

BACKWOODS COOKING

RISK ASSESSMENT SHEET

Frequency of use Daily / AS REQUIRED

1. PEOPLE AT RISK (instructors, visitors, campers, schools, public)

Number of people involved 0 - 20.

2. HAZARDS (Anything with the potential to cause harm)

- a) Uneven surfaces, poor ground conditions, wet surface
- b) Equipment incorrectly used, maintained, lack of supervision
- c) Contact with hot surfaces, materials or food
- d) Poorly maintained and supervised fires
- e) Allergens
- f) Incorrect storage, cooking, or preparation of food

3. ASSESSMENT OF RISK

- a) Low
- b) Medium
- c) Medium
- d) Low
- e) Low
- f) Low

4. LIST MEASURES TAKEN TO CONTROL HAZARDS

- a) Tell everyone to look out for branches, roots and other potential natural trip hazards. Check suitable footwear.
- b) Knives not to be used other than on chopping boards for food. Saws & axes: appropriate footwear & clothing to be worn. Correct technique to be used. Wood to be chopped / sawn in clearly marked, designated chopping area.
- c) All participants informed that fires are very hot and risk of burns is possible. Fires only to be used for cooking under supervision.
- d) Use of fire to be supervised and controlled at all times.
- e) Request information on allergies two weeks before activity.
- f) Food kept in an appropriately controlled manner. All Staff & Participants to wash hands thoroughly before and after handling food.

5. REMAINING RISK USING CONTROL MEASURES ABOVE

- a) Low
- b) Low
- c) Low
- d) Low
- e) Low
- f) Low