



Fire Risk Assessment

Activity Risk/Benefit Assessment

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| Which activity is this assessment for? | | Fires and Cooking on Fires | | | | |
| Consider the benefits to the children of allowing this activity to take place: | | <p>Enjoyment, excitement and spiritual reflection.</p> <p>In managing a fire, participants will learn risk management, responsibility and organization.</p> <p>In using fire as a (cooking) tool, children learn to respect it and use it wisely.</p> <p>Participants will learn simple science lessons (fire triangle) including the suitability of materials to ignite and keep a fire going, how to balance the right amount of oxygen and heat loss.</p> <p>Individuals will also learn about simple food preparation, meals and food types. They will also learn food hygiene basics, in a challenging practical environment.</p> <p>Putting a fire out, clearing up and taking items away will teach environmental responsibility and personal respect.</p> <p>In preparing, cooking and eating simple foods on an open fire groups will connect with food production, and enjoy social time.</p> <p>For many, the simple meals will also show variety of food types available, and signpost healthy food choices.</p> | | | | |
| The Hazard | Who could be harmed? | How could they be harmed? | Level of risk (with no control measures in place) | Control | Who will carry out control measure and when (before or during activity)? | Level of risk (with control measures in place) |
| Carrying of resources such as fire pit and fuel. | All | Trips and slips on uneven surface/limb injury | Medium | Brief all on moving safely to and around the Forest School site. Maintain where possible. Appropriate clothing and footwear to be worn. | KT | Low |
| Collecting of fuel and tinder. | All | Cuts and grazes Stings Scratches | Medium | Brief all on moving safely around the Forest School site. Maintain where possible. Sweep site before use. | KT | Low |

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| | | | | Appropriate clothing and footwear to be worn. | | |
| Preparation of fuel and tinder by snapping, splitting, chopping and sawing down to smaller sizes. | All | Cuts and grazes Eye damage | Medium | Ensure leader is experienced in the area of activity and that there is a first aider on site. Suitable first aid kit available at all times. Adult supervision at all times, modelling behaviour. Consistent support as required. Forest school leader to gauge when pupils are responsible enough and have the ability to use tools before less support given. 1:1 ratio. | KT | Low |
| Igniting fire with tinder, maintaining of flame, ashes or heat through adding fuel, slowing fire through damping. | All | Burns from the sparks or items placed on the fire or recently removed from the fire. Group member falling into fire. Group member leaning on fire container for any reason, causing it to tip. Uncontrollable spread of fire. | High | Good group control and suitable activities (i.e. not running around) are the foundation of our fire safety. Hair, long clothing or hats should be kept away from flames, especially when tending a fire. Fires should be in the fire pit. Areas around fires should be marked and restricted as an exclusion area. Seating should be the normal posture around a fire, unless working on or with it, in which case a 'safe position' for working can be adopted, again suitable to the groups. Implements, such as sticks will be used where appropriate to group to keep further back from fire when cooking or heating. Great awareness of atmospheric and environmental conditions, such as dry summer or high winds and choosing when not to have a fire. | KT | Medium |
| Putting fire out and clearing up of spent fuel and fire pits, Kelly kettles etc. | All | Burns from the ashes or items recently removed from the fire. | Medium | Fires should always be put out before leaving the site, and sufficient water should be carried or available in the event of having to put a fire out suddenly. | KT | Low |

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| Preparing of food including pouring, mixing, chopping, slicing and cleaning. | All | Illness from dirty water or unclean containers. Food poisoning or illness from poorly prepared food. Cuts from knife use when preparing food. | Medium | <p>Staff to apply food hygiene controls in line with Food Standards Agency guidance and good practice outdoors. This will include:</p> <ul style="list-style-type: none"> • hand and personal hygiene of a good standard; • clean implements and containers, • working on mats or tarpaulins below containers or chopping boards to prevent contamination; • clear working areas with no walking through, covering food before, during and after cooking when not being consumed; • avoidance of foods that 'spoil' before cooking. • ensuring dairy products are fresh and consideration given to preserving them on hot days. • All foods will be in-date and stored appropriately to prevent spoiling or contamination, both long term and when outside. • Simple clean up measures to prevent re-use of implements or bowls where needed • Good washing up technique, likely back in a kitchen. <p>Food preparation also involves use of knives, both sharp and cutlery. All implements will be managed well, with a limited number available and good storage so that knives or fire lighting items are not left lying around. Staff will make judgements as to the competence of the group cooking, and employ suitable group</p> | KT | Low |

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| | | | | management or reduced tasks as appropriate. | | |
| Cooking of the food over hot fire or ashes including heating, frying, baking and boiling. | All | Scalds from boiling water and fats used in cooking. Burns from the fire or cooking equipment placed on the fire or recently removed. | High | Hot cooking items should be kept within the marked fire area. Cooking fats should be used with care. Hot water should be poured carefully, with hands kept away from cups or other containers. Bungs or whistles should not be used with any Storm kettles, or any other vessel used for heating water. A set of gloves will be carried with fire resources to facilitate lifting hot items. | KT | Medium |
| Eating of the food (both cooked and uncooked) that has been prepared. | All | Upset stomach Food poisoning | Medium | All staff leading sessions will hold a relevant emergency first aid qualification, appropriate to the training being led, and carry a first aid kit. School medical lists to be checked before each lesson | KT | Low |

Low Risk (Something which may result in minor damage or slight harm i.e. scratch or bruise)

Medium Risk (Something which may result in a significant loss/damage or major injury i.e. broken bone or other injury which results in person being taken to hospital for treatment)

High risk (something which may result in extensive damage, multiple or major injuries or death.)

