

Scouting risk assessment

Name of Section or Activity	BiTs	Date of risk assessment	01/06/2023	Name of who undertook this risk assessment	Vicki Gage	Risk assessment for:	Eating food or drink
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Hazard Identified? / Risks from it?	Who is at risk?	How are the risks already controlled? What extra controls are needed?	What has changed that needs to be thought about and controlled?
Hazard – something that may cause harm or damage. Risk – the chance of it happening.	Young people, Leaders, Visitors?	Controls – Ways of making the activity safer by removing or reducing the risk from it. For example - you might use a different piece of equipment or you might change the way the activity is carried out.	Keep checking throughout the activity in case you need to change it...or even stop it! This is a great place to add comments which will be used as part of the review.
Allergies causing allergic reactions	All	Make sure that you have checked health forms for any known allergies.. Speak to parents before the evening if worried. Make sure that you know what is included in any food that you are feeding to everyone. Make sure that leaders First Aid is up to date, follow First Aid RA. Make sure that someone has access to a phone to dial 999 if needed. If children have allergies, make sure you have knowledge about how to use epipen, etc. Also make sure that they have epipen on them, or you know where it is.	
Choking	All	If someone starts to choke on food which they have eaten, then follow First Aid RA for choking. Make Leaders First Aid is up to date. Make sure that someone has access to a phone to dial 999 if needed.	
Food poisoning	All	Make sure that all food has been cooked thoroughly and served at the correct temperature. Make sure that everyone has washed hands. Make sure all equipment is clean and dry before use.	
Slip and Trips	All	Make sure all drops and spillages are cleaned up and dried up if needed straight after it happens.	
Hazardous substances on hands	All	Make sure that everyone washes hands with soap and water or sanitiser before all chances of eating, especially when not using cutlery..	
Review: This needs to be taken out yearly, or if the need exists as a new risk occurs or the measures put in place have not been enough to stop an incident happening.			

Checked by Line Manager	Name, Role / level Date	Checked by Executive	Name, Role / level Date
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Additional information can be found in the Safety Checklist for Leaders and other information at scouts.org.uk/safety