Novelty Catering : Fire Risk Assessment

Use of charcoal/gas barbecues and wood fired pizza ovens				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Unsafe equipment • Incorrect installation • Combustion • Untrained staff • Ignition • Gas leak	Pizza oven is on the DEFRA exempt appliance list and is designed for commercial usage in the proposed circumstances i.e. is 'fit for purpose'	N/A
			Pizza oven installed by a competent person	N/A
			Pizza oven not located beneath overhead combustible structures/materials	N/A
			LPG cylinders or other fuels stored away from the Pizza oven	N/A
			Pizza oven not moved when it is in use or when it contains hot coals or ashes	N/A
			Accelerants are not used to start the wood fire	N/A
			Treated timber shall not be used to fuel the oven	N/A
			Pizza oven operated and maintained in accordance with the instructions supplied in the operating manual	N/A
			Suitable fire extinguishers in place for pizza oven, and staff trained in their use	N/A
			Staff trained in correct use of the pizza oven. Pizza oven training records kept	N/A
			Barbecue used for the correct purpose and in accordance with the operating instructions	Yes
			Barbecue not used near marquees, gazebos or any combustible structures	Yes
			Accelerants are not used to light the barbecue	Yes
			Barbecue protected from strong wind	Yes
			Barbecue set up on a flat surface away from any combustible material	Yes
			Barbecue not left unattended at any time and sited so that direct contact by members of the public is unlikely	Yes
			Embers cooled and removed to a metal bin with a fitted lid	Yes
			To prevent gas leaks the barbecue is regularly checked by the Responsible Person / competent person to ensure that it is in good working order and that hoses are not showing signs of wear, stiffness or cracking	Yes

Use of charcoal/gas barbecues and wood fired pizza ovens ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Unsafe equipment • Incorrect installation • Combustion • Untrained staff • Ignition • Gas leak	The LPG cylinder is turned off before turning off the barbecue controls	**Yes**
			Gas components are only repaired or replaced by a competent person such as an LPG qualified Gas Safe engineer	**Yes**
			All staff trained in correct use of barbecue. Barbecue training records kept	**Yes**
			Suitable fire extinguishers in place for barbecue, and staff trained in their use	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**

Use of portable generators in tents, marquees, gazebos and stalls				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Fuel • LPG • Loose connections • Leaks from fuel lines • Unstable position • Output overloading • Damaged cabling • Heat conduction due to obstruction	Refueling only carried out when the generator is turned off and cool	**Yes**
			Sufficient fuel for the service period available	**Yes**
			Fuel stored in appropriate sealed and labelled safety containers	**Yes**
			Refueling overseen by the Responsible Person	**Yes**
			Only trained staff permitted to carry out refueling	**Yes**
			If using an LPG generator, then LPG cylinders are stored upright, in a secure manner and in the open air	**Yes**
			LPG generator is fitted with a manufacturer approved hose and regulator and has not been adapted or installed with own fittings	**Yes**
			LPG generator is used in line with manufacturer's instructions	**Yes**
			LPG cylinders changed only by trained staff	**Yes**
			Implementing the relevant controls outlined in Health and Safety risk assessments - Use of Liquefied Petroleum Gas (LPG) and Use of Portable Generators	**Yes**
			Generator serviced annually. If LPG, then is serviced by a competent gas safe engineer	**Yes**
			Generator maintained as recommended by the manufacturer and service records kept	**Yes**
			Visual checks carried out by responsible person. To include checking the leads and plugs before use and checking for damage	**Yes**
			Record of checks kept / included in Daily Diary opening checks	**Yes**
			Fuel lines inspected before and after use	**Yes**
			Fuel spills cleaned up immediately and spillages reported to management to ensure remedial action is taken (eg. retraining staff)	**Yes**
			If LPG is used, monitor all joints and connections for gas leaks by brushing with leak detection fluid	**Yes**
			Cylinder valve is shut off when generator is not in use	**Yes**

Use of portable generators in tents, marquees, gazebos and stalls ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Fuel • LPG • Loose connections • Leaks from fuel lines • Unstable position • Output overloading • Damaged cabling • Heat conduction due to obstruction	Generator sited in a level position and visually checked before and after use	**Yes**
			If LPG is used, ensure generator is sited at ground level (not below ground, within a basement or near drains) and is in a well-ventilated space	**Yes**
			The electrical output load is calculated so that it does not to exceed the generator's permitted maximum load	**Yes**
			Visual checks on temperature gauges carried out during extended periods of use	**Yes**
			Manufacturers' instructions followed and Manufacturer's handbook available	**Yes**
			No exposed wiring or cracked casing on generator	**Yes**
			Area around the generator kept clear of obstructions e.g., generator is not sited against a building or near a canvas or plastic structure, such as a marquee	**Yes**
			Generator sited a safe distance from any tented structure - marquee, tent, gazebo etc - and checks carried out before operation starts. Records of checks kept	**Yes**
			Suitable generator cover in use	**Yes**
			CO2 fire extinguishers provided for electrical fires	**Yes**
			Dry powder fire extinguishers provided for LPG	**Yes**
			Fire blanket provided for deep fat fryers	**Yes**
			Appropriate training and instruction in use of extinguishers is provided	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	**Yes**

Use of electrical equipment in tents, marquees, gazebos and stalls				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Unsafe equipment/systems • Incorrect installation of equipment/systems • Incorrect use of equipment/systems • Inadequate maintenance • Combustion	Electrical equipment and ancillary systems “fit for purpose” i.e manufactured for proposed use and operating environment	**Yes**
			Equipment CE or UKCA marked	**Yes**
			Use of 110-volt equipment considered in high-risk environments	**Yes**
			Correct insulation, earthing and electrical isolation in place	**Yes**
			Residual current devices (RCDs) with a tripping current of 30mA installed	**Yes**
			Cabling insulation and construction appropriate for use e.g. equipment supply cables of a flexible type, not rigid core, to avoid damage to the conductors	**Yes**
			Sufficient shuttered socket outlets available	**Yes**
			The use of extension leads avoided where possible	**Yes**
			Use of extension leads of appropriate maximum current rating (to avoid overloading)	**Yes**
			Accessories, such as plugs protected against water or moisture ingress	**Yes**
			Lamps, lanterns and lighting appliances fitted with guards where necessary	**Yes**
			Light fittings protected against steam and water ingress	**Yes**
			Use of equipment in line with manufacturer’s instructions	**Yes**
			Staff trained to carry out visual checks for damage to equipment and visible supply/connection system	**Yes**
			Regular visual checks carried out on cables, plugs and sockets for signs of cable sheath embrittlement or cracking (often linked to use in cold environments), for bunched cables passing through insulation, for signs of overheating and for damaged cable sheaths.	**Yes**
			Damage assessed, repaired or replaced as necessary	**Yes**
			Electrical systems regularly inspected and certified by a competent person such as an NICEIC registered electrician	**Yes**
			PAT testing of portable equipment carried out every 6/12 months	**Yes**

Use of electrical equipment in tents, marquees, gazebos and stalls ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Unsafe equipment/systems • Incorrect installation of equipment/systems • Incorrect use of equipment/systems • Inadequate maintenance • Combustion	Records of inspection and testing kept	**Yes**
			Combustible materials stored/located away from electrical equipment	**Yes**
			CO2 fire extinguishers provided for electrical fires	**Yes**
			Fire blankets provided for deep fat fryers	**Yes**
			Appropriate training and instruction in use of extinguishers is provided	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	**Yes**

Presence of combustible material in tents, marquees, gazebos and stalls				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Structure • Fuel • Displays • Packaging • Waste	The materials and surface linings of the structure are constructed of fire retardant fabric	**Yes**
			Fuel storage minimised. Fuel stored away from direct sunlight, ignition sources and public access or exit routes	**Yes**
			Combustible elements of stall displays are minimised. Located away from sources of ignition and from escape routes and exits	**Yes**
			Combustible packaging minimised and stored away from sources of ignition, exits and escape routes	**Yes**
			Combustible waste such as paper, cardboard etc cleared regularly to minimise quantities inside temporary structure	**Yes**
			Any wipes used to mop up spillages of cooking oil stored in a metal container with a metal lid. Removed to a similar external storage bin at the end of each shift, to await disposal	**Yes**
			General waste bins lidded and 'fire resistant'	**Yes**
			Bins located away from escape routes and exit	**Yes**
			Dynamic visual checks carried out throughout service to ensure combustible materials inside structure minimised	**Yes**
			CO2 fire extinguishers provided for electrical fires	**Yes**
			Dry powder fire extinguishers provided for LPG	**Yes**
			Fire blanket provided for deep fat fryers	**Yes**
			Appropriate training and instruction in use of extinguishers provided	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Exit routes kept clear of obstructions and staff are aware of escape procedures	**Yes**
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	**Yes**

Use of LPG in tents, marquees, gazebos and stalls				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Incorrect storage/fitting and use • Lack of checks for leaks or damage • Incorrect checks for leaks or damage • Lack of/or incorrect staff training • Lack of fire fighting equipment • Lack of equipment training	Any LPG cylinder sited externally is sited on level and firm ground	**Yes**
			Any LPG cylinder sited externally is sited a minimum of 1m (horizontally) from a combustible material and/or an ignition source	**Yes**
			Any LPG cylinder sited externally is sited a minimum of 0.3m (vertically) from a combustible material and/or an ignition source	**Yes**
			Any LPG cylinder sited externally is secured and/or restrained so they do not topple over	**Yes**
			Any LPG cylinder sited externally is caged or suitably housed to avoid 3rd party tampering (must be accessible in an emergency)	**Yes**
			Any LPG cylinder sited externally is sited at least 2 metres away from sunken ground, gullies, drains or drainage covers	**Yes**
			Any LPG cylinder sited externally is kept to the minimum necessary for the type and number of appliances served	**Yes**
			Cylinders are not stored near to a heat source or in direct sunlight	**Yes**
			Any single LPG cylinders located inside marquees, tents or other enclosure only supply a single appliance	**Yes**
			Any single LPG cylinders located inside marquees, tents or other enclosure are a maximum capacity of 19kg propane	**Yes**
			Any single LPG cylinders located inside marquees, tents or other enclosures are positioned next to the appliance but not subjected to heat from the appliance	**Yes**
			Any single LPG cylinders located inside marquees, tents or other enclosure are suitably placed to allow easy access to the cylinder valve	**Yes**
			Any single LPG cylinders located inside marquees, tents or other enclosure are kept upright on a firm level hard standing	**Yes**
			Any single LPG cylinders located inside marquees, tents or other enclosure are kept away from storage of rubbish, cardboard or other flammable material	**Yes**
			All appliances connected to a cylinder via a flexible hose checked for leaks	**Yes**

Use of LPG in tents, marquees, gazebos and stalls ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Incorrect storage/fitting and use • Lack of checks for leaks or damage • Incorrect checks for leaks or damage • Lack of/or incorrect staff training • Lack of fire fighting equipment • Lack of equipment training	Connections between the cylinder and regulator leak checked. All joints and connections leak tested by brushing with leak detection fluid prior to use	**Yes**
			Visual checks made on pressure regulator or valve washers before connecting each new cylinder	**Yes**
			Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with Manufacturer's advice	**Yes**
			All staff using gas equipment and handling gas cylinders are trained in its proper use and in how to carry out visual checks for obvious faults. Staff are trained in the hazards associated with LPG, safe methods of cylinder changing and the safe use of gas fueled appliances	**Yes**
			CO2 fire extinguishers provided for electrical fires	**Yes**
			Dry powder extinguisher provided for LPG	**Yes**
			Fire blanket provided for deep fat fryers	**Yes**
			Appropriate training and instruction in use of extinguishers is provided	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	**Yes**
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	**Yes**

LPG fueled catering equipment in tents, marquees and gazebos				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Use of unsafe LPG fueled equipment • Unsafe installation of LPG equipment • Unsafe siting of LPG equipment • Inadequate inspection/maintenance • Lack of staff training • Incorrect staff training • Over-heating of deep-fat frying oil • Over-filling of deep-fat frying oil • Inadequate cleaning of appliances • Lack of fire-fighting equipment • Lack of emergency procedures	Gas appliances will have a flame failure device for each appliance/burner control. (NOTE: There are some commercial BBQs where this is not essential provided they have been certified as 'Safe to use')	**Yes**
			Gas appliances will have a CE or UKCA mark or documentation/manufacturer's instructions showing the Certificate of European Conformity	**Yes**
			Gas appliances will be used in accordance with the manufacturer's instructions	**Yes**
			Gas appliances will be correctly fitted and certified by a competent person (Gas Safe registered engineer with competence in working with LPG). Certificates will be up to date and readily available	**Yes**
			Gas appliances will be commercial grade appliances/equipment only. No domestic appliances or camping equipment will be used	**Yes**
			Where gas appliances are connected by a hose (white/yellow/silver), the connections at both ends are crimp or swaged	**Yes**
			Where gas appliances are connected by a hose (white/yellow/silver), the hoses are metallic braided or PVC wrapped or similar	**Yes**
			Single Portable gas appliances will only be supplied with LPG via an orange hose where the hose is no more than 5 years old. An expiry date should be stamped on the hose by the manufacturer	**Yes**
			Single Portable gas appliances will only be supplied with LPG via an orange hose where the fittings are of a clamp or crimped type. Worm drive and jubilee clips will not to be used	**Yes**
			Single Portable gas appliances will only be supplied with LPG via an orange hose where the hose does not exceed 1500mm in length from appliance to regulator	**Yes**

LPG fueled catering equipment in tents, marquees and gazebos ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Use of unsafe LPG fueled equipment • Unsafe installation of LPG equipment • Unsafe siting of LPG equipment • Inadequate inspection/maintenance • Lack of staff training • Incorrect staff training • Over-heating of deep-fat frying oil • Over-filling of deep-fat frying oil • Inadequate cleaning of appliances • Lack of fire-fighting equipment • Lack of emergency procedures	Single Portable gas appliances will only be supplied with LPG via an orange hose where the manufacturer has pre-installed the hose and regulator using a factory swaged fitting	**Yes**
			Single Portable gas appliances will only be supplied with LPG via an orange hose where high pressure appliance hoses will have factory/machine swaged fittings at both ends	**Yes**
			Multiple gas appliance are connected to a single supply gas line either by a fixed rigid pipework system (copper pipe, mild steel or stainless steel, or 'Quick-safe' system or similar). Orange hose is not used for multiple appliance installations	**Yes**
			Multiple gas appliance are fitted with individual appliance isolation valves incorporated within the installation (unless a "Quick-safe" system or similar is fitted)	**Yes**
			Multiple gas appliance have OPSO (Over pressure shut off protection)	**Yes**
			Multiple gas appliance are able to be isolated with one action (single valve) where appliance(s) are connected to multiple cylinders	**Yes**
			Where multiple appliances are connected to a single cylinder then the appliances have individual isolation valves	**Yes**
			Gas appliances , flues, pipework and safety devices are inspected regularly by a competent Gas Safe engineer, in accordance with manufacturer's advice	**Yes**
			The portable gas appliance is sited more than 600mm horizontally from a combustible wall or combustible material	**Yes**
			Deep fat fryers located away from open flame cooking equipment. Separation distance of at least 300mm maintained to reduce risk of ignition of splashing oil or fat. If distance cannot be maintained, a stainless-steel baffle plate at least 250mm high is installed	**Yes**
			Where an appliance is sited on a bench or worktop made of combustible material, the appliance is sited on a suitable fire / heat resistant material or fire block	**Yes**
			No combustible materials can be blown against or fall onto any equipment	**Yes**

LPG fueled catering equipment in tents, marquees and gazebos ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Use of unsafe LPG fueled equipment • Unsafe installation of LPG equipment • Unsafe siting of LPG equipment • Inadequate inspection/maintenance • Lack of staff training • Incorrect staff training • Over-heating of deep-fat frying oil • Over-filling of deep-fat frying oil • Inadequate cleaning of appliances • Lack of fire-fighting equipment • Lack of emergency procedures	Appliances are protected from public interaction	**Yes**
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	**Yes**
			Equipment/appliances sited so as to avoid obstruction of passage ways or exits	**Yes**
			Structure, roofing, walls and fittings of stall / unit are flame retardant	**Yes**
			All appliances connected to a cylinder via a flexible hose are checked for leaks. Regular checks are conducted of hoses for leaks and damage	**Yes**
			All joints and connections leak tested by brushing with leak detection fluid prior to use	**Yes**
			Regular/daily visual examination of cylinders, pipework, equipment/appliances, vents and flues carried out by the Responsible person	**Yes**
			Equipment/appliances maintained in accordance with the manufacturer's instructions, usually at least every 12 months. Maintenance records kept	**Yes**
			All staff trained in the correct use of catering appliances/equipment	**Yes**
			Deep fat fryers are not over filled in order to avoid overheating or unsafe use of deep-fat frying oil which could lead to combustion. The oil level is kept between minimum and maximum in deep fat fryer and only liquid deep-frying oil is used	**Yes**
			Oil quality monitored. Use of old oil increases fire risk and likelihood of surge boiling	**Yes**
			Manufacturer’s instructions followed	**Yes**
			Deep fat fryers fitted with high temperature safety thermostats to prevent oil temperature rising above 205°C, or the manufacturer’s maximum recommended temperature if less than 205°C	**Yes**
			Fryers equipped with separate high temperature limit controls, non-self-resetting type. Limit controls shut off power if oil temperature exceeds 230°C	**Yes**
			Hot oil filled equipment/appliances never left unattended	**Yes**

LPG fueled catering equipment in tents, marquees and gazebos ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Use of unsafe LPG fueled equipment • Unsafe installation of LPG equipment • Unsafe siting of LPG equipment • Inadequate inspection/maintenance • Lack of staff training • Incorrect staff training • Over-heating of deep-fat frying oil • Over-filling of deep-fat frying oil • Inadequate cleaning of appliances • Lack of fire-fighting equipment • Lack of emergency procedures	Regular cleaning routines in place	**Yes**
			Frequent cleaning of filters or other grease removal devices	**Yes**
			Equipment/appliances cleaned with non-flammable cleaning materials	**Yes**
			Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	**Yes**
			Dry powder extinguisher provided for LPG fires	**Yes**
			Fire blanket provided for oil fires / fryers	**Yes**
			Appropriate training and instruction in extinguisher use provided	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	**Yes**
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	**Yes**

Presence of LPG cylinders in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Incorrect storage/fitting and use • Lack of checks for leaks or damage • Incorrect checks for leaks or damage • Lack of fire fighting equipment • Lack of staff training • Incorrect staff training	Cylinders are located in a well ventilated housing mounted outside the vehicle / within a compartment recessed into the body of the vehicle but sealed from its interior	**Yes**
			Storage compartments including the base are constructed of materials which provide a minimum standard of 30 minutes fire resistance	**Yes**
			Access to cylinder compartments is from outside the vehicle and designed to enable easy accessAn LPG warning notice is displayed on the storage compartment/enclosure	**Yes**
			Cylinders are not placed under openings or close to doors, ventilation grills or openable windows, to prevent gas entering the vehicle/trailer	**Yes**
			Storage compartments/housing are ventilated at high and low levels	**Yes**
			Cylinder changing instructions are within the compartment/housing	**Yes**
			Cylinders are sited on a level, flat non-combustible surface	**Yes**
			Storage areas are designated 'No Smoking' with visible signage	**Yes**
			Combustible materials including rubbish are kept away from storage areas/housings	**Yes**
			Cylinder numbers are kept to the minimum necessary for the type and number of appliances supplied. Reserve cylinders are stocked on a 1 for 1 replacement basis	**Yes**
			Change over devices incorporate non return valves at the high-pressure inlet, to prevent discharge of gas when changing cylinders	**Yes**
			Cylinders are not stored near to a heat source or in direct sunlight	**Yes**
			Cylinders are not stored next to flammable substances	**Yes**
			Shielding is provided where necessary to prevent exhaust pipes becoming an ignition source (minimum 1 metre away)	**Yes**
			Cylinder replacement is enabled without the need to disturb the installation or ancillary equipment	**Yes**

Presence of LPG cylinders in vehicles and trailers ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Incorrect storage/fitting and use • Lack of checks for leaks or damage • Incorrect checks for leaks or damage • Lack of fire fighting equipment • Lack of staff training • Incorrect staff training	Cylinders not in use are capped or plugged	**Yes**
			Flexible hoses for cookers and ovens are kept as short as practicable and are examined regularly for damage or wear and replaced as necessary	**Yes**
			Leak detection fluid is regularly used to identify any gas escape. In the event of leakage, the Responsible person will turn off the gas supply and contact a Gas Safe registered engineer for repair and retest	**Yes**
			Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with Manufacturer's advice	**Yes**
			A visual examination of all cylinders, pipework, appliances, vents and flues is made daily	**Yes**
			Staff are trained in the hazards associated with LPG, safe methods of cylinder changing and the safe use of gas fueled appliances	**Yes**
			Dry powder extinguisher provided for LPG	**Yes**
			Fire blankets provided for deep fat fryers	**Yes**
			Appropriate training and instruction in use of extinguishers is provided	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	**Yes**
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	**Yes**

Use of LPG powered catering equipment in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Unsuitable/unsafe LPG equipment • Unsafe installation/siting of equipment • Unsafe supply systems • Inadequate inspection checks/maintenance • Lack of/or incorrect staff training • Over-heating of deep-fat frying oil • Overfilling of deep-fat frying oil • Inadequate cleaning of equipment • Lack of fire-fighting equipment • Lack of emergency procedures	Gas appliances have a flame failure device for each appliance/burner control. (NOTE: There are some commercial BBQs where this is not essential provided they have been certified as 'Safe to use')	**Yes**
			Gas appliances have a CE or UKCA mark or documentation/ manufacturer's instructions showing the Certificate of European Conformity	**Yes**
			Gas appliances are used in accordance with the manufacturer's instructions	**Yes**
			Gas appliances have up to date gas safety certificate in place and available to hand - signed by a certified LPG Gas Safe engineer	**Yes**
			Gas appliances are commercial grade appliances / equipment only. No domestic appliances or camping equipment will be used	**Yes**
			Appliances correctly fitted by competent person (Gas Safe certified engineer with competence in working with LPG)	**Yes**
			Where connected by a hose (white/yellow/silver), the connections at both ends are crimp or swaged	**Yes**
			Where connected by a hose (white/yellow/silver), the hoses are metallic braided or PVC wrapped or similar	**Yes**
			Equipment/appliances located on non-combustible flat surfaces, at least 600mm from walls/ structural divisions / combustible materials	**Yes**
			No combustible materials can be blown against or fall onto any equipment	**Yes**
			Equipment fixed to prevent unplanned movement, unless designed to be portable e.g. a kettle, toaster or counter top fryer	**Yes**
			Wind guards fitted to open flame devices	**Yes**
			Equipment sited so as to avoid obstruction of passage ways or exits	**Yes**
			Adequate and effective ventilation system to ensure complete combustion of gas and removal of combustion products	**Yes**
			Canopies and flues sited away from flammable materials	**Yes**

Use of LPG powered catering equipment in vehicles and trailers ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Unsuitable/unsafe LPG equipment • Unsafe installation/siting of equipment • Unsafe supply systems • Inadequate inspection checks/maintenance • Lack of/or incorrect staff training • Over-heating of deep-fat frying oil • Overfilling of deep-fat frying oil • Inadequate cleaning of equipment • Lack of fire-fighting equipment • Lack of emergency procedures	Canopies extend a minimum of 150 mm beyond the appliance cooking area on all sides	**Yes**
			Flue systems installed in accordance with manufacturer's installation instructions and terminated so products of combustion can discharge safely at all times, with no re-entry into the catering area	**Yes**
			Forced mechanical extract canopies fitted with electrical interlocks. If minimum extract requirements are not met the appliance is prevented from operating	**N/A**
			Canopies easily cleansable, with removable filters, and made from non-flammable and non-corrosive materials	**N/A**
			Deep fat fryers located away from open flame cooking equipment. Separation distance of at least 300mm maintained to reduce risk of ignition of splashing oil or fat. If distance cannot be maintained, a stainless-steel baffle plate at least 250mm high is installed	**Yes**
			LPG fueled equipment not used whilst vehicle/trailer in motion	**Yes**
			Alternative power supply provided for equipment where continuous operation is necessary e.g. battery powered operation for refrigerators	**N/A**
			Daily visual examination of all cylinders, pipe work, appliances, vents and flues made by the Responsible person	**Yes**
			Regular maintenance and servicing by competent persons in line with manufacturers advice. Maintenance records kept	**Yes**
			Gas appliances are adequately cleaned and where applicable are removed from situ to enable adequate cleaning to take place	**Yes**
			All staff trained in the correct use of catering appliances/equipment	**Yes**
			Deep fat fryers are not overfilled in order to avoid overheating or unsafe use of deep fat frying oil which could lead to combustion. The oil level is kept between minimum and maximum in deep fat fryer and only liquid deep-frying oil used	**Yes**
			Oil quality monitored. Use of old oil increases fire risk and likelihood of surge boiling	**Yes**
			Manufacturer's instructions followed	**Yes**
			Deep fat fryers fitted with high temperature safety thermostats to prevent temperature of fat rising above 205°C, or the manufacturer's maximum recommended temperature if this is less than 205°C.	**Yes**

Use of LPG powered catering equipment in vehicles and trailers ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Unsuitable/unsafe LPG equipment • Unsafe installation/siting of equipment • Unsafe supply systems • Inadequate inspection checks/maintenance • Lack of/or incorrect staff training • Over-heating of deep-fat frying oil • Overfilling of deep-fat frying oil • Inadequate cleaning of equipment • Lack of fire-fighting equipment • Lack of emergency procedures	Fryers equipped with separate high temperature limit controls, non self-resetting type. Limit controls to shut off power if temperature exceeds 230°C	**Yes**
			Hot oil filled equipment/appliances never left unattended	**Yes**
			Regular cleaning routines in place including the frequent cleaning of filters or other grease removal devices	**Yes**
			Equipment cleaned with non-flammable cleaning materials	**Yes**
			Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	**Yes**
			Dry powder provided for LPG fires	**Yes**
			Fire blanket provided for deep fat fryers	**Yes**
			Appropriate training and instruction in use provided	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	**Yes**
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	**Yes**

Presence of combustible materials in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Combustion • Fires	• Packaging materials • Waste Materials • Cleaning • Fire fighting • Arson	Packaging is not stored near exits, or close to electrical equipment or heating equipment	**Yes**
			Combustible and flammable materials are kept out of direct sunlight	**Yes**
			Combustible packaging materials are kept away from any incompatible substances that could be a potential sources of ignition	**Yes**
			Fuels are stored away from direct sunlight, heat source and public access	**Yes**
			Waste disposed in suitable containers	**Yes**
			Waste material cleared regularly to prevent build up. Dynamic visual checks done throughout service to remove accumulations of waste	**Yes**
			Regular cleaning of extractor filters and surfaces to remove accumulations of grease	**Yes**
			Any wipes used to mop up spillages of cooking oil are stored in a metal container with a metal lid, and removed to a similar storage bin located externally at the end of each period of work, to await disposal	**Yes**
			CO2 extinguishers in place for electrical fires	**Yes**
			Dry powder provided for LPG	**Yes**
			Fire blanket provided for deep fat fryers	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Appropriate training and instruction in their use completed	**Yes**
			No build up of waste left in and around vehicle/trailer	**Yes**
			Doors, windows and hatches securely locked	**Yes**
			Vehicle/trailer parked in a secure area when not in use	**Yes**

Use of portable generators and fuel engines in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Fuel • LPG • Loose connections • Leaks from fuel lines • Unstable position • Output overloading • Damaged cabling • Obstruction of area(s) • Wet conditions • Fuel spillage	Refueling only carried out when the generator is turned off and cool	**Yes**
			Sufficient fuel for the service period available	**Yes**
			Fuel stored in appropriate sealed and labelled safety containers	**Yes**
			Refueling overseen by the Responsible Person and only trained staff permitted to carry out refueling	**Yes**
			Vehicle engines not refueled on site or when in use	**Yes**
			If site or access is difficult, the underside of vehicle will be checked after arrival to ascertain if any damage has been done to fuel or exhaust system that could constitute a fire hazard	**Yes**
			Vehicle should have a valid MOT and service history	**Yes**
			LPG cylinders stored upright, in a secure manner and in the open air	**Yes**
			LPG generator is fitted with a manufacturer approved hose and regulator and has not been adapted or installed with own fittings	**Yes**
			LPG generator is used in line with manufacturer's instructions	**Yes**
			LPG cylinders changed only by trained staff	**Yes**
			Implementing the relevant controls outlined in Health & Safety risk assessments - Use of Liquefied Petroleum Gas (LPG) and Use of Portable Generators	**Yes**
			Generator serviced annually. If LPG, then it is serviced by a competent gas safe engineer	**Yes**
			Generator maintained as recommended by the manufacturer and service records are kept	**Yes**
			Responsible Person carries out visual checks. To include checking the leads and plugs before use and checking for damage	**Yes**
			Fuel lines inspected before and after use	**Yes**
			If LPG is used, monitor all joints and connections for gas leaks by brushing with leak detection fluid	**Yes**
			Cylinder valve is shut off when generator is not in use	**Yes**

Use of portable generators and fuel engines in vehicles and trailers ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Fuel • LPG • Loose connections • Leaks from fuel lines • Unstable position • Output overloading • Damaged cabling • Obstruction of area(s) • Wet conditions • Fuel spillage	Generator sited in a level position and visually checked before and after use	**Yes**
			If LPG is used, ensure generator is sited at ground level (not below ground, within a basement or near drains) and is in a well-ventilated space	**Yes**
			The electrical output load is calculated so that it does not to exceed the generator's permitted maximum load	**Yes**
			Visual checks on temperature gauges carried out during extended periods of use	**Yes**
			Manufacturers' instructions followed and manufacturers' handbook available	**Yes**
			Visual checks carried out before operation starts to ensure there is no exposed wiring or cracked casing on generator. Records of checks kept	**Yes**
			Checks carried out before operation starts to ensure that areas around the generator are kept clear of obstructions e.g. generator not sited against a building or near a canvas or plastic structure, such as a marquee	**Yes**
			Record of checks kept/ included in Daily Diary opening checks	**Yes**
			Suitable generator cover in use for wet conditions	**Yes**
			Fuel cleaned up as soon as spillage occurs. Spillages reported to management to ensure remedial action is taken e.g. retraining staff	**Yes**
			CO2 extinguisher provided for electrical fires	**Yes**
			Dry powder extinguisher provided for LPG	**Yes**
			Fire blanket provided for deep fat fryers	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Appropriate training and instruction in use of extinguishers provided	**Yes**

Use of electrical equipment in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fire	• Unsafe equipment/systems • Overloading	Electrical installation designed and installed by a competent person e.g. NICEIC registered or equivalent	**Yes**
			Plug and sockets in the supply comply with BS4343 to protect the connections from the weather and natural hazards	**Yes**
			Equipment selected that is suitable for its working environment	**Yes**
			Supply cables to equipment are of a flexible type, are not rigid core, to avoid damage to the conductors	**Yes**
			All electrical systems, including portable appliances (e.g. a kettle), transportable appliances (e.g. a cooker) are properly maintained by a competent person	**Yes**
			Regular visual checks made by the user once they have received the appropriate training	**Yes**
			Examination and testing ('PAT testing') – full inspection and test by a competent person to detect faults that visual inspections will not find, carried out annually	**Yes**
			Where a single-phase generator is used, it does not have an output exceeding 10KVA, to supply power to various electrical appliances	**Yes**
			Sufficient socket outlets provided and the use of extension leads avoided where possible	**Yes**
			Mobile catering units connected to the mains supply protected with an RCD- tripping current 30mA	**Yes**
			CO2 extinguishers provided for electrical fires	**Yes**
			Fire blankets provided for deep fat fryers	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff given appropriate training and instruction on the use of fire fighting equipment	**Yes**

Presence of combustible material in permanent structures				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Combustible and flammable materials • Waste • Cleaning	Packaging stored away from exits and electrical or heating equipment	**Yes**
			Combustible and flammable materials kept out of direct sunlight	**Yes**
			Combustible materials kept away from any incompatible substances that could be a potential source of ignition	**Yes**
			Fuel stored away from direct sunlight, heat sources and public access	**Yes**
			Waste held in suitable (fire resistant) containers	**Yes**
			Waste material cleared regularly to prevent build up. Dynamic visual checks carried out during business operations	**Yes**
			Regular cleaning of extractor filters and surfaces to remove accumulation of grease	**Yes**
			Wipes used to mop up spillages of cooking oil stored in a metal container with a metal lid. Waste regularly removed to (fire resistant) external storage bins.	**Yes**
			Dry powder extinguisher provided for LPG.	**Yes**
			Fire blanket provided for deep fat fryers	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Appropriate training and instruction in use of fire fighting equipment provided	**Yes**

