

COPTHORNE CE JUNIOR SCHOOL – TOOL RISK ASSESSMENT FORM

COOKING ON A CAMPFIRE – Kettle / Frying Pan

Cooking over the fire will use the following equipment: Tripod suspension for kettle or supported on top of fire grill

Cooking activities are always led / supervised by an adult leader

No unnecessary people are allowed into the fire circle while cooking is happening

SAFE WORKING USE / POSITION:

- Always use gloves / fire gloves to handle kettle / frying pan
- When cooking, use the 'respect position' to ensure safe balance
- Hot cooking equipment is left to cool in fire circle or in an area not used by group
- Group informed when an item of cooking equipment is hot and of its location



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COOKING ON A CAMPFIRE

Assessed by: Jeff Turner

Date: September 2020

Next Assessment Due: Sept. 2021

Type of Hazard	Likelihood of Occurrence	Hazard Severity	Risk Factor	Action to be taken to reduce risk	New Likelihood of Occurrence	New Hazard Severity	New Risk Factor
Burns from hot water/kettle	4	3	12	<u>KETTLE</u> Adult leader supervision of cooking activity at all times. Keep kettle on Grill or suspended from tripod. Use fire gloves to lift from fire when seen to be ready. Keep in fire circle or in space not used by group to cool. Make sure group know where kettle is and when it is being moved. Dispose of any remaining hot water into ash at end of session (or away from group if disposal needed earlier)	2	3	6
Burns from hot oil / frying pan	4	3	12	<u>FRYING PAN</u> Adult leader supervision of cooking activity at all times Use gloves to lift frying pan when hot. Make sure any surplus oil is mixed with ash and disposed of when cooking complete. Leave frying pan to cool in an area not used by group or next to fire. Ensure group aware of its presence.	2	3	6

No activity may be carried out where there is an individual Risk Factor of 10 or above.