

Catering Food Unit Fire Risk Assessment

This risk assessment is based on the publications 'Fire Safety - an Employers Guide', the Local Authority Circular (LAC) 52/13 and HSG195 'The Event Safety Guide'.

Sources of Ignition

Hazard	Expected Controls	Action needed
Smoking materials	<ul style="list-style-type: none"> There is no smoking in the food preparation and storage areas. A complete check of the stall must be undertaken last thing at night to ensure that there are no slow burning matches or cigarette ends. 	Regular staff training and monitoring. Clear duty rota displayed.
Naked flames/ candles	<ul style="list-style-type: none"> Candles and naked flames should not be used in a stall area. The exception to this is if they are part of the kitchen apparatus. 	Regular staff training and monitoring.
Faulty electrical system or apparatus.	<ul style="list-style-type: none"> All electrical equipment must carry an up to date PAT cert. 	PAT test to be carried out each year
Cooking Appliances	<ul style="list-style-type: none"> Must be clean and free from excessive grease. All equipment must have had a safety check by a registered Corgi plumber in the last 12 months 	Regular staff training and monitoring. Regular staff training and monitoring.
Arson	<ul style="list-style-type: none"> All waste material must be stored neatly and in black bags. Cardboard boxes must be broken down. Any threats of damage to property must be reported to festival security. 	Regular staff training and monitoring.

Sources of fuel

Hazard	Expected controls	Action needed
LPG cylinders	<ul style="list-style-type: none"> LPG cylinders must be stored outside of the unit and at least one meter from the structure. Cylinders must be adequately restrained (this may be to a fence, or a stake into the ground). 	Regular staff training and monitoring.
Tents for staff	<ul style="list-style-type: none"> There must be a minimum of three meters between staff tentage and the stall. 	Regular staff training and monitoring.
Waste	<ul style="list-style-type: none"> The stall must be kept free from litter and the bins in front of the stall regularly emptied. 	Regular staff training and monitoring.

Evacuation in the event of a fire

Hazard	Expected controls	Action needed
Procedures not known by staff	<ul style="list-style-type: none"> staff must be aware of procedures in the event of a fire A fire evacuation notice should be displayed instructing staff of the actions to be taken. 	Regular staff training
Escape route blocked	<ul style="list-style-type: none"> All escape routes to the front and rear must be kept clear Combustable materials must not be stored by the exits of the stall. 	Regular staff training and monitