

Risk Assessment Guidance

Title Catering BBQ, Grill & Hot Plate

This risk assessment guidance has been produced for gas hot plates, BBQs and grills being used by the catering department of the company.

All the equipment being used is commercially rated and constructed for the applied use. The above equipment is supplied from portable gas cylinders – please refer to separate risk assessment.

Job Sequence	Hazard Identification	Controls
Position of BBQ, hot plate and grill	<p>Sited in pedestrian access/egress routes.</p> <p>Risk of contact or being knocked over.</p>	<p>The external BBQ has been set up in an area away from the catering and other structures with screens to protect from unauthorized access; if there is a grill and hot plate within the marquee located within the food preparation and server area it can only be accessed by authorized and trained staff.</p> <p>The external BBQ has been located in a sheltered area to reduce the risks from wind and other natural elements from blowing across the BBQ causing smoke and lifting of embers.</p> <p>Only designated people are authorized to both light and extinguish the BBQ, grill and hot plate.</p>
Fire	<p>Lighting, monitoring and extinguishing of grill, hot plate and BBQ.</p> <p>Emergency response to fire.</p> <p>Extinguishing BBQ and disposal of charcoal.</p> <p>Flammable materials.</p>	<p>All the appliances are isolated from the gas supply and allowed to cool, the BBQ charcoal is doused in ice-cold water and left to cool, this is then transferred to a steel container where it is held for two days prior to disposal.</p> <p>There will be fire blankets, water and CO₂ fire extinguishers located in the areas where the grill, hot plate and BBQ's are located. If the cooking plate/grill catches fire, then the gas supply must be isolated and the fire blanket used.</p> <p>The use of fire extinguishers should be limited to adjacent fires and not directly used on the BBQ as this will disburse the charcoal. If there are flames that need to be extinguished on the BBQ, the gas supply should be isolated and a fire blanket placed over the top of the charcoals, once the flame has been extinguished the procedure above regards adding water and transferring to a steel container should be followed.</p> <p>Areas where the BBQ, grill and hot plate are used must be kept clear of flammable materials.</p> <p>CO₂ fire extinguisher located in close proximity – test date less than 12 months old. Fire risk assessment undertaken as required by law – see Regulatory Reform (Fire Safety) Order 2005.</p>
Gas Safety	<p>Use of gas cylinders.</p> <p>Gas connections.</p>	<p>It is the responsibility of the supervisor to ensure all gas cylinders used for these works are managed in accordance with the companies 'Gas Cylinder' risk assessment. Gas cylinders must not be left connected or in general areas overnight.</p> <p>All pipe work used for gas and connections must be suitable for the task and regularly inspected. If there is the smell of gas – supplies must be isolated immediately, and the equipment checked before being reused.</p>

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	Gas appliances	All gas appliances should be inspected at regular intervals and tested every six months.
Clean Up	Grill, hot plate & BBQ. Food disposal.	Grill and hot plate will not be left unattended until they have cooled, they will be thoroughly cleaned after each use. The BBQ charcoal is doused in ice-cold water and left to cool, this is then transferred to a steel container where it is held for two days prior to disposal. All supplies to cooking equipment will be isolated when not in use. All waste food will be placed in sacks and placed in the appropriate waste receptacles; no waste food will be left in the food preparation or service areas overnight.
Equipment	Dirty/contaminated cutlery/cooking implements.	No glass equipment is to be used or stored in the BBQ cooking area. All implements are thoroughly washed before use and again when cooking is completed to ensure that the risks from bacterial infection are sufficiently controlled. Raw and cooked foods will be kept separated.
Accidents	Reporting. First aid.	All accidents must be reported to the supervisor, if medical treatment is required the appointed medical personnel should be contacted and an accident report issued to the appointed health and safety person. There is a full-time appointed medical personnel based at the site, the emergency contact numbers are displayed in all workshops. Make sure you are aware of the first aid provisions in place. All accidents & near misses must be reported to your Supervisor
Training	Untrained Person.	The Supervisor must ensure that the Safety Department on site is notified of any significant changes to this risk assessment.

All persons working with this equipment or within close vicinity must sign and show that they have read and understood the risk assessment guidance and that they will follow the above control measures set out above during their work processes.

Additional Guidance	COSHH Assessment	Method Statement	Other (Specify)
Compressed air supply		N/A	Only trained persons are allowed to operate this equipment.
Name			
Signed			Date