

Campfire and Barbeque – Risk Assessment

Campfire and Barbeque

Activity Description	Foreseeable Hazard	Who might be harmed and how?	L	S	R	Control Measures	L	S	R
Camp fire /BBQ	Poisoning	Any member of the group inhaling toxic fumes from fire	3	3	6	Do not burn wood treated with preservatives or painted, avoid all plastics	1	3	4
Camp fire / BBQ	Spitting wood hot surfaces flames	Any member of the group burns	2	2	4	Group management keep group 3m from fire, no running in camp fire area, ensure water is available for treatment of burns	1	2	3
Moving around Camp fire / BBQ area	Tripping or falling over	Any member of the group, bruise, abrasion, bodily injury	2	2	4	Briefing and no running in camp fire area	1	2	3
Cooking	Knocking hot stuff over Hot surfaces	Any member of the group or Instructor scald or burn	2	2	4	Direct supervision particularly of under 18's, briefing and good group control	1	2	3
Barbecue	Food poisoning	Any member of the group eating partially cooked or contaminated food resulting in food poisoning	2	2	5	Cook food well, health and hygiene certificate or advice, training from kitchen	1	3	4

Key: L – Likelihood, S – Severity, R – Risk
 Risk Score 1-2 = Low 3-4 = Medium 5-6 = High

Written by Mike Margeson November 2013
 Reviewed by Mike Margeson December 2017
 Reviewed by Mike Margeson November 2018

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