

## Woodlarks Camp Site Risk assessment

Activity: Outdoor Cooking / Camp Fire Safety.

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 |
|------------------------------|--|--|--------------|---|--------------|
| Outdoor cooking<br>Camp Fire | Site Users:<br>Burns and Scalds<br>Fire<br>Toxic Fumes from BBQ<br>Slips Trips falls due to wet or slippery areas.<br>Food poisoning | Camp Leaders Handbook contains guidelines / recommendations for BBQ's and Campfires.<br><br>Children and vulnerable adults are always supervised around these areas.<br><br>Water standpipes are close to all cookout sites and clearly visible. Fire buckets containing water and sand are available at each site.<br><br>All spectators are a safe distance from fire and space clear for handling hot food.<br><br>Hand wash facilities provided at cook out sites. | Med          | <p>The use of outdoor sites for BBQ or campfires is prohibited during extreme dry weather.</p> <p>Users to check prevailing wind direction and remind the fire's supervisors to try and ensure all persons are upwind to avoid smoke inhalation and sparks.</p> <p>Users are reminded of their responsibilities at the start of each camp.</p> <p>Persons instructed to dampen down the surrounding area before a BBQ or campfire and to clear the surrounding area of dry material / tinder.</p> <p>Instructions to soak fire after use and to inspect fire pit to ensure no underground burning taking place before leaving area.</p> <p>Appropriate people allocated for the safe handling of food when cooking.</p> | Low          |