine use</b> <ul style="list-style-type: none"> <li>Inproper use</li> <li>Scalding</li> <li>Manual handling of wash baskets</li> <li>Use of Detergent</li> </ul>	(this includes kitchen staff, serving helpers, pot wash and dish wash helpers)	<ul style="list-style-type: none"> <li>Industrial Dishwasher instructions to be followed to prevent scalding. Staff required to use will be trained prior to operation</li> <li>Scalding – be aware of steam when opening door. Dishes will be hot.</li> <li>Care should be taken when handling detergent, review the labelling on the detergents for any dangers. Appropriate PPE maybe worn e.g gloves</li> </ul>	
<b>Scalding (hot water)</b>		<ul style="list-style-type: none"> <li>Industrial Dishwasher instructions to be followed to prevent scalding. Staff using machinery will be trained prior to operation.</li> <li>For Pot-wash (and if back-up dish wash-up is needed) hot water is provided via temporary plumbed and mounted gas boilers. Staff to be aware that the output temperature of the hot water tap can vary with use and throughout the duration of the camp. Expect the hot to be scalding and top-up basins with cold water accordingly before use.</li> <li>Care to be taken when filling and emptying large basins/ pots with hot water, as spraying back when the tap is first turned on is not uncommon,</li> <li>Back-up 2 basin hand washing method (hot &amp; soapy, hot rinse) will be adopted as required,</li> <li>Care should be taken with carrying hot water basins.</li> <li>Avoid carrying over-full basins with potential to scald if slipped/tripped.</li> <li>Staff are not permitted to tamper in any way with the taps and/or boilers. Any issues to be referred to Site Services.</li> </ul>	

You can find more information in the Safety checklist for leaders and at [scouts.org.uk/safety](https://scouts.org.uk/safety)

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<b>Gas appliances</b> Serious/fatal injuries as a result of explosion/ release of gas.		<ul style="list-style-type: none"> <li>Wash up boilers – these will be installed and maintained by Site Services</li> <li>Staff are not permitted to tamper in any way with the taps and/or boilers. Any issues to be referred to Site Services.</li> </ul>	
<b>Slips, trips and falls</b>		<ul style="list-style-type: none"> <li>When carrying dishes and water basin they can present additional hazards as line of sight of personal footfall is obstructed – Staff to be aware</li> <li>The wash-up facility has a number of tables/table legs and storage areas – Staff to be aware of trip hazard potential.</li> <li>Wash-up area of Marquee floor covered in sawdust layer to cater for spills from pre-wash / dish wash / pot wash / basin fill areas / washing up activity / rain water and prevent slips – all Staff to be aware of uneven surface.</li> <li>The wash-up facility can experience characteristically high level of footfall – extra care to be taken in busy periods.</li> </ul>	
<b>Manual Handling</b>		<ul style="list-style-type: none"> <li>Breadbaskets and cutlery trays are provided for stacking/storing clean crockery and cutlery. Crockery/cutlery can be heavy and unstable if incorrectly loaded.             <ul style="list-style-type: none"> <li>Do not over-stack / overload.</li> <li>Care to be taken by staff if lifting.</li> <li>Staff to access loads and determine their own personal ability to lift or otherwise.</li> </ul> </li> <li>Care to be taken when filling and emptying large basins as the volume of water may make the pots very heavy when emptying.</li> </ul>	
<b>Wet-pit falls</b>		<ul style="list-style-type: none"> <li>Waste water is disposed via a wet pit. A water disposal facility is in place to keep Staff away from the wet pit, however, the pit itself remains in close proximity to the marquee perimeter and Staff should be aware of potential height drop.</li> <li>Wet-Pit area to be barrier-taped to highlight drop and prevent falls.</li> </ul>	
<b>Back-up wash up incase of dish washer failure</b>  Hygiene considerations Risk of scalding		<ul style="list-style-type: none"> <li>Back-up, 2 basin (hot &amp; soapy, hot rinse) washing by hand will be adopted as required.             <ul style="list-style-type: none"> <li>staff to make sure water is hot</li> <li>swapped if water become dirty/cold,</li> <li>dishes are washed and dried fully</li> </ul> </li> <li>Dish towel             <ul style="list-style-type: none"> <li>Staff to make sure they are using a clean dish towel - damp and dirty dish towels are a recognised hazard in the process</li> <li>Adequate freshly laundered dish towels are provided for each meal</li> <li>Staff to seek assistance from the Catering Team if enough clean dish towels are not available.</li> </ul> </li> <li>Hot water is provided via temporary plumbed and mounted gas boilers             <ul style="list-style-type: none"> <li>Staff to be aware that the output temperature of the hot water tap can vary with use and throughout the duration of the camp.</li> <li>Expect the hot to be scalding - top-up basins with cold water accordingly before use.</li> <li>Care should be taken with carrying hot water basins.</li> <li>Avoid carrying over-full basins with potential to scald if slipped/tripped.</li> <li>Staff are not permitted to tamper in any way with the taps and/or boilers. Any issues to be referred to Site Services.</li> </ul> </li> </ul>	

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