

## Preparing & Eating Food - Not Kitchen Based

Risk Assessment Completed by: Carl Bagshaw

Date of Risk Assessment: 24/4/2026

Date of Next Review: 23/4/2027

Hazard	What are the Risks	Who is at risk?	What are you going to do about it?
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	<p style="text-align: center;">How are the risks already controlled?                      What extra controls are needed?                      How will they be communicated to participants?</p>
Allergies & Dietary Needs	Reactions / Illness / Death	All Participants	When planning activity OSM to be checked for an dietary requirements etc. plan accordingly (alter ingredients / ban certain ingredients if necessary) and ensure all intolerances are clearly identified to adults in charge Ensure all ingredients for persosn with allergies / intolerances have been check and are stored seperately to all other ingredients
Food Hygene	Illness / Contamination / Poisoning	All Participants	All participants to wash hands before handling food, using soap/water. Store perishables correctly. Store fresh / raw / cooked foods seperately Use separate chopping boards and utensils for raw meat and ready-to-eat foods. Ensure all ingredients are in date Ensure any prepacked / tinned items are still correctly sealed and not damaged prior to use Ensure all surfaces and utensil are clean prior to use If possible avoid the use of raw food
Use of sharp Utensils	Cuts	All Participants	Adult supervision throughout activity Use plastic / safety knives with younger sections Close supervision when using sharp knives Demonstrate correct technique for use of sharp equipment Controlled storage of sharp equipment Wash seperately - do not leave in wash basin

Cooking Area	Overcrowding, burns, injury, slips	All	<p>Adult supervision throughout activity</p> <p>Maximum of 2 young people in the cooking area at any one time, <i>leader to review this according to section and activity</i></p> <p>Anyone not needed in the area to be moved out of the area</p> <p>Ensure area is kept tidy and organised throughout activity, wipe up spills promptly</p>
Slips & Trips	Injury	All	<p>Ensure area is kept tidy and organised throughout activity, wipe up spills promptly</p>
Hot surfaces / liquids	Burns & Scalds	All	<p>Adult supervision throughout activity</p> <p>Ensure participants are warned of hot surfaces / liquids</p> <p>Use oven gloves when handling hot items</p> <p>If using tin-foil, supervise participants handing &amp; unwrapping of tin foil packages</p>
Handling Hot Food	Burns & Scalds	All	<p>Make sure that scouts understand that food and containers will be super hot coming out of ovens, off hobs and off fires.</p> <p>Ensure that scouts have a safe place to place items removed from the heat</p> <p>Ensure that scouts are using appropriate dishes and pots that can handle the heat</p> <p>Ensure that suitable utensils are used</p> <p>Ensure that they have heat proof gloves etc as required</p> <p>Ensure that they are aware of who else is in the cooking area and any hazards</p>

<b>Review &amp; revise</b>
Keep checking throughout the activity in case you need to change what you're doing or even stop the activity.




