

## Blair Atholl Risk Assessment 2024

Name of activity, event, and location	Blair Atholl staff catering – Staff Mess and dish and tray drop off area	Date of risk assessment	15 June 2024	Name of person doing this risk assessment	Melanie Williams And David Murray
		Date of next review			

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?
<p><b>A hazard</b> is something that may cause harm or damage.</p> <p><b>The risk</b> is the harm that may occur from the hazard.</p>	For example: young people, adult volunteers, visitors	<p><b>Controls</b> are ways of making the activity safer by removing or reducing the risk.</p> <p>For example, you may use a different piece of equipment or you might change the way you do the activity.</p>	<p>Keep <b>checking</b> throughout the activity in case you need to change what you're doing or even <b>stop</b> the activity.</p> <p>This is a great place to add comments which will be used as part of the review.</p>
<b>Slips, trips and falls</b>	Scout volunteers, visitors, young people  Anyone using the staff catering facility	<ul style="list-style-type: none"> <li>Running not permitted – you must walk when in and around these areas.</li> <li>Underfoot has an uneven surface – all Staff to be aware of uneven surface</li> <li>The staff mess and wash-Up facility can experience characteristically high level of footfall – extra care to be taken in busy periods, particularly when outside conditions are wet under foot (mud transfer from footwear to floor surface)</li> <li>When carrying trays, 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 mess and 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> </ul>	
<b>Fire</b>		<ul style="list-style-type: none"> <li>Ensure fire extinguisher / blankets are available and in date</li> <li>Caution when working with the water boilers</li> </ul>	
<b>Manual Handling</b>		<ul style="list-style-type: none"> <li>Staff are requested to support the Staff Catering team by assisting with re-stocking of the clean crockery and cutlery back to the servery area within the Staff Mess</li> <li>Trays of crockery/cutlery can be heavy and unstable if incorrectly loaded, care to be taken by</li> <li>Staff to assess loads and determine their own personal ability to lift or otherwise. Do not over-stack / overload.</li> </ul>	
<b>Hygiene</b>		<ul style="list-style-type: none"> <li>Personal hygiene is a must prior to entering the Staff Mess (hand washing facilities are provided and must be utilised) and this should continue on through to the Wash-Up area.</li> <li>A very high standard of hygiene is essential to ensure no adverse reaction from unclean equipment, therefore dish washing will be facilitated by an industrial dishwasher.</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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		<ul style="list-style-type: none"> <li>Tray cleaning by Staff - trays to be sprayed with Anti-Bac, dried with blue roll and cross-stacked to air before returning to the Mess.</li> </ul>	
<b>Tiredness</b>		<ul style="list-style-type: none"> <li>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.</li> </ul>	
<b>Risks from scalding and water disposal facilities</b>	<p>People washing personal dishes</p> <p>ie baby plates, water bottles, personal coffee catitiers</p>	<ul style="list-style-type: none"> <li>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 should be taken with carrying hot water basins.</li> <li>Avoid carrying over-full basins with potential to scald if slipped/tripped.</li> <li>Dish towel usage – 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> <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> <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>	

