

Risk Assessment – Pizza Oven



Workplace Location: Warren Oak Campsite, Hollow Ln, Ledbury HR8 1NQ		
Date of Issue: 20/09/2026		Review Date: 20/09/2027
Assessor: Elizabeth Lawrence-Fielden	Reviewed by: Andy Page	VERSION1.3
Task Description: Participants will take part in outdoor cooking using a pizza oven, including lighting the oven, preparing ingredients, cooking pizzas, and safely managing hot equipment. The activity is supervised by adults and encourages teamwork, practical cooking skills, and safe fire handling.		

Number	Hazard Identification and Risk Identification	Who May be Harmed	Control Measures	Risk Rating
1	Burns from hot surfaces and equipment: Participants may suffer burns from contact with the hot oven, tools, or cooking equipment.	All	Only competent adults operate the pizza oven. The oven is insulated on the outside to contain the heat and reduce the hot surface on the exterior. Clear safety briefing before use. Keep children at a safe distance from the oven at all times. Use heat-resistant gloves when handling oven doors, trays, peels, or tools. Mark a clear “hot zone” around the oven using cones or boundary markers.	Low
2	Fire and ignition risk: Flames, embers, or sparks may escape during lighting or cooking. Fuel may ignite unexpectedly.	All	Only adults light the pizza oven. Keep flammable materials away from the oven. Use appropriate fuel (wood pellets, logs, or charcoal depending on oven type). Never leave the oven unattended while lit. Keep a bucket of water, sand, or fire extinguisher nearby. Ensure chimney is clear and functioning correctly.	Low
3	Smoke inhalation and air quality: Smoke from the oven may cause irritation or breathing	All	Position oven so smoke blows away from participants and tents. Avoid use in still, low-wind conditions where smoke lingers. Allow children to step back if smoke direction changes.	Low

	discomfort. Especially those with asthma.			
4	Trip hazards around cooking area: Participants may trip over guy lines, tools, fuel bags, or uneven ground near the oven.	All	Camping is not permitted in the communal area. Keep the area around the oven clear of bags, tools, and clutter. Mark the cooking zone clearly. Supervise movement around the cooking area.	Low
5	Food safety and hygiene: Risk of food contamination, undercooked food, or poor hygiene practices.	All	Wash hands before food handling. Use clean utensils and boards. Ensure dough and toppings are stored safely and covered. Cook pizzas thoroughly before serving. Keep raw and cooked foods separate.	Low
6	Weather conditions: Wind may affect flames or heat distribution; rain may cause slips or extinguish the oven.		Do not use the oven in high winds or heavy rain. Ensure oven is sheltered but well-ventilated. Check ground conditions for stability and slip risk.	Low
7	Behavioural risks: Excited children may rush the area, touch hot surfaces, or crowd the cooking zone.	All	Clear behavior expectations before cooking begins. Strict “no running” rule around the oven. Adult supervision at all times. Only adults operate the oven and tools.	Low

Emergency Procedures	Monitoring and Review
• First aid kits readily available. • Treat burns immediately with cool running water. • Call emergency services if necessary. • Report all incidents via QR code and to the Site Team.	• Weekly checks of oven condition, fuel storage, and cooking area. • Annual review of this risk assessment. • Immediate review after any incident or near-miss. • Gather feedback from users to improve safety.

Notice: Risk assessments are to be used in conjunction with your own risk assessments to enjoy a safe stay at Warren Oak Campsite.

Let's keep our campsite safe for everyone! If you have questions or need assistance, please contact campsite volunteer site team.