

# Backwoods Cooking

### Location

This activity takes place around the campfire circle.

Hazard	Hazard Effect	Risk Control Measures
Slips, Trips / Falls.	Head injury, sprains, and other injuries.	Instructors to ensure no one runs, no running rule to be passed on during safety brief. Lead Instructor to ensure that group is always under supervision during the session.
Broken equipment.	Injury from equipment (cuts, scrapes).	Instructors to check equipment before the participant is allowed to use it. If the equipment is broken it must be removed from service.
Physical Fire Area/Pit and fire itself.	Burns, scolds.	Instructor to ensure that participants are supervised at all times and not to go near the fire unless the instructor has said to do so. Young people to ensure when around a fire that they use a safe fire position 'one knee up and one knee down'. Instructors to manage number of people round the fire based on the group. Instructor to ensure that loose hair and clothing is tied up prior to approaching the fire. Bucket of water to be at Campfire area before fire is lit. Fire to be put out at the end of the session.
Self-lit Fire on logs	Burns, scolds.	Clear instructions and demonstration from the instructor Awareness of the potential for harm. Participants to be aware of others while practicing fire lighting and group to be spread out. Number of flints and steels used by participants and group is based on group attitude and response to safety instructions.
Food.	Contamination of food, allergic reactions, choking.	Instructor to ensure that group wash their hands prior to starting the activity and when finished. Instructor to check with group leader for any participants that may be allergic to food being used on session prior to activity starting. Instructor to ensure that food is cooked through enough as not to cause illness.

**Eaton Vale Scout and Guide Activity Centre Ltd**

Eaton Vale, Church Lane, Eaton, Norwich, NR4 6NN

**Location: EVAC**

<b>Title :</b> Food Allergens (Activity Sessions)	<b>Date of Assessment :</b> 02/11/2023	<b>Risk Assessor :</b> Susan Newton
<b>Risk Assessment Reference :</b> Food Allergens (Activity Sessions)	<b>People involved in making this assessment :</b> Susan Newton	
<b>Task/ Process :</b> Food Allergens	<b>People at Risk :</b> Any person with food allergies	

**Hazard : Presence of allergens in food** which may react with a customer’s immune system which in some cases may be fatal. There are 14 food allergens cereals containing gluten, crustaceans and molluscs, eggs, fish, peanuts, soya, nuts, milk, celery, mustard, sesame, sulphur dioxide, lupin.

**Control Measures:**

1. Food and food ingredients are purchased with clear product labelling and ingredient listing.
2. Senior staff have undertaken food hygiene training.
3. Staff are instructed to thoroughly clean equipment and utensils before undertaking activity with identified allergen.
4. A copy of labeling information readily available and kept to hand.
5. Separate utensils are used to prepare food that doesn’t contain a particular ingredient, to someone with a food allergy.

<b>Documents Associated with this Risk Assessment:</b>	
<b>Review Date :</b> 02/11/2023	<b>Reviewer :</b> Susan Newton