

BBQ Risk Assessment

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Location / Task / Activity : BBQ		
Who is affected / at risk : Staff, Customers		

Risk Assessment Matrix (Risk Rating)

Tolerable - Risk Acceptable. Monitor and additional controls if required.

Moderate - Monitor and if possible reduce risk.

Substantial - Risk mitigation Strategy and additional controls required.

Residual Risk Rating - if '*Substantial*' or not acceptable level of risk after consideration of the controls currently in place further appropriate action should be taken.

		Consequence		
Risk Rating Table		H1 - Slightly Harmful	H2 - Harmful	H3 - Very Harmful
Likelihood	L1 - Very Unlikely	L1H1 - Tolerable	L1H2 - Tolerable	L1H3 - Moderate
	L2 - Unlikely	L2H1 - Tolerable	L2H2 - Moderate	L2H3 - Substantial
	L3 - Likely	L3H1 - Moderate	L3H2 - Substantial	L3H3 - Substantial

No.	Description of Activity, Associated Hazards and Potential Consequences	Inherent Risk Rating	Description of Control Measures currently in place	Residual Risk Rating
1	Fire – BBQ mismanagement resulting in a fire damaging property and injuring staff and customers.	L2H3	<ul style="list-style-type: none"> Barbeques will be set up in an outside area so that people will not be likely to knock the barbeque over. Only trained staff to light BBQ A member of staff to attend the BBQ's at all times and there will be a bucket of water nearby in case it is needed to put out BBQ or in case of burns to participants (ideally a water fire extinguisher will be available). A fire blanket will be available. No accelerants (petrol, paraffin etc) will be used to light the barbeque. No barbeque lighter fluid is permitted. Only firelighter blocks may be used. 	L1H3
2	Hot ashes – Hot ashes present a risk to property and individuals if not extinguished and disposed of appropriately	L2H2	<ul style="list-style-type: none"> Care must be taken to ensure ash & cinders are disposed of in an appropriate location following extinction. Ash & cinders should be cooled with water before disposal. Cinders will remain very hot and a fire risk for a considerable time, even after dousing with water care must be taken to ensure all cinders are cooled, more than one dousing with water may be required. Hot ashes only to be disposed of in approved containers. 	L1H2

3	Undercooking -If food is not cooked right through, especially meat there is a risk of food poisoning to Customers and Staff.	L3H1	<ul style="list-style-type: none"> • Only trained staff to cook BBQ food. • Proper cooking kills bacteria such as salmonella and campylobacter. It's important to cook food right through, especially meat. • If meat is properly cooked the centre of the meat shouldn't be pink and the juices should run clear when tested with a skewer. • When using a skewer, make sure it is clean each time you use it. • To be an effective test, the skewer should pierce the middle of the meat or the centre of the thickest part, which on a whole chicken would generally be the breast or thigh. 	L2H1
4	Spreading bacteria through poor hygiene risking Staff and Customers becoming ill.	L2H2	<ul style="list-style-type: none"> • All staff trained to wash hands before and during food preparation. • Protective gloves are provided to all staff to prevent the spread of bacteria. • Staff are prohibited from handling food when they are ill with stomach problems, such as diarrhoea or vomiting • Staff are prohibited from touching food if they have sores or cuts, unless they are covered with a waterproof and visible dressing. 	L2H1
5	Cross Contamination - Cross-contamination is the transfer of bacteria from foods (usually raw) to other foods. The bacteria can be transferred directly when one food touches (or drips onto) another, or indirectly, for example from hands, equipment, work surfaces, or knives and other utensils. Cross-contamination is one of the major causes of food poisoning.	L2H2	<ul style="list-style-type: none"> • always wash your hands thoroughly after touching raw food. • keep raw and ready-to-eat foods separate. • use different chopping boards/work surfaces for raw food and ready-to-eat food. • clean knives and other utensils thoroughly after use with raw food. • store raw meat in sealable containers at the bottom of the fridge, so it can't drip onto other foods. 	L2H2

Notes / Feedback from Affected Parties / Additional Controls Required: