**Risk Assessment: Barbeque area**

**Event : BAYOC Craft & Music**

**Event Date and Location: 9th July 2017. Queen Mary’s College, Basingstoke**

**Persons at Risk – BAYOC Committee, Helpers, Guests and BAYOC Members**

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| **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 | * BBQ sited in an area free of vehicle and pedestrian traffic with access limited to those suitably trained to operate.
* Suitable barrier positioned around BBQ to keep children and visitors away from hot surfaces
* Only designated people to light BBQ following manufacturer instructions.
 | Remote | **Low Risk** |
| **Fire Fighting Equipment** | No provision to fight fire | Serious Injury (Fire) | * A Dry Powder Fire Extinguisher is available
* Suitably trained personnel on hand to deal with Fire
 | 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 | * Persons using the BBQ are suitably trained
* Helpers who man the BBQ not to engage in any activity which could end in danger to either themselves or others
 | Possible | **Medium Risk** |
| **Equipment** | Infected cutlery/cooking implementation | Minor Injury | * **NO** glass equipment is used or stored at the BBQ service area.
* All implements are thoroughly washed before after the BBQ to ensure the risk of bacterial infection is sufficiently controlled.
* Only Food Hygiene certificated cooks to use this equipment.
 | Remote | **Low Risk** |
| **Food Safety** | Food Poisoning | Serious Injury due to bacteria and undercooked food | * Food to be thoroughly cooked before being served
* Only enough food which can be cooked at any one time to be removed from cold storage.
* Manufacturer’s instructions to be followed when cooking food.
* If available a refrigerator to be used to store uncooked food. If not then a cool bag/box with ice to be used to keep uncooked food chilled.
* Burgers, sausages and chicken must not be reheated.
* Persons cooking must have Food Hygiene Certificate.
 | Possible | **Medium Risk** |
| **Cleaning up** | Waste food, packaging | Minor Injury due to handling waste food & packaging | * Waste bags available.
* Full waste bags tied up and disposed of in a secure waste bin.
* Care to be taken to dispose of waste appropriately to minimise vermin.
* Warning signs to alert people to stay clear of the BBQ.
* Barriers used to segregate people from the BBQ.
* BBQ to be thoroughly cleaned after use with appropriate BBQ cleaner.
* Personnel provided with appropriate protection ie, gloves, eyes protection and apron when cleaning BBQ.
 | Possible | **Low Risk** |
| **Personal Safety** | Long Hair, burns, hot surfaces |  | * Long hair & long sleeves tied back.
* Oven gloves provided to guard against contact with hot surfaces.
* First Aid box and first aider available in case of accidents.
* A fully charged mobile phone available to summon assistance from emergency services if required.
* Only designated persons permitted to have access to the cooking grill.
* Personal hygiene rules are followed at all times.
 | Remote | **Low Risk** |

**This Risk Assessment to be reviewed prior to the next Event the Gas BBQ will be used at.**