



How OYCI Calculates Risk

RISK RATINGS:

Likelihood (probability)

- 5 Almost certain
- 4 Probable
- 3 Possible
- 2 Possible (under unfortunate circumstances)
- 1 Rare

Severity (Consequences)

- 5 Fatality
- 4 Major injury, resulting in permanent damage
- 3 Injury requiring hospital or doctor attendance
- 2 Minor injury requiring first aid
- 1 No damage, injury

RISK RATING Likelihood x Severity

Score 1-9 = LOW Score 10 - 15 = MEDIUM Score 16-25 = HIGH

Cooking – updated January 2023

Risk 1: Food poisoning from under cooked food - young people/staff/others.

RISK RATING 3 x 5 = 15/MEDIUM

MITIGATIONS: Prioritise vegetarian menus, food to be eaten once made so no need for reheating. Fresh not frozen vegetables used. If using meat, probe to 75 degrees/test to see if cooked through. Probe to be cleaned with alcohol wipe in between uses. Session leader has food safety qualification. **RISK RATING 1 x 5 = 5/LOW**

Risk 2: Food poisoning from incorrectly re-heated/cooked food - young

people/staff/others **RISK RATING 3 x 5 = 15/MEDIUM**

MITIGATIONS: Concise storage and re-heating/ cooking instructions given with any food taken home. Parent/ Carer informed of this ,and food cooked/eaten with a recommendation of their supervision and eaten at their discretion. Session leader has food safety qualification.

RISK RATING 1 x 5 = 5/LOW

Risk 3: Food Poisoning from incorrectly stored foods - young people/staff/others **RISK**

RATING 3 x 5 = 15/MEDIUM

MITIGATIONS: All food stored in either temperature controlled cool boxes or fridge at 4 degrees centigrade. Vegetables washed before preparation. Any veg or fruit showing signs of spoiling will be discarded. Dry foods stored as per manufacturers guidelines. Adherence to use by dates. All food to be cooked to a temperature of above 75C. Session leader has food safety qualification. **RISK RATING 1 X 5 = 5/LOW**