

Activity Risk Assessment

Date RA Reviewed

Reviewed by

Next Review Due

Cooking on Open Fire

17/09/2025

Elaine Chamberlain

Prior to next event

Scouts



IDENTIFIED RISK	PERSON AT RISK	RISK CONTROL / REDUCING MEASURES	Managed Risk		Risk Rating (= L x S)
			Likelihood (1 = Low, 5 = High)	Severity (1 = Low, 5 = High)	
Risks associated to the fire (See separate Fire Lighting risk assessment)	Participant and those in local area	> Good organisation and tidy area, > Fire fighting equipment (Water / Fire blankets or Extinguishers) available in local area. > No running in the area > See separate Fire Risk Assessment	1	2	2
Burns - From the fire, pans, cooking equipment and food.	Participant	> Awareness of dangers > Keep area tidy > Gloves are available when handling hot items. > Ensure a water bucket is kept in the area	1	2	2
Scolds - From hot liquids and oils splatters, plus steam rising from food items being heated and food spillages.	Participant and those in local area	> Awareness of dangers > Keep area tidy > Gloves are available when handling hot items.	1	2	2
Pans dropped / falling from the fire - resulting in Burns, Scolds and Impact injury.	Participant and those in local area	> Awareness of dangers > Keep area tidy > Ensure correctly sized pans are used, & suitable for the size of person. > Gloves are available when handling hot items.	1	2	2
Cut from food preparation knives, sharp tins etc.....	Participant	> Sharp knives availability kept to a minimum (Suggested maximum 3 per cooking area). > Consider safe method of storage of knives. > Maintain a tidy work area.	1	2	2
Food Hygiene / Safety	Participant	> Ensure good hygiene / Safety is maintained, including: - Frequent hand washing, - Suitable storage of food - Suitable separation of Raw and Cooked foods - Anti-Bac preparation surfaces	1	2	2
Allergies and Dietary Requirements Food Poisoning	Participant	> Ensure awareness of participants allergies and dietary requirements when menu planning > Suitable experienced cook available to check food it cooked before eaten to reduce chance of food poisoning.	1	3	3
Slips, Trips and Falls	Participant and those in local area	> Ensure the area is set out with plenty of space, and that all trip hazards are marked or tidied away before the activity starts.	1	2	2
Maximum acceptable risk level		Anything above 9 should be reviewed to reduce the risk further.			9

Highlight of key risk reducing measures:-

- > Brief the participants at the start of the main risks and the importance no running in the activity area.
- > Ensure a bucket of clean water and a first aid kit is available in the area.
- > Ensure suitable supervision based on age and ability of the group (1:8 Cubs).