

RISK ASSESSMENT

What are the hazards?	Generic Control Measures implemented	✓ X	Person to implement	Additional Control measures needed to reduce risk to an acceptable level	Person to implement	Date to be actioned
<p>Competency</p> <p>Slips trips, falls and tree hazards.</p> <p>Extreme weather.</p> <p>Safeguarding.</p> <p>Injury sustained from trees/bushes or collapsing dens.</p> <p>Cuts from bracken, brambles, and other vegetation</p> <p>Plant stings / Insect stings or bites / Ticks</p>	<ul style="list-style-type: none"> Suitably qualified or experienced instructor (includes First Aid and having been through the induction and internal sign off process) All groups to wear appropriate footwear and clothing. Groups briefed on specific hazards. Safety briefing to highlight not climbing trees or other structures Weather forecast obtained and previous conditions considered. Activity adapted or abandoned where appropriate. Ongoing dynamic risk assessment at start of and during activity – weather conditions continually monitored. Equipment/clothing lists sent to groups. Individuals' kit checked before session to ensure adequate protective clothing. Suitable emergency equipment accessible. Group briefing and management. Staff vigilance. Group briefed on moving safely through woods, taking care not to allow branches to flick back into the face of following group members. Structures to be assessed by instructor and strengthened or dismantled if necessary. Gloves to be worn if using brambles or bracken. Instructor awareness of the sites used and briefing given to group if appropriate on how to avoid being stung. When working with nettles appropriate protection to be used during the session. 	X	Instructor leading the session	<ul style="list-style-type: none"> Monitoring of staff Re-induction days Safety Culture of openness and sharing promoted <p>Take special note of wind speed and direction</p> <p>Be vigilant of dead trees/branches in woods</p> <p>Instructor to be aware of all groups on site during session.</p> <p>Students to be made aware of hazards of dead branches</p> <p>Corden off any areas with known bee/wasp nests.</p> <p>Avoid tick infested areas. However if ticks are suspected:</p> <ul style="list-style-type: none"> Wear light-coloured protective clothing. 		

<p>Injury sustained lifting heavy objects.</p> <p>Traffic.</p> <p>Infections, illness, allergies and poisoning.</p> <p>Burn injuries from fires, fire lighting, friction fire lighting and cooking</p>	<ul style="list-style-type: none"> • Group to be briefed on safe lifting technique. Assistance given by instructor and or visiting staff. • Group to be briefed on any walking to be undertaken along roads to stay on pavements and behave appropriately. • Group to be supervised at road crossings and have adequate adult supervision. • Awareness of bikes on bike track • No foraged wild edibles of any kind to be consumed • Only use tap water for making hot chocolate. • Check if anyone has food intolerances or allergies (i.e bread). • No cooking of raw meat or eggs due to risk of food poisoning/contamination. All pots/cutlery to be thoroughly washed after use, ideally through the dishwasher. • Information about existing medical conditions known by staff. • Burns kit/fire blanket to be always on hand. • Group to be briefed on safe lighting and management of fires. • A limit on the number of fires. Ideally one main fire managed by the instructor and then smaller fire lighting sessions involving students. • 'No running or pushing' rules enforced during fire lighting sessions. • Long hair and loose clothing to be secured. • Fires to be extinguished by staff only and sites to be doused with water. • Kneeling in the 'respect' position to allow for stability and ease of backing away from fires. • If cooking food, clear instructions to be given on safe distance to be kept from fire, kneeling near fires (ie; not standing) Unless using the Altar. • Brief on safe use of skewers for toasting marshmallows. Allow cooked food to cool before eating. Do not wave lit marshmallows around, instead blow them out. Good hand hygiene essential. Students must not handle any kettles or hot pans • Any stick put into the fire must stay in the fire. • Group to be briefed about hot components and closely supervised 		<ul style="list-style-type: none"> • Tuck trouser legs into socks. • Check and get to self-check all participants, including pets, daily for ticks and carefully remove any ticks, using a tick remover. • Briefing on symptoms of Lyme's disease and if unsure mention to your doctor that you have been bitten by a tick and are concerned about Lyme's disease. <p>Instructors must be aware of group allergies, food allergens, food hygiene and expiry dates.</p> <p>Instructor to ensure staff or individuals are carrying appropriate inhaler, EpiPen etc.</p> <p>Any dropped food must not then be consumed.</p> <p>Food to be stored in airtight food containers – kept in outreach.</p> <p>Instructor to ensure all cups, plates, utensils etc are put through the dish washer after each use.</p> <p>Instructors to control what food is being cooked and to restrict if required, to allow appropriate management.</p> <p>Food cooked in pans should be allowed adequate cooling time before consumption. For example, homemade jam.</p> <p>Specific fire extinguisher with anti-freeze kept in bushcraft area. If used must be recharged by DCC.</p>	
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<p>Cuts from edged tools</p>	<ul style="list-style-type: none"> • If work with edged tools is deemed to be beneficial then appropriate training and supervision will be employed. 					
<p>Wildfire dangers</p>	<ul style="list-style-type: none"> • Instructor to ensure the fire doesn't get too big and that all burning wood and sparks stay within the fire pit/circle. • Instructor to ensure the fire is put out completely at the end of use, don't leave it burning unsupervised. • Correct disposal of cold ashes into a metal bucket, and then the bin when it is full, ensuring they are left for at least 48 hours after extinguished to ensure they are fully cold before they go into the bin. • Instructor to ensure fire pit is dug through any humous, peat or root layers and to stay vigilant that fires do not spread/track along and organic material below the surface. 			<p>Overseeing how much wood is put on the fire. Fire itself to be closely supervised.</p>		