

15th Wisbech - Barton Crofts

Kitchen At Barton Crofts

Overview

Barton Crofts benefits from fully equipped kitchen facilities including a gas Range cooker, Fridge freezer and microwave cooker.

Essential to safety in the kitchen is:

- Adequate supervision.
- Adequate ventilation.
- Controlled access.
- Safe use of equipment.

Overall responsibility lies with the leader in charge.

Location

Main hut.

Equipment

Range cooker.

Fridge freezer.

Microwave cooker, kettle etc.

Activity Content

Take consideration of age/learning ability, physical capability and any medical conditions.

Individual activities are variable and bespoke. Additional focused risk assessment should be considered in addition to the below.

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Risk Assessment For:		Kitchen			Completed By: Ian Bullard (GSL)			Date Carried Out: 05/04/2021		
		No Control		With Control						
Hazard		Likelihood	Severity	Risk	Likelihood	Severity	Risk	Who Is At Risk	No Of People	Controls
Supervising Leaders are aware of the policy and organisational rules of The Scout Association relating to this activity.										
Poor Behaviour	3	4	12	2	3	6	Instructors & Participants	Up to 12	All participants must demonstrate appropriate levels of maturity, self control, competency and ability to follow instruction at all times. Prior to and during activity. Participants must be aware of and follow the code of conduct.	
General	4	4	16	2	3	6	All	1 +	Suitably experienced adults only to enter and operate in the kitchen. Avoid overcrowding. A maximum of 3 persons should operate in the kitchen (Cook, washer and server). Young people allowed in only under strict supervision. First aid equipment is available and properly stocked. A qualified first aider should be in attendance.	
Cleanliness	4	4	16	2	2	4	All	1+	Appropriate cleaning materials to be available Work on a 'clear as you go' system to ensure spillages are dealt with promptly. All users to thoroughly clean utensils, appliances, surfaces, floors and towels asap after use. Mops should be disinfected and left to dry asap. Only use the mop and bucket that is allocated for the kitchen Competent individuals to supervise.	

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									Maintain awareness for potential harm. Correct equipment and PPE to be used.
Slips, trips and Falls	3	3	9	1	2	2	All	1+	Flooring in the kitchen, serving and dining areas should be kept clear of obstructions and greasy/wet areas mopped clean and dry as soon as necessary. Use suitable PPE or equipment.
Cuts	4	3	12	2	3	6	All	1+	Knives should be kept sharp, stored safely or sheathed if possible when not in use and used competently only by people with appropriate knife skills. Maintain awareness for potential harm.
Burns, Scalds	4	3	12	3	3	6	All	1+	Kettles/boilers are not to be over-filled and cabling routed carefully. Pans and heating process should be supervised at all times and handles should not protrude into the circulation area. Avoid deep fat frying where possible. Avoid overcrowding. A maximum of 3 persons should operate in the kitchen (Cook, washer and server). Young people allowed in only under strict supervision. First aid equipment is available and properly stocked. A qualified first aider should be in attendance.

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	Likelihood	Severity	Risk	Likelihood	Severity	Risk			
Electrocution	3	4	12	1	4	4			Appliances should have valid PAT certification. Keep electrical appliances away from wet processes.
Gassing	3	4	12	1	4	4	All	1+	Boiler and gas cooker should be covered by a Gas Safe certification
Food Poisoning	3	4	12	1	4	4	All	1+	Competent individuals to supervise. Maintain awareness for potential harm. Correct equipment and PPE to be used. Food safety information /posters to be available to users for hygiene, food handling and cutting. Colour coded cutting boards, bowls, mops and buckets available as appropriate. Work on a 'clear as you go' system to ensure spillages are dealt with promptly. Correct food hygiene preparation and storage to be practiced. No food stored directly on floor. Surfaces and sinks to be kept clean. Kitchen to be fully cleaned following use.
Infections, rashes, gastro disturbances....	3	2	6	2	2	4			Wash and prepare food carefully, Reheat meat products thoroughly. Waste should be bagged and binned. All kitchen waste should be removed from the HQ when the building is vacated. Take consideration of medical conditions allergies etc.

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Fire	4	4	16	2	3	6			Combustible waste should be bagged and binned and not allowed to build up Heat detector to BS5839 Pt1 2002 is not considered necessary as the kitchen is to be manned constantly when cooking is in progress. Fire extinguisher and blanket must be available and serviceable. Clear egress from kitchen area should always be maintained.
Contact with substances hazardous to health	4	4	16	3	2	6			The HSE COSHH 2002 regulations cover working with hazardous substances. These regulations should be regarded as best practice and should be followed where possible. Cleaning materials such as bleach should be kept in a locked cupboard. Chemical datasheets should be available for such substances describing its storage, handling and usage technique such as personal protective equipment (PPE) Adults should set a good example to children by using correct procedures and wearing recommended PPE.
Exposure to irritating fumes and thermal stress	4	2	8	3	1	3			Windows should be opened to provide adequate ventilation.
Asbestos	3	3	9	1	3	3	All	1+	Be aware wall and ceilings may contain asbestos Report damage immediately If damaged cease activities Do not carry out activity which may cause damage Maintenance only to be carried out by competent personnel

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Hazard							Who Is At Risk	No Of People
							Controls	
							No maintenance to be carried out without reference to Asbestos Survey and Asbestos management plan.	
Likelihood: 1=Very Unlikely, 2=Unlikely, 3=Possible, 4=Very Likely, 5=Certain			Severity: 1=Trivial Injury, 2=Minor Injury, 3=Major Injury, 4=Single Fatality, 5=Multiple Fatality			Risk: Likelihood x Severity		