

## Campfire Cooking Risk Assessment

**ESTABLISHMENT: Holt Hall**

**PROPOSED ACTIVITY / ENVIRONMENT: Campfire Cooking: fire building, lighting and cooking with young people in the grounds of Holt Hall**

**Learning Intention: To develop team work and confidence building**

<b>Hazards</b>  <i>List significant hazards that may result in serious harm</i>	<b>Risk</b>  <i>Indicate the level of risk</i>	<b>Who might be harmed?</b>  <i>List groups of people who are at risk</i>	<b>Is the risk adequately controlled?</b>  <i>List existing controls or note where information may be found. (e.g. information, instruction training, systems or procedures)</i>	<b>What further actions are needed to control the risk?</b>  <i>List the risks that are not adequately controlled and propose actions that are needed to reduce or eliminate the risks.</i>	<b>Outcome</b>
Site of the fire & general considerations:	HIGH	Young people and adults	Ensure site of fire is appropriate: <ul style="list-style-type: none"> <li>• Take careful considerations of wind direction</li> <li>• On very wet days, this activity may be cancelled</li> <li>• Only use the 6 fire sites located on the field (the old golf course)</li> </ul> CONSIDERATIONS: <ul style="list-style-type: none"> <li>• Ensure appropriate ratio of staff:students</li> <li>• Tie long hair back</li> <li>• Clothing –keep coats zipped up, or remove to the patch of long grass well away from the fire sites</li> <li>• Ensure first aid bag and water for treatment of burns are situated in easily accessible location</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure leader is experienced in this area of activity and that a ‘supervisor’ in the group has a first aid qualification and understands how to treat burns/scalds and where the water &amp; first aid bag is situated to treat such injuries.</li> </ul>	LOW
Collecting of firewood: <ul style="list-style-type: none"> <li>• Eye pokers</li> <li>• Scratches (from bramble or sticks)</li> <li>• Foot injury</li> <li>• Splinters</li> <li>• Nettle sting</li> <li>• Wandering off</li> </ul>	MEDIUM	Young people and adults collecting materials	Demonstrate sizes of wood to be collected, both thickness & appropriate to the age of the young people Remind young people to walk slowly and pick up feet <ul style="list-style-type: none"> <li>• Show young people bramble &amp; nettles, warn of scratches &amp; stings &amp; ask young people to avoid touching these plants</li> <li>• Ensure young people know where agreed boundaries are</li> </ul>	<ul style="list-style-type: none"> <li>• Adult supervision and modelling of behaviours.</li> </ul>	LOW

<p>Fire lighting:</p> <ul style="list-style-type: none"> <li>• burns</li> </ul>	HIGH	Young people and adults	<ul style="list-style-type: none"> <li>• Adults start fire</li> <li>• Young people to stay 1.5m from fire</li> <li>• Young people must not run and must behave appropriately</li> <li>• Fire managed so flames get no higher than knee height (0.5m) by not allowing further wood to be added to the built fire after lighting it</li> </ul>	<ul style="list-style-type: none"> <li>• Adult supervision at all times</li> <li>• Practise appropriate behaviour.</li> <li>• Bucket of water</li> <li>• First-aider present who understands how to deal with burns</li> <li>• Appropriate staff:student ratio</li> </ul>	LOW
<p>Preparing food:</p> <ul style="list-style-type: none"> <li>• damper bread</li> <li>• fish</li> </ul>	MEDIUM	Young people	<ul style="list-style-type: none"> <li>• Hygiene – ensure young people use wet-wipes before handling food &amp; wipe hands with sanitiser</li> <li>• Check for food allergies to flour &amp; fish, marshmallows or apples could be used in place of these foods respectively</li> <li>• Ensure knives are blunt &amp; demonstrate correct use of knife ('blood bubble' of personal space, cutting away from body)</li> </ul>	<ul style="list-style-type: none"> <li>• Adult supervision at all times</li> <li>• Practise appropriate behaviour.</li> <li>• Bucket of water</li> <li>• First-aider present who understands how to deal with cuts</li> <li>• Appropriate staff:student ratio</li> </ul>	
<p>Cooking on Fire:</p> <ul style="list-style-type: none"> <li>• Burns</li> <li>• Scalds</li> <li>• Stomach upset (hygiene)</li> </ul>	HIGH/ MEDIUM	Young people and adults	<ul style="list-style-type: none"> <li>• If using long sticks to toast items – demonstrate safe handling, ie not waving them around and retracting them in so not to burn others.</li> <li>• Hygiene – ensure young people use wet-wipes before handling food &amp; wipe hands with sanitiser</li> <li>• Use a stick to move foil parcels out of the fire &amp; open by peeling undone slowly allowing steam to escape</li> <li>• An adult needs to ensure that any food is cooked thoroughly before it is eaten</li> </ul>	<ul style="list-style-type: none"> <li>• Adult supervision at all times with physical support if young people require it.</li> <li>• Ensure supply of wet-wipes and sanitiser</li> <li>• Bucket of water nearby</li> <li>• First-aider present</li> <li>• Appropriate staff:student ratios</li> </ul>	LOW
<p>Extinguishing fire</p> <ul style="list-style-type: none"> <li>• Burns and scalds</li> </ul>	MEDIUM	Adults	<ul style="list-style-type: none"> <li>• Only adults should carefully extinguish fire.</li> <li>• Leave area as it was found</li> </ul>	<ul style="list-style-type: none"> <li>• Ashes &amp; charred sticks should be spread over area and totally extinguished/covered</li> </ul>	LOW

Reviewed by J Armstrong  
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