Use of gas fueled equipment/appliances in permanent structures				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fire	• Unsuitable/unsafe equipment/appliances • Unsafe/unsuitable installation/siting • Unsafe/unsuitable use • Lack of or inadequate safety devices • Lack of or inadequate cleaning/degreasing • Inadequate inspection checks/maintenance	Equipment/appliances fit for their intended usage	**Yes**
			Equipment/appliances CE or UKCA marked	**Yes**
			Equipment/appliances used in accordance with manufacturer's instructions	**Yes**
			Equipment/appliances installed by a competent person i.e. a suitably registered Gas Safe engineer	**Yes**
			Gas cookers and hotplates sited to allow adequate clearance from combustible items or surfaces	**Yes**
			Burners have clearances of 200mm from combustible surfaces or structures except where the nearby wall or surface is suitably protected against fire	**Yes**
			The range-hood/extraction hood is at least 600mm above the cooking appliance	**Yes**
			Exhaust fans sited 750mm above equipment/appliances	**Yes**
			Manufacturer's installation instructions followed	**Yes**
			Emergency isolation valve (EIV) fitted in the gas supply and is readily accessible for all staff	**Yes**
			EIV located outside the catering area or near an exit	**Yes**
			Cookers fitted with flame supervision devices	**Yes**
			Fire suppression system in use to automatically cut off gas supplies in case of a fire	**Yes**
			Regular cleaning carried out, including cooker hoods, extract ducting and grease filters	**Yes**
			Equipment/appliances cleaned with non-flammable cleaning materials	**Yes**
			Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	**Yes**
			Annual inspections carried out on gas equipment/appliances, flues, pipework and safety devices, in accordance with manufacturer's instructions. Inspections carried out by a suitably registered Gas Safe engineer	**Yes**
			Records of inspections kept including Gas safety records and CP42 certification (Commercial Gas Safety Inspection - non-domestic)	**Yes**

Use of gas fueled equipment/appliances in permanent structures ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fire	• Unsuitable/unsafe equipment/appliances • Unsafe/unsuitable installation/siting • Unsafe/unsuitable use • Lack of or inadequate safety devices • Lack of or inadequate cleaning/degreasing • Inadequate inspection checks/maintenance	CO2 fire extinguishers provided for electrical fires	**Yes**
			Fire blanket provided for deep fat fryers	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Appropriate training and instruction in use of fire fighting equipment provided	**Yes**

Use of electrical equipment/appliances in permanent structures				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires • Explosions	• Unsafe equipment/systems • Incorrect installation of electrical equipment • Incorrect use of electrical equipment • Inadequate maintenance • Overloading	Equipment and ancillary systems “fit for purpose” I.e manufactured for proposed use and operating environment	**Yes**
			Equipment CE or UKCA marked	**Yes**
			Correct insulation, earthing and electrical isolation in place	**Yes**
			Residual current devices (RCDs) with a tripping current of 30mA installed	**Yes**
			Electrical supply system installed by a competent electrician e.g. NICEIC registered or equivalent	**Yes**
			Sufficient shuttered socket outlets available	**Yes**
			The use of extension leads avoided where possible	**Yes**
			Use of extension leads of appropriate maximum current rating (to avoid overloading)	**Yes**
			Accessories, such as plugs protected against water or moisture ingress	**Yes**
			Industrial plugs used for connection of equipment/appliances to supply	**Yes**
			Light fittings protected against steam and water ingress	**Yes**
			Use of equipment in line with manufacturer’s instructions	**Yes**
			All electrical systems, including portable appliances (e.g. a kettle), transportable appliances (e.g. a cooker) properly maintained by a competent person such as an NICEIC registered electrician	**Yes**
			Staff trained to carry out visual checks for damage to equipment and visible supply/connection system	**Yes**
			Examination and Portable Appliance Testing (‘PAT testing’) – full inspection and test by a competent person to detect faults that visual inspections will not find	**Yes**
			System overload avoided	**Yes**
			Circuit breakers fitted Tandem, or split circuit breakers avoided due to risk of overloading	**Yes**
			CO2 fire extinguishers provided for electrical fires	**Yes**

Use of electrical equipment/appliances in permanent structures ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires • Explosions	• Unsafe equipment/systems • Incorrect installation of electrical equipment • Incorrect use of electrical equipment • Inadequate maintenance • Overloading	Fire blankets provided for deep fat fryers	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Appropriate training and instruction in use of fire fighting equipment provided	**Yes**
			Emergency lighting and signage with designated exits in place provided	**Yes**

Signed: 

Print Name: Matthew Jones

Date: 06/04/2024

Review Date: 03/04/2025