



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

Please note: youth work is a dynamic and unpredictable environment and therefore all risks cannot be identified in advance. As situations or environments change, risks fluctuate. Despite our comprehensive pre-planned risk assessments, workers always need to be able to undertake dynamic risk assessments as an immediate response to evolving circumstances. Our priority is the safety and wellbeing of the young people in our care.

This risk assessment should be read in conjunction with the 'Taking Part in Activity' risk assessment which ALWAYS applies.

Cooking Risk Assessment

Reviewed and updated 22 April 2025

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

RISK RATING 3 x 5 = 15/MEDIUM

MITIGATIONS: Food to be eaten once made avoiding reheating wherever possible. Fresh not frozen vegetables used wherever possible. If using meat probe to 75 degrees/test to see if cooked through. Probe to be cleaned with food safe alcohol wipe or hot water and soap in between uses. Staff preparing food have level 2 Food Hygiene qualification. **RISK RATING 1 x 5 = 5/LOW**

Risk 2: Food poisoning from incorrectly re-heated food - young people/staff/others **RISK RATING 3 x 5 = 15/MEDIUM**

MITIGATIONS: Concise storage and re-heating instructions followed by staff re-heating food. Probe to 82 degrees to see if reheated through or 70 degrees for 2 minutes. Probe to be cleaned with alcohol wipe in between uses. Only reheat once. 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. Staff preparing food have level 2 Food Hygiene 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. All food to be cooked to a temperature of above 75C. Staff preparing food have level 2 Food Hygiene qualification. **RISK RATING 1 X 5 = 5/LOW**

Risk 4: Contamination of food/surfaces- young people/staff/others **RISK RATING 3 x 5 = 15/MEDIUM**

MITIGATIONS: Staff preparing food have level 2 Food Hygiene qualification. Using separate handwashing sink, staff wash hands:

- before and after food preparation
- after touching raw meat, poultry, fish, eggs, or their packaging
- before handling cooked or ready-to-eat foods
- after going to the toilet
- after blowing nose/sneezing
- handling waste

Proper handwashing involves wetting hands, applying soap, scrubbing for at least 20 seconds, rinsing, and drying thoroughly.

Worktops and chopping boards:

- always wash worktops before starting to prepare food
- wipe up any spilt food straight away
- always wash worktops thoroughly after they have been touched by raw meat, including poultry or raw eggs
- never put ready-to-eat food, such as salad, bread or fruit, on a worktop or chopping board that has been touched by raw meat or poultry unless it has been thoroughly washed
- colour coded chopping boards used for different food types

Dishwasher to be used to wash dishes wherever possible.

RISK RATING 1 X 5 = 5/LOW

