



FRYLANDS WOOD SCOUT OUTDOOR CENTRE

Pizza Oven Risk Assessment (please also read Generic Site RA)

Activity: Pizza Oven		Reviewed By: Barry Goswell					Updated: Apr 2023		
		Reviewed if methods change and/or after incidents, NOT reviewed annually							
Activity/Hazard	Who is at risk	Before Control Measures			Control Measures		After Control Measures		
		Likelihood 1-3	Severity 1-3	Risk Rating	Please see Generic Site Risk Assessment for explanation of risk ratings		Likelihood 1-3	Severity 1-3	Risk Rating
Accidents and First Aid									
Instructor Qualifications	Staff, users & other site users	2	2	4	<ul style="list-style-type: none"> The instructor must be fully trained and signed off, as detailed in the activity training requirements grid At least one staff member leading the session to hold level 2 award in food safety certificate Explorer Crew aged 14 or over can run sessions, but only if fully trained and supervised as detailed in the activity training requirements grid For self-led sessions, the activity must be supervised by a responsible person who takes overall charge of the session and has signed the related conditions of use. The instructor/ responsible person must be 18 years old or over Instructors must be aware of this Risk Assessment & the Generic Site RA 		1	2	2
Previous or current Medical injury\condition	Users	2	2	4	<ul style="list-style-type: none"> Staff to check for allergies prior to the session and again at the beginning of the session. Food and utensils to be kept separate throughout the session to avoid cross contamination. Allergy specific pizzas to be cooked first to avoid cross-contamination. 		1	2	2

					<ul style="list-style-type: none"> • Ensure no-one has respiratory issues such as asthma that will be affected by the activity. They can take part but ensure inhalers are available and/or leave the area if too smoky • Anyone who feels unwell, suffering from the effects of drugs/ alcohol must not take part 			
Illness due to incorrect cooking of food	Staff, users,	3	4	12	<ul style="list-style-type: none"> • All staff to have been trained and assessed • At least 1 staff member leading the session to hold level 2 award in food safety certificate • Ensure pizza is hot throughout before serving to the participants. Infra-red thermometer provided in equipment box • All food to be stored as recommended until required and once opened must be used within the allotted session time 			
Burns from Hot Food	Staff, users,	3	3	9	<ul style="list-style-type: none"> • Participants reminded that food cooked from the pizza oven is extremely hot • Participants educated that the pizza oven surround and cooking paddle is hot • Heat proof gloves are to be worn when tending the fire or pizzas. • 	3	3	6
First Aid required	Staff, users, other site users	2	3	6	<ul style="list-style-type: none"> • Group is responsible for having their own First Aid kit • All staff on site is first aid trained and large First Aid kits are available at Reception, Providore & Crew Hut, Burns Kit available at reception • All staff aware of site emergency plan and carry a site radio 	2	2	4
Slips, Trips and Falls								
Tripping over near fire	Staff, users, other site users	2	2	4	<ul style="list-style-type: none"> • Materials for fire neatly stacked in wood store • Trip hazards moved from the fire area • No running near fires • Appropriate footwear to be worn 	1	2	2

					<ul style="list-style-type: none"> • Participants warned about exposed tree roots and potential hazards. 			
Group Behaviour	Staff, users, other site users	2	3	6	<ul style="list-style-type: none"> • Group Leaders are to ensure that the group is under control and all times. • Instructor to stop session is participant behaviour is dangerous. 			
Fire Safety								
Burns from Fire or Sparks	Staff, users, other site users	3	3	9	<ul style="list-style-type: none"> • Max group size of 12 to 15 per instructor • Session to take place in a defined area enclosed by fencing near to the Pizza Oven. • Material should be placed, not thrown, onto the fire • A burns kit is available in the office • NO flammable liquids should be used to light the fire • When group is not using the fire i.e. during briefing they are positioned a safe distance away • Clear safety brief to hazards of fire • Signs warning "Caution Hot Surface" • Fire blanket at the Pizza Oven 	1	3	3
Fire Spreading out of control	Staff, users, other site users	2	3	6	<ul style="list-style-type: none"> • Spare fire wood is stored in the wood store • Fire Bucket provided in the area • Extinguishers available in the Rifle Range & Crew Hut 	1	3	3
Toxic fumes from material burnt	Staff, users, other site users	2	2	4	<ul style="list-style-type: none"> • No pallets, treated wood, plastics or non-wood based materials should be burnt 	1	2	2
COSHH (Control of Substances Hazardous to Health)								
Chemical burns or allergic reactions	Staff, users, other site users	2	3	6	<ul style="list-style-type: none"> • Vaseline, firelighters & matches are the only chemical containing objects that should be used to fire lighting. These are all low risk materials. • Data sheet available on file in case of burns • Flint & steels can be also used but these are chemically inert 	1	3	3

The areas below were considered and weren't deemed a risk at the time of the assessment:

Falls from Height

Electrical Safety

Gas Safety

Hazardous Buildings/Glazing

Manual Handling

Lighting

Display Screen Equipment

Plant and Machinery