

Woodlarks Camp Site Trust – Risk Assessment

1. Department / Location Woodlarks Camp Site, Farnham		2. Activity Area Food Safety and Personal Hygiene			3. Risk Assessor Lynne Cooper Date of Initial Risk Assessment 05/05/2025 Signature			4. No of Persons at Risk ONE PLUS		5. Assessment Serial No 013	
6. Significant Hazard	7. Risks	8. Current Control Measures	9. Initial			10. Further Action Required. If yes state action. Controls / Procedures / Authorisation Training / Modification to Equipment or Process	11. Revised				
			P	S	RR		P	S	RR		
Food Poisoning or contamination - from poor personal hygiene, food preparation or storage	<p>Dirty or contaminated clothing.</p> <p>Food poisoning from cross contamination or poor personal hygiene.</p> <p>Cross contamination from other campers, cooks feeling unwell.</p>	<p>Camp Leaders Handbook contains recommendations for safe operation in the kitchen.</p> <p>Cooks and kitchen staff wear clean clothes appropriate for food handling.</p> <p>Kitchen staff use designated toilets and hand washing facilities.</p> <p>Kitchen staff maintain high standards of personal hygiene, hand washing in particular in accordance with Food Hygiene Regulations.</p> <p>Fridge and freezer temperatures are monitored and recorded daily.</p> <p>It is recommended that all cooks undertake formal Food Hygiene training.</p> <p>Users are responsible to ensure food products procured, stored, labelled, and prepared in accordance with current Food Safety Regulations.</p>	1	4	4	<p>Any kitchen staff feeling unwell and considers the cause likely to jeopardise the food safety of others should withdraw from kitchen duties.</p> <p>Kitchen staff to ensure stock rotation of food storage.</p> <p>It is recommended that Kitchen staff familiarise themselves with The Food Safety Agency website food.gov.uk - “Safer Food Better Business” model.</p> <p>Cleaning of all surfaces, equipment utensils including plates, cups, and cutlery “Clean as you go” policy.</p>	1	2	2		
12. Risk Rating		13. Risk Rating			14. Risk Rating		15. Risk Rating		16. Risk Rating		
<p>PROBABILITY</p> <p>1 Most Unlikely 2 Unlikely 3 Likely 4 Most Likely</p> <p>Multiply Probability (P) by Severity (S) to give Risk Rating (RR)</p>		<p>SEVERITY OF INJURY</p> <p>1 Trivial injury/ies 2 Slight injury/ies 3 Serious injury/ies 4 Major injury/ies or death</p>			<p>RATING BANDS</p> <p>1&2 Minimal Risk 3&4 Low Risk 6&8 Medium Risk 9,12,16 High Risk</p>		<p>ACTION REQUIRED</p> <p>Maintain control measures. Review control measures. Improve control measures. Improve controls immediately & consider stopping work.</p>				