

LPG / Gas Safety Risk Assessment

Primrose Weddings & Events Ltd | t/a The Harrogate Food & Drink Co. | Funky Fridays | Trufflehunters

Document Ref	RA-009
Issue Date	December 2025
Last Review	December 2025 — L. Aikman
Next Review	December 2026
Assessor	Linda Aikman
Applies to	All LPG use at outdoor catering events

Scope: Use of Liquefied Petroleum Gas (propane/butane) in outdoor catering operations including fryers, grills, burners, hog roast spits, hot cupboards, and boiling rings. Gas safety certificates are held separately (see current Gas Safety Check on file).

Legislation: Gas Safety (Installation and Use) Regulations 1998; LP Gas Association Codes of Practice; DSEAR 2002.

Risk Rating = Likelihood (1-5) × Severity (1-5) | **LOW 1-6** | **MEDIUM 7-14** | **HIGH 15-25**

Hazards, Controls & Residual Risk

Hazard	Who is at Risk	L	S	Initial Risk	Control Measures	L	S	Residual Risk
Gas leak leading to explosion or fire	Staff, public	2	5	10 MED	All hoses and connections leak-tested with soapy water before each event. No naked flames during connection. Faulty equipment isolated immediately and tagged. Gas turned off at cylinder when equipment not in use. CO and gas detector present at enclosed/semi-enclosed pitches. Fire extinguisher (CO2 and dry powder) within 2 m of cooking area at all times.	1	4	4 LOW
Cylinder stored/positioned in unsafe location	Staff, public	3	4	12 MED	Cylinders stored upright and secured to prevent toppling. Minimum 1 m from all ignition sources. Minimum 3 m from public areas. Cylinders not stored in enclosed vehicles or tents. Spare cylinders stored upright and chained/strapped in designated vehicle storage point.	2	3	6 LOW
Regulator or hose failure under pressure	Staff	2	4	8 MED	All hoses replaced every 5 years or immediately if cracks/damage visible. Hose inspection recorded in equipment log. Only correct-rated regulators used (low pressure 37 mbar for propane, 28 mbar for butane). Regulators annually checked or replaced.	1	3	3 LOW
Fire from fat/grease ignition on gas cooking equipment	Staff, public	3	4	12 MED	Fryer oil never left unattended. Thermostats checked before every use. Fryer lid nearby for smothering fat fires. Wet chemical fire extinguisher present for fryer stations. Staff trained: do not use water on fat fire. Gas off at cylinder in event of fire. Emergency services called for any uncontrolled fire. See Fire Risk Assessment (FOOD TRADER) on file.	2	3	6 LOW
Carbon monoxide (CO) build-up in enclosed/semi-enclosed space	Staff, public	2	5	10 MED	Gas appliances never used in fully enclosed spaces. Minimum 2-side ventilation required. CO detector present when operating under marquee/canopy. Detector tested before use. If alarm sounds: all gas off at cylinder, evacuate area immediately, call 999 if symptoms present.	1	4	4 LOW
Transporting LPG cylinders by road	Staff, public	2	4	8 MED	Cylinders transported upright and secured against movement. Vehicle ventilated (windows cracked). Cylinder valves closed during transport. Quantity carried within ADR exemption limits (max 333 kg propane on own account). Cylinders not transported in passenger compartment of car.	1	3	3 LOW

Emergency Procedure — Gas Incident

- **Smell of gas:** Turn off at cylinder valve immediately. Extinguish all naked flames. No electrical switches. Ventilate area. Do not re-light until source found and remedied.
- **Fire involving gas:** If safe, turn off cylinder. Call 999. Evacuate public exclusion zone (minimum 50 m). Do not attempt to fight gas-fed fire — allow to burn until cylinder isolated.
- **Assembly point** is agreed with event organiser at start of each event.

Gas Safety Records

Annual gas safety check carried out by qualified Gas Safe registered engineer. Current certificate held on file (see Harrogate Food & Drink March 2026 — Gas Certs). Equipment service records maintained in equipment log.