

Risk Assessment: Camp Hygiene

Location:	Various	Completed by:	Morgan Lax	Date:	11 th Jan. 2019	Review Date:	11 th Jan. 2021
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Description of site / activity / tools:

When visiting or living in a woodland the need to use the toilet is inevitable; beyond this, the cooking of food is often a focal point of programme. Therefore, there is a need to approach these situations with pragmatism, an awareness of the potential health and hygiene issues which can be the result; importantly, an ethic of concern for the environment impact of forest activities must be upheld. Indeed, Compass uphold a *Leave No Trace* approach to all sites used. This will be passed to all participants.

	Hazard	Harm	People at Risk	Existing Control Measure	Likelihood (1-3)	Severity (1-3)	Rating LxS (1-9)	New Control Measure Who? When?	Comments
1.	Waste/Rubbish accumulating	Pests	All/ environment	<ul style="list-style-type: none"> Menus and supplied used which minimise waste Bin made available Bin emptied regularly 	3	1	3		<ul style="list-style-type: none"> A metal bin has been used as squirrels have chewed into plastic bin. This is an aspect of LNT- the need to prevent wildlife becoming habituated on waste food stuffs
2.	Toilet waste entering water course	Contamination	Environment	<ul style="list-style-type: none"> Encourage indoor toilet use before departure Discuss the issue of toileting with participants Designate toileting areas rather than having a <i>free for all</i> approach Toilet sites selected away from watercourses (minimum of 50 metres) Drinking water to be collected upstream of toileting site 	1	1	1		<ul style="list-style-type: none"> Majority of sites have flushing toilets. It is only more experienced/advanced participants that would be expected to toilet in the wild
3.	Using the toilet tripod	Tripod collapsing	User	<ul style="list-style-type: none"> Sturdy poles used Sound lashings used Tripod frame bedded into ground Use of cross pieces to support 	1	1	1		
4.	Disposing of toilet roll (burning)	Burning self/ handling soiled toilet paper	User	<ul style="list-style-type: none"> Demonstration Only used with adult groups (who can manage risk of burning toilet paper) Need to wash hands emphasised Hand washing station available 	1	2	2		
5.	Post toilet use	Bacteria	All	<ul style="list-style-type: none"> Discuss the issue of post toilet hygiene 	3	2	6		Hand washing includes approaches to ensure that

				<ul style="list-style-type: none"> • Hand washing facilities available 					hands are mechanically clean (free from dirt) and bacterially clean. Usually this is achieved by using hot water and soap. In the field this can be by using wet wipes or water/soap followed by antibacterial gel.
6.	Preparing food in woodland	Food poisoning	All	<ul style="list-style-type: none"> • Discussion & verbal warning • Clean surface available to work on • Plaster available to cover wounds • Food refrigerated and brought to site when needed, or • Food selected which does not need to be refrigerated • Advise the wearing of clean clothes to prepare food • Food stored in pest secure containers in forest • Cool boxes used • Work surfaces cleaned with hot water/anti-bacterial spray 	2	2	4		<ul style="list-style-type: none"> • Blue plasters are routinely used in catering, these are not usually sourced but can be if the participants are cooking. However, it would not be advised that they change an existing dressing purely to prepare food. • Participants will be in their activity clothing. Where necessary
7.	Cooking with dirty hands	Food poisoning	All	<ul style="list-style-type: none"> • Discussion and verbal warning (emphasise the need to wash hands-establish this as a routine) • Hand washing facilities available • Two stage hand hygiene system used- 1) mechanically wash and 2) disinfect 	2	2	4		
8.	Cleaning utensils in forest	Food poisoning	All	<ul style="list-style-type: none"> • Discussion and verbal warning (emphasise the need to wash utensils) • Hot water is available from camp kettle • Use two or three stage wash routine 	2	1	2		<ul style="list-style-type: none"> • The cleaned pots can be placed over the fire to dry; this will also sterilise them • Tea tree oil can be added to washing up water which acts as an anti-bacterial agent
9.	Disposing of dirty water	Pests	All/ environment	<ul style="list-style-type: none"> • Discuss the issue with participants • Excess food to be removed prior to washing and placed in rubbish container/burnt on fire • Use of single soak away to dispose of washing up/body washing water (including the use of a sieve to 	1	1	1		

