**Risk assessment for: Advertised short gardening and cooking session (less than 2.5 hrs) organised by Edible York**

**Site Barbican Beds Date 25/07/2015 Prepared by Jennifer Aitken session organiser: Jennifer Aitken**

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| **Activities** | **Hazards** | **Who is at risk?** |
| Cooking vegetables and fruit that people from the public pick and then taste | Using scissors – minor cutsPreparing produce – use of knifeCooking on camping gas stove – scalds and burnsEating freshly cooked produce – food poisoning | Local adults Visitors to YorkYoung children with accompanying parentsEdible York volunteers |

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| --- | --- | --- |
| **degree of risk - Likelihood** | **Degree of risk – Severity** | **Risk Rating Matrix (Likelihood X Severity)** |
| **5** - Inevitable | **5** - Very High - Multiple Deaths |

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| --- | --- | --- |
|  |  | **SEVERITY** |
| **LIKELIHOOD** |  | **1** | **2** | **3** | **4** | **5** |
| **1** | 1 | 2 | 3 | 4 | 5 |
| **2** | 2 | 4 | 6 | 8 | 10 |
| **3** | 3 | 6 | 9 | 12 | 15 |
| **4** | 4 | 8 | 12 | **16** | **20** |
| **5** | 5 | 10 | 15 | **20** | **25** |

 |
| **4** - Highly Likely | **4** - High - Death, serious injury, permanent disability |
| **3** - Possible | **3** - Moderate – RIDDOR over 3 days |
| **2** - Unlikely | **2** - Slight – First Aid treatment |
| **1** - Remote Possibility | **1** - Nil – very minor |

Activites with scores 9 to 15 need group discussion Scores with red scores should be cancelled immediately

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| **Hazards** | Likelihood | Severity | Rating **with no** controls | Control measures | Likelihood | Severity | Rating **with** controls |
| Cuts from scissors | 3 | 3 | 9 | Session organiser to:* Hold an overview of what everyone is doing.
* Encourage a happy positive (& safe) atmosphere
* Demonstrate correct use to novices,
* Advise participants to heed advice on how to use scissors
* Have a first aid kit available at large events
* Have mobile phone in case an ambulance is needed
 | 2 | 2 | 4 |
| Poisonous plantsAccidently picked | 3 | 3 | 9 | * Check at start of each session and remove any found
* EY staff to inspect all leaves and vegetables presented for cooking
 | 1 | 3 | 3 |
| Infections from bird / mammal faeces | 3 | 3 | 9 | * Advise hand washing after picking, wash produce, and not to eat produce until hands are washed.
* EY volunteer doing the cooking to wash hands and maintain standards of good hygiene
* All produce to be cooked to above temperatures of 80 degrees centigrade
 | 2 | 3 | 6 |
| Use of knife to prepare produce for cooking | 3 | 3 | 9 | * Only EY volunteer to prepare produce with knife for cooking
* User must keep knife safe when not in use
 | 2 | 2 | 4 |
| Use of gas stove | 3 | 3 | 9 | * Gas stove to be used only by EY volunteer
* EY volunteer instructed on how to use gas stove safely
* Danger of gas leak mitigated by open air
 | 2 | 3 | 6 |
| Handling hot utensils for cooking | 3 | 3 | 9 | * Only EY volunteer to carry out cooking
* EY volunteer instructed on how to use hot utensils safely
 | 2 | 3 | 6 |