

Risk Assessment

CPCW ACT 008 & 009 & 029

Task Cooking Competition

Revision 003

Potential Hazard	Who is at risk?	Existing Control Measures	Risk Rating	Preventative Measures	Responsibilities	Review Date
Area	All	Location to be checked before the activity starts	Low	Remove hazards which may cause injury	Leaders	Sep-24
Burns / scolds	Participants	Buckets of water by each team	Medium	Qualified First Aiders available at all times Suitable First Aid Kits available	Leaders	Sep-24
Food preparation	Participants	Checks for know allergies to be made before preparing food	Low	Clean cooking equipment before usage Clean surfaces to be used before preparing food Wash hands before handling food and in-between as required for different food groups, cooked and uncooked Separate cooking equipment to be used for those with food allergies, cooked and uncooked foods	Leaders	Sep-24
Food storage	All	Food stored appropriately, off the ground in plastic boxes with lids or cool boxes	Low	Use by dates, checks on fresh food when taken out of storage Suspect food not to be used Separate storage to be used to avoided cross contamination of foods which may cause intolerance	Leaders	Sep-24
Equipment	Participants	Equipment to be check before being used	Low	Equipment to be kept clean when not being used Separate equipment to be used if participants have any intolerances to certain foods Burnners and Gas to be checked for leaks	Leaders	Sep-24
Sharps	Participants	Check sharp equipment is fit for use	Medium	Scouts to be shown how to use sharp cooking equipment	Leaders	Sep-24
Waste food	All	Bins available for waste	Low	Removed from site at the end of each the compertition	Leaders	Sep-24
Dietary requirements	All	Checks to be made before events of to any intolerances to certain foods	Low	Zone Leaders to be briefed of any participants with any food allergies	Leaders	Sep-24
Hygiene	All	Hand washing facilities available	Low	Brief participants on the importance of good hygiene Those preparing food to wash their hands before starring	Leaders	Sep-24
Washing up	Participants	COSSH Sheets available	Low	All cooking equipment and cooking surfaces to be cleaned after use and stored away	Leaders	Sep-24
Personal Injury	All	Area to be checked for hazards that may cause injury	Medium	When possible, remove hazards Trained First Aider to be on-site at all times Appropriate First Aid equipment to be available	Leaders	Sep-24

Slips, Trips, Falls	Participants	Inspect area for hazards	Low	Remove any hazards when possible Make others aware of hazards that cannot be moved		Sep-24

Position:			Signed:		Date:	