

RISK ASSESSMENT: Pizza Oven

Completed by: Activities Management Team

Date: 15/12/2024

Review Date: 15/12/2025



What is the Hazard?	Who may be harmed?	How might people be harmed?	Risk Rating			Control Measures in Place	Remaining Risk		
			Probability	Severity	Risk		Probability	Severity	Risk
Slips, Trips and Falls	All	Cuts, bruises and grazes	2	2	4	<ul style="list-style-type: none"> All equipment not being used is put away in the store. All participants are instructed to wear appropriate footwear. Participants warned about exposed tree roots and potential hazards. 	1	2	2
Exposure/ Hypothermia and Sunburn	All	Sunburn, high temperature and dehydration.	2	2	4	<ul style="list-style-type: none"> Staff and participants must be wearing suitable clothing during the activity. Staff and participants to drink plenty of water. Sun cream to be applied when needed. There is shelter at the activity. Gazebo can be erected if necessary. 	1	2	2
Group Behaviour	All	Loss of control of the group, participants being distracted/ not listening.	2	3	6	<ul style="list-style-type: none"> Group leaders are to ensure that the group is under control at all times. Instructor is to stop the session if participant behaviour is dangerous. Instructor to check with group leader at the start of the session for any neurodiverse participant's and make sure control measures are in place to appropriately manage their needs. 	1	3	3
Burns from Fire or Sparks	All	Burns	3	3	9	<ul style="list-style-type: none"> Fire to be lit prior to the group's arrival this enables the group to see how fire acts. When group is not using the fire i.e. during briefing they are positioned a safe distance away. First Aider on site / Instructor to hold valid first aid certificate. First aid kit in plain sight of group. Only staff members to tend the fire. Clear safety brief to hazards of fire. Signs warning: 'Caution Hot Surface' 	1	3	3
Fire Spreading out of control	All	Burns	2	3	6	<ul style="list-style-type: none"> Spare firewood is stored within the wood store with door closed, or under the workbench. Fire is contained within the pizza oven until completely out and cool. 	1	3	3
Cuts and Splinters	All	Cuts and splinters	2	2	4	<ul style="list-style-type: none"> First aid kit with instructor at all times. (Splinters not to be removed) Adults to directly supervise the cutting of pizzas and any use of knives. 	1	2	2

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Equipment Failure	All	Cuts, Lacerations, Death	3	5	15	<ul style="list-style-type: none"> All equipment is visually checked by the instructor prior to being used. Items deemed to be faulty are removed from use immediately, logged and placed in the quarantine bin. As per policy 5.3 faulty or damaged equipment. All equipment is inspected periodically and anything faulty is removed from use immediately, recorded and repaired or replaced. 	1	5	5
Burns from Hot Food or Hot Surfaces	Participants	Burns	3	3	9	<ul style="list-style-type: none"> Participants reminded that food cooked from the Pizza Oven is extremely hot. First aid kit with instructor at all times. Participants educated that the Pizza Oven surround and cooking paddle is hot. Heat proof gloves are to be worn when tending the fire handling hot items. 	2	3	6
Illness due to incorrect cooking and/or storage of food	All	Food poisoning	3	4	12	<ul style="list-style-type: none"> All staff to have been trained and assessed by a member of the activity management team. At least 1 staff member leading the session to hold Level 2 Award in Food Safety certificate Staff to ensure that the pizza is hot throughout before serving to the participants. Food to be checked to ensure use by date is not exceeded prior to use Ingredients used are purchased already cooked (eg ham, pepperoni) or do not present a high risk of food poisoning due to under-cooking. All food to be stored as recommended until required and once opened must be used within the allotted session time. Staff to work inline with Policy 5.9 	1	4	4
Allergic reactions	All	Anaphylactic shock, swelling, rash	3	3	9	<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	3	3

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Choking	All	Choking, Asphyxiation	3	3	9	<ul style="list-style-type: none"> Pizza's are to be cut into manageable slices When eating, participants are to be sat down and not running around First Aider on site / Instructor to hold valid first aid certificate. 	1	3	3

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Level	Likelihood Factor	Severity Description
1	Very Unlikely	Insignificant – No injury or No First Aid required.
2	Unlikely	Minor – Minor injuries requiring first aid such as cuts, grazes, bruising.
3	Fairly Likely	Moderate – Injuries resulting in up to three days' absence from work.
4	Likely	Major – Injuries resulting in a week or more absence from work, for example broken bones, deep cut etc.
5	Very Likely	Catastrophic – Amputations or Death.

Remaining Risk Level	Description
1-5	Very low, minimal risk, control measures more than adequate
5-10	Low, control measures satisfactory
10-15	Medium, control measures adequate
15-20	High, control measures need further consideration
20-25	Very high, intolerable, stop Job