

Backwoods cooking / activities

RISK	PERSONS AT RISK			Risk Before Mitigation			CONTROLS TAKEN TO MINIMISE RISKS	Likelihood	Severity	Score	Residual RISK
	Young persons	Spectators	Staff/leaders	Likelihood	Severity	Risk					
Fire - burns	P		P	2	3	6	Close supervision from leaders / instructors. Fire bucket available with water in it. Clear briefing given. Participants who misbehave may be asked to leave the activity.	1	3	3	Medium
Food / water - scolds	P		P	2	3	6	Close supervision from leaders / instructors, numbers around fires limited to manageable amount, clear briefing on dangers of working with hot items of food / liquid, participants do not sit below the height of the fire, correct footwear to be worn, pans lifted using correct equipment i.e. oven gloves to avoid dropping.	1	3	3	Medium
Hot pans - burns	P		P	2	3	6		1	3	3	Medium
Use of knives	P		P	2	3	6	Kept secured when not in use. cover in place when not being used. Only used when close supervision is in place. Cutting to take place on smooth surface - instruction given before starting.	1	3	3	Medium
Use of other utensils	P		P	2	2	4	As above.	1	2	2	Low
Use of fire lighting equipment (matches, flint and steel etc)	P		P	2	2	4	Close supervision from leaders / instructors. Fire bucket available with water in it. Clear briefing given. Participants who misbehave may be asked to leave the activity.	1	2	2	Low
Food - allergies	P		P	2	2	4	Forms completed by parents before event asking them to declare any allergies. Participants asked again before activity starts. Alternatives to be used for those who have allergies and food / equipment to be kept separate.	1	2	2	Low
Food - choking	P		P	1	3	3	Close supervision at all times, leaders / instructors first aid trained.	1	3	3	Low
Food - not cooked properly	P		P	2	2	4	Close supervision, check any meats before serving, try to use things that dont harm if undercooked.	1	2	2	Low
Hygiene of food and surfaces	P		P	3	2	6	Anti bac cleaner available to use or wipes to wipe down surfaces. All utensils and surfaces cleaned before, during and after use. Hand washing before food handling and after raw meats. Specific boards / knives to be used for raw meats, dairy if possible.	1	2	2	Low
Cultural challenges	P		P	2	2	4	Forms completed by parents before event asking them to declare any requirements. Participants asked again before activity starts.	1	2	2	Low
Dietry requirements	P		P	2	1	2	Alternatives to be used for those who have allergies and food / equipment to be kept separate.	1	2	2	Low

Last Reviewed	10.4.2021
This Review Date	12.2.2022
Reviewed DG	
Reviewed AM	
Reviewed GP	Y
Reviewed LTA	

3x3 RISK MATRIX

