

Woodlarks Camp Site Risk assessment

Activity: Food Safety and Personal Hygiene.

Risk Assessor: Lynne Cooper

Assessment completed: Jan 2026.

Review date: Jan 2027

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	Initial Risk	What further action do you need to take to control the risks?	Revised Risk
Food Poisoning or contamination - from poor personal hygiene, food preparation or storage	<p>Kitchen staff or site users through Dirty or contaminated clothing.</p> <p>Users from food poisoning due to cross contamination or poor personal hygiene.</p> <p>Users from cross contamination due to 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>	Med	<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>Encourage cleaning of all surfaces, equipment and utensils. "Clean as you go" policy.</p> <p>Ensure main users of the Kitchen are encouraged to complete a Health and Hygiene Food Safety course.</p>	Low