

Bramhope Scout Campsite and Activity Centre

Buildings Risk Assessment

HAZARD	WHO MIGHT BE HARMED	RISK LEVEL	CONTROL OF RISK
Fire Burns and asphyxiation	All building users	Potentially very serious	<ul style="list-style-type: none"> • Automatic fire alarm system installed; serviced and regularly checked • Emergency lighting installed; serviced and regularly checked • Emergency exits to be kept clear - signs provided on fire exits. Where security locks in place these must be unlocked when buildings in use. Users to check. • Portable fire extinguishers provided; serviced and regularly checked. • All windows to be unlocked and shutters removed when the building is in use. • Rubbish to be placed in bins provided and removed from the building regularly.
Electric shock	All building users	Potentially very serious	<ul style="list-style-type: none"> • All circuits fitted with RCD protection devices • Users must NOT interfere with any electrical installations • Portable appliances belonging to the site to be PAT tested and failed appliances must be removed from service • Use of extension leads must be kept to a minimum and must not be run out of the building without prior approval • Regular 5 year fixed wire testing by appropriately qualified electrician
Leaks from gas appliances or fumes from incorrect operation of appliances Danger of fire/ explosion	All building users	Potentially very serious	<ul style="list-style-type: none"> • Fixed gas appliances to be serviced regularly by contractors • Extraction system must be used when cooker is in operation, automatic interlock system will force this. • Users must NOT interfere with any gas installations
Bunk beds Fall from height	All building users	Potentially serious	<ul style="list-style-type: none"> • Top bunks fitted with side panels and fixed ladders • Top bunks only to be used for sleeping or resting • Adults to supervise young people while climbing in or out. • Infirm or nervous young people to be accommodated on bottom bunks
Kitchen - burns & scalds - Cut by sharp utensils - Slips, trips, falls	All building users	Moderate to serious	<ul style="list-style-type: none"> • Users own Risk Assessment should deal with this in more detail. • Overall kitchen supervision by identified competent persons • Good housekeeping, e.g. clear up spills immediately warning sign available if necessary • Appropriate Cleaning materials & equipment supplied.

Cooking, food storage and preparation	Kitchen staff	Low to moderate	<ul style="list-style-type: none"> • Users own Risk Assessment should deal with the actual cooking operation • Refrigeration and storage facilities are provided. • Users are to thoroughly clean facilities before departure • Annual deep clean by external contractor including extraction system • Electronic fly catchers are provided in each of the building kitchens
Legionella	All site users	Potentially High	<ul style="list-style-type: none"> • See separate Legionella Risk Assessment & Management Plan
Asbestos	All site users	Potentially High	<ul style="list-style-type: none"> • See separate Asbestos Management Plan

Risk assessment prepared by:	John Smallwood Deputy County Commissioner	Date: 25th May 2022	Date next revision due: 24th May 2023
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