



Risk assessment

Ref no: 58	Area: BBQ	Assessor: Clare Crouch
	Date of Assessment: 12/09/19	Assessment date: Ad Hoc Assessment – Review before next use

Hazard	Who might be harmed and how?	Existing Control measures	Residual risk L/M/H	Action by who?
Slips and Trips	Employees Muscular skeletal injuries	<ul style="list-style-type: none"> • Good housekeeping – work areas kept clean and tidy • Clean up spillages immediately using suitable methods • Suitable cleaning materials available • Ensure work area is clear, tidy and has plenty of space and light • Review weather on an ongoing basis and make adjustments as necessary • Information, instruction, training and supervision 		
Manual Handling	Employee, muscular, skeletal injuries from poor manual handling	<ul style="list-style-type: none"> • Suitable lifting equipment to be used • BBQ height to be suitable for chefs • All staff trained in manual handling (training reviewed) • Instruction, information, training and supervision. 		
Contact with hot surfaces and hot oil	Employees Scalding or burns injuries	<ul style="list-style-type: none"> • Aprons to be worn • Cloths to be used to handle hot items • Employees to take care around hot surfaces and hot oil • Ensure work area is clear, tidy and has plenty of space and light • Other employees to stay away from hot areas • Instruction, information, training and supervision. 		
Knives	Employees Cuts	<ul style="list-style-type: none"> • First aid box provided and nominated first aiders on site • Instruction, information, training and supervision. 		
Food Handling	Employees Skin allergies, gastro intestinal infection	<ul style="list-style-type: none"> • Use tools (cutlery, tongs etc) to handle food ensure raw and fresh food tools are separated • Where handling cannot be avoided hands are rinsed thoroughly before tasks. • Wash hands between handling of raw food and fresh food • Segregation of raw and fresh foods of all times • Instruction, information, training and supervision. 		

Gas Appliance	<p>Employees</p> <p>Fatal injuries as a result of explosion or release of gas</p>	<ul style="list-style-type: none"> • BBQ and gas bottles hired from competent supplier • Visual inspection before use • Check gas safe certificate • Ensure gas bottles are turned off after use and left in a safe condition before collection • Instruction, information, training and supervision. 		
Fire	<p>Employees</p> <p>Fatal injuries from burns/smoke inhalation</p>	<ul style="list-style-type: none"> • Ensure a suitable fire extinguisher is kept close • Keep flammables away from any flames • Tie up long hair, keep loose clothing away from flame • Other employees to stay away from hot areas • Instruction, information, training and supervision. 		
Dining Area	<p>Employees</p> <p>Various injuries, death</p>	<ul style="list-style-type: none"> • Protect all staff from slips and trips • Main gate to be closed and no vehicles to be used by BBQ area • Instruction, information, training and supervision 		

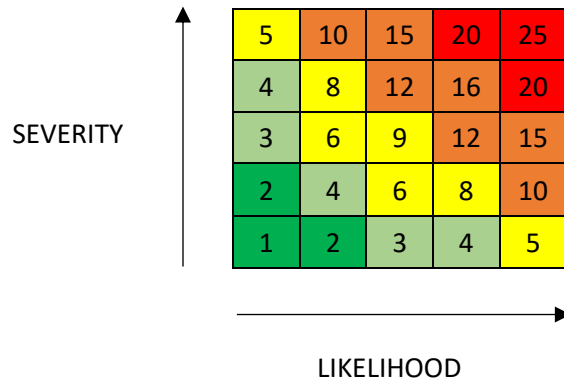
Ensure the risk control still applies, if not contact the relevant department

I (name) do hereby declare that I have received, understood and will abide by the contents of this Risk Assessment.

Signed:.....

Date:

HOW TO CALCULATE A RISK RATING



Likelihood	Severity
1 = extremely unlikely	1 = very minor injury
2 = unlikely	2 = first aid injury
3 = possible	3 = lost time injury
4 = likely	4 = hospital treatment
5 = very probable	5 = disabling injury

Risk rating	Action and timescale
15 and above	Unacceptable Work may not start. Additional controls must be introduced to reduce risk rating to below 9.
9-14	Tolerable Additional controls must be introduced as soon as possible.
5-8	Tolerable Additional controls may be needed
4 or below	Acceptable

1-4 =	Low risk
6-9 =	Medium risk
10- 25=	High risk