

Ashover Camp Group: Risk Assessment

AREA OF CONCERN/ACTIVITY: **Cleaning of site & Cooking duties**

Hazard/Activity	Risk Hazard	Persons at Risk	Control measures	Comments/Actions	Residual Risk Rating
General cleaning	Injury	All	<p>Campers to be supervised whilst using cleaning products and chemicals.</p> <p>Gloves made available for all aspects of cleaning</p> <p>All chemicals to be issued by staff to correct strength.</p>	<p>Any injury to be seen and assessed by first aider.</p> <p>Staff to be aware of chemical hazards & dilution ratios for chemicals.</p> <p>Wherever possible, non-hazardous products to be used.</p>	Low/ Medium
Cooking & preparation	Injury	All	<p>Pupils to be supervised at all times whilst using kitchen equipment.</p> <p>Only staff to use cooking stoves.</p> <p>Only staff and campers on cooking duty to be allowed in kitchen.</p> <p>Campers to be shown how to use each kitchen utensil correctly and safely.</p> <p>Campers not on cooking duty to be excluded from kitchen and walk-in freezer area.</p>	<p>Protective clothing available.</p> <p>First aider available during food preparation.</p>	Medium
Hygiene	Infection	All	<p>All work surfaces, hands, loose clothing and hair to be clean.</p> <p>Long hair to be tied back whilst preparing food.</p> <p>Availability and regular use of alcohol hand wash.</p>	<p>Staff to ensure all food surfaces and utensils are clean.</p> <p>Staff to ensure all campers wash hands before food preparation.</p> <p>Campers will be asked to tie back long hair.</p> <p>Anti-bacterial hand gel available.</p>	Low

DATE OF ASSESSMENT: **August 2013**

SIGNED:

NEXT ASSESSMENT DUE: **August 2014**