

**CAMP**  
paterson



## **Risk Assessment Damper Making**



[www.camppaterson.com.au](http://www.camppaterson.com.au)

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Risk Assessment – Camp Paterson – Damper Making

<b>Date of Assessment:</b> 15 January 2023	<b>Assessment completed by (Team members):</b> SCOTT MAHAFFEY-Camp Paterson Staff
<b>Work Group:</b> Camp Paterson	
<b>Review Date for Risk Assessment:</b> 15/01/24	
<b>What is the task?</b> Damper Making	<b>Location where task is being conducted:</b> Camp Paterson
<b>Briefly explain the procedure for this task:</b> Students are tasked to create and prepare a damper, to be cooked by Camp Staff in an oven or over a campfire in a camp oven.	

Step in Task	Hazards in carrying out this step	Risk (Harm)	EXISTING CONTROLS	Risk Rating with existing controls?			ADDITIONAL CONTROLS REQUIRED Also, complete <a href="#">Control Action Plan</a>	Risk Rating with additional controls?		
				Consequences	Likelihood	Rating		Consequences	Likelihood	Rating
Ensure you number each step.  List major steps or tasks in process e.g. – Loading equipment – Driving to location – Operating Equipment	For Example – Noise – Dust/fumes/Vapours etc. – Heat/cold – Electrical – Moving Parts	For example – Physical Injury – Cut/graze – Chemical Burn	List all current controls that are already in place and will be used to undertake the task e.g. – Identify types facility, location – Existing safety measures – Existing emergency procedures – List of Personal Protective Equipment (PPE)				Additional controls may be required to reduce risk rating. Remember the hierarchy of control: - – Elimination – Substitution – Engineering – Administrative – Personal Protective Equipment			
1.a. Students Mix, kneed, and stir dough	Dough in eyes	Eye Injury	Nil Controls	M I N O R	R A R E	L O W 3	Students to ensure that all dough is kept in bowl while kneading.	I N S I G	R A R E	L O W 3
1.b. Students Mix, kneed, and stir dough	Hygiene Issues, covid-19	Food Poisoning, Infection of covid-19	Nil Controls	M I N O R	R A R E	L O W 3	Students to ensure Preparation area is hygienically clean Teachers and Camp Staff to ensure Students keep preparation area clean.  All Students who are handling dough or food products to hygienically handle products and wash hands thoroughly, and wear food handling gloves.	I N S I G	R A R E	L O W 3

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2.a. Cooking of Dampers by Camp Staff	Burns by Camp fire or camp ovens	Burns	Nil Controls	M I N O R	U N L O W	5	Ensure First Aid Treatment is available. Camp Staff ONLY are to do the cooking and are allowed around the campfire or oven at that time.	M I N O R	R A R E	L O W 3
2.b. Cooking of Dampers by Camp Staff	Manual handling, strains and sprains	Strains and Sprains	Nil Controls	M I N O R	U N L O W	5	Ensure First Aid Treatment is available. Camp Staff ONLY are to do the cooking and are allowed at the campfire or oven at that time. Camp Staff to utilise the appropriate tools to carry the camp ovens from campfire and dining area.	M I N O R	R A R E	L O W 3
3.a. Consumption of cooked Dampers	Hygiene Issues, covid-19	Food Poisoning, Infection of covid-19	Nil Controls	M I N O R	R A R E	L O W 3	Ensure First Aid Treatment is available. All Students to hygienically handle products and ensure they wash their hands thoroughly. All Students to follow good hygiene practices by handling only pieces of damper in which they are to consume. Camp Co-ordinator to ensure all tools utilised are correctly and hygienically cleaned for next usage.	M I N O R	R A R E	L O W 3



Supervisor or designated officer Name (Print): SCOTT MAHAFFEY Signature: \_\_\_\_\_ Date: 15/01/23

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**CAMP PATERSON RISK ANALYSIS MATRIX**

	<b>CONSEQUENCES</b>				
<b>LIKELIHOOD</b>	<b>Insignificant</b>	<b>Minor</b>	<b>Moderate</b>	<b>Major</b>	<b>Catastrophic</b>
	No injuries or no medical treatment required	Injury requiring first aid or minor treatment	Small scale injury or sickness requiring medical treatment	Extensive injuries or loss of life	Multiple loss of life
<b>Almost certain</b> is expected to occur in most circumstances	<b>Medium</b> (11)	<b>Medium</b> (16)	<b>High</b> (20)	<b>Extreme</b> (23)	<b>Extreme</b> (25)
<b>Likely</b> Will probably occur in many circumstances	<b>Low</b> (7)	<b>Medium</b> (12)	<b>High</b> (17)	<b>High</b> (21)	<b>Extreme</b> (24)
<b>Possible</b> Will probably occur at some time	<b>Low</b> (2)	<b>Medium</b> (8)	<b>Medium</b> (13)	<b>High</b> (18)	<b>High</b> (22)
<b>Unlikely</b> Could occur at some time but it is improbable	<b>Low</b> (2)	<b>Low</b> (5)	<b>Medium</b> (9)	<b>Medium</b> (14)	<b>High</b> (19)
<b>Rare</b> May occur only in exceptional circumstances	<b>Low</b> (1)	<b>Low</b> (3)	<b>Low</b> (6)	<b>Medium</b> (10)	<b>Medium</b> (15)

*(Based on Australian/New Zealand Standard for Risk Management AS/NZS 4360)*