



Risk Assessment: Barbeque Area

Assessment agreed and signed for by:

Position:

Date:

Persons at risk - Staff, pupils, helpers and guests

Task/Activity/Environment being assessed	What are the hazards or dangers?	Degree of potential injury?	Existing Controls to either eliminate or reduce the risk of an accident happening	Probability of an accident happening?	Risk Rating
Position of BBQ	Sited in traffic routes being knocked over	Serious injury due to contact with extremely hot surfaces	<ul style="list-style-type: none"> • BBQ is sited in an area free of vehicle and pedestrian traffic with access limited to staff that man the equipment. • A suitable barrier is positioned around the BBQ to keep children and visitors etc away from hot surfaces. • A sheltered position is used to help eliminate wind and other natural elements from blowing across the BBQ causing food to spill and smoke/embers from blowing into people. • Only designated people fuel and light the BBQ following manufacturer's instructions on the packaging. 	Remote	Low Risk
Fire fighting equipment	No provision to fight fire	Serious Injury (Fire)	<ul style="list-style-type: none"> • A fire extinguisher (water) is available, sited near BBQ (if charcoal is used). A Dry Powder is available if the fuel used is Gas. • Staff that work at the BBQ have fire training. 	Remote	Low Risk



Persons manning the BBQ	People too young or inexperienced to safely use the BBQ.	Serious injury due to fire or hot surfaces.	<ul style="list-style-type: none"> • Persons that man the BBQ are designated competent to use the BBQ safely by the Camp supervisor or person responsible for the event. • Staff/helpers who man the BBQ do not engage in horseplay or any other activity which could endanger themselves or others. • Persons under or appearing to be under the influence of alcohol or any other substances are not to be allowed to man the BBQ. 	Possible	Medium Risk.
Equipment	Infected cutlery/cooking implementation	Minor injury	<ul style="list-style-type: none"> • NO glass equipment is used or stored at the BBQ service area. • All implements are thoroughly washed before and after the BBQ to ensure the risk of bacterial infection is sufficiently controlled. • Only designated people/cooks can use this equipment 	Remote	Low Risk
Food Safety	Food poisoning	Serious injury due to the bacteria and undercooked food	<ul style="list-style-type: none"> • Food is thoroughly cooked before being served to people. • Only enough food which can be cooked at any one time is taken out of the cool bag or refrigerator. • Manufacturer's instructions are followed at all times when cooking. • If available, a refrigerator is used to store uncooked food. If not available a cool bag is used with ice to keep the food chilled. • Burgers, sausages and chicken must not be re-heated. • Salads and other perishables are stored in plastic sealable storage vessels when not being used. • Persons who cook the food have a Basic Food Hygiene Certificate. 	Possible	Medium Risk

<p>Cleaning up</p>	<p>Waste food, packaging and bottles/cans.</p>	<p>Minor injury due to handling waste food & packaging</p>	<ul style="list-style-type: none"> • Waste receptacles or refuse sacks are provided to dispose of all food waste. Full waste bags are tied at the neck and disposed of in a secure waste bin. • Care is taken to correctly dispose of food waste to minimize the risk of vermin breaking into sacks. • Broken bottles are picked up with gloves and placed in a cardboard box or folded over cardboard and taped close and then disposed of. • Where possible, glass and aluminium is placed in recycling bins. • At the end of the BBQ, hot coals and charcoal briquettes are doused in cold water by the competent person taking care not to receive very hot flash-back steam from doused coals etc. • Warning signs are posted warning people to stay clear of the BBQ. • Barriers are used to segregate people from the BBQ • When cold, all coals and charcoal briquettes are safely disposed of. • The BBQ is thoroughly cleaned after being used with appropriate • BBQ cleaner following manufacturer's instructions at all times. • PPE is provided when cleaning the BBQ (gloves, apron and eye protection) 	<p>Possible</p>	<p>Low Risk</p>
<p>Personal Safety</p>	<p>Long hair, burns, hot surfaces.</p>		<ul style="list-style-type: none"> • Long hair and long sleeves are tied back. • Oven gloves are provided to guard against contact with hot surfaces. • A First Aid box is available in case of accidents. • A fully charged mobile telephone is available to summon assistance from the emergency services if 	<p>Remote</p>	<p>Low Risk</p>



			<p>needed.</p> <ul style="list-style-type: none">• Only designated persons are permitted to cook and have access to the cooking grille – too many persons in this area would inevitably lead to someone coming into contact with hot surfaces.• Personal hygiene rules are followed at all times (after using the toilet, eating, and handling food products) to ensure that the risk of the BBQ bug (Campylobacter) is greatly reduced.• Drinking/eating should be discouraged by anyone using the BBQ.		
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All risk assessments are reviewed annually in September.