

Blair Atholl Risk Assessment 2024

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| Name of activity, event, and location | Blair Atholl staff catering – Serving food in mess | Date of risk assessment | 15 June 2024 | Name of person doing this risk assessment | Melanie Williams |
| | 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? |
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| 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. |
| Food handling Frequent hand washing can cause skin damage. Some foods can cause some staff to develop skin allergies. | 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, QM staff) | <ul style="list-style-type: none"> Hand washing where possible or use food grade gloves When serving use gloved hands or tools (cutlery, tongs scoops etc) to handle food. Ensuring hands are washed 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 serving 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 Anyone showing symptoms of illness should not be around food preparation/ cooking. Keep serving areas clean and regularly antibac and wipe surfaces Wash equipment in hot, clean water – making sure they are clean All hot food to be served by adult volunteers. | |
| Cuts and bleeding. Knives used could suffer cuts from contact with blades. | | <ul style="list-style-type: none"> Volunteers briefed on safe use and handling of knives. 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. | |
| Burns and scalds From servery lamps, elements and boiling water (if required) | | <ul style="list-style-type: none"> Servery is hot – care to be taken Careful not to burn arms on lamps when serving Steam likely to release when removing lids – remove with care releasing away from body Care to be taken when taking items out of underneath warm storage cabinet – use hot gloves/cloths | |

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

UKHQ template published January 2023

