

Blair Atholl Risk Assessment 2024

Name of activity, event, and location	Blair Atholl staff catering – Fridge 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?
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	<ul style="list-style-type: none"> Keep the fridge floor clean - clean up any spill Keep the fridge floor clear - avoid storing things in walking areas Avoid excessive moisture on the floor (small level of moisture likely to be present due to temperature) – mop excessive moisture up Make staff aware of step to get in and out of fridge Limit what is being carried – and keeping eyeline clear 	
Manual handling may suffer injuries such as strains or bruising from handling heavy/bulky objects.	(this includes kitchen staff, serving helpers, pot wash, dish wash QM staff)	<ul style="list-style-type: none"> Limit what is being carried - ensure team working for moving heavier items Where possible ingredients bought in package sizes that are light enough for easy handling. Commonly used and heavy items stored so they are easy to access 	
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 Staff to be briefed on the operation and location of fire Extinguisher / blankets 	
Cold temperatures		Care should be taken within the cold storage, <ul style="list-style-type: none"> Temperature – only being within for the minimal amount of time. Slipping – Beware of any slippery floor surfaces, of ice or water. 	

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

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