

Blair Atholl Risk Assessment 2024

Name of activity, event, and location	Blair Atholl staff catering – Kitchen	Date of risk assessment	15 June 2024	Name of person doing this risk assessment	Duncan Swan
	Generic staff catering risk assessment covers generic risks to all areas – and should be read along side this.	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.
Kitchen equipment unfamiliar operation/ dangers / burns/scalds	Scout volunteers and approved visitors helping in the preparing and cooking of staff food and catering services (this includes kitchen staff and possibly serving helpers)	<ul style="list-style-type: none"> Staff to be briefed/trained in the use of steaming ovens, bratt pans and boiling kettles particularly in respect to hot liquids handling in bratt pans/ovens. Clothing easily removeable /footwear fully enclosed to prevent more severe scalds in case of contact with hot oil/liquids in kitchen. Training provided for use of various kitchen appliances with moving blades/parts that pose entrapment/cut injuries. Some of these are strictly for over 18 year old use only. 	
Gas appliances serious/fatal injuries as a result of explosion/ release of gas.		<ul style="list-style-type: none"> Appropriate staff are to be briefed on the operation of the kitchen gas safety shut off system, and lighting of pilot lights if these are not automatic. Wash up boilers – these will be installed and maintained by Site Services. 	
Food handling Frequent hand washing can cause skin damage. Some foods can cause some staff to develop skin allergies.		<ul style="list-style-type: none"> Hand washing where possible or use food grade gloves Food grade, single use gloves are used for tasks that can cause skin problems, e.g. salad washing, vegetable peeling etc Where handling cannot be avoided, hands are rinsed promptly after finishing the task. 	
Food preparation/cooking risk of spreading viral infection including covid 19 or sickness		<ul style="list-style-type: none"> Hand washing where possible or use food grade gloves Keep surfaces clean and regularly wipe and antibac Wash equipment i.e. chopping boards etc via an FSA approved 6 stage clean or by dishwasher Anyone showing symptoms of illness should not be around food preparation/ cooking. 	

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

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