

# Cooking on Fires Risk Assessment

Name of activity/ event/ location	Strategy & Evolution Cooking on Fires	Date of risk assessment	April 2024	Name of who undertook this risk assessment	Russ Burton
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Hazard Identified? / Risks from it?	Who is at risk?	How are the risks already controlled? What extra controls are needed?	What has changed that needs to be thought about and controlled?
<i>Hazard – something that may cause harm or damage. Risk – the chance of it happening.</i>	Young people, Leaders, Visitors?	<b>Controls</b> – Ways of making the activity safer by removing or reducing the risk from it. <i>For example - you might use a different piece of equipment or you might change the way the activity is carried out.</i>	Keep <b>checking</b> throughout the activity in case you need to change it...or even <b>stop</b> it! This is a great place to add comments which will be used as part of the review.
<b>Setting up</b>	YP	Leaders demo fire set up, cooking techniques appropriate to situation, best practice handling of equipment used, food safety and handling. See Fire RA, Game prep RA, Greenfield RA.	
<b>Burns and scolds</b>	All present	Using billy cans, pans, Balti dishes, pie dishes on fire ensure handles are facing out. Kit list includes gloves for handling hot handles See first aid section below. Have plenty water on hand for cooling and/or extinguishing “Use flames for Boiling, coals for Broiling” No fires in shelters or under tarps.	
<b>Smoke</b>	All present	See Fire RA. Use the driest fuel available. If smoke is in your face, MOVE! Keep fires to appropriate size for situation.	
<b>Food hygiene and handling</b>	All present	WASH HANDS PRIOR TO ANY FOOD HANDLING Fresh food is kept at the appropriate temp.<5c YPs fresh food will be stored in leaders area in fridge until required.	

Additional information can be found in the [Safety Checklist for Leaders](https://scouts.org.uk/safety) and other information at [scouts.org.uk/safety](https://scouts.org.uk/safety)

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		Full instruction in avoiding handling of raw and cooked. Wear surgical glove when handling raw food. Remove and wash hands for cooked.	
<b>Behaviour or overexcitement</b> – risk of injuries from mistakes or misuse	Everyone	Have a section code of conduct to set clear expectations of behaviour.	
<b>Injuries</b> – first aid required	Everyone	<p>Make sure there's a first aid kit and a first aider on hand.</p> <p>Practice treating and dressing cuts, Burns, Scolds before you start a practical exercise.</p> <p>Any injury the session stops.</p> <p>Instruct the YP to indicate they have an cut, apply pressure to wound, elevate effected area.</p> <p>A burn will require application of cold water for until the heat subsides dress with a dry clean non absorbent dressing.</p> <p>Treat the injury appropriately,</p>	

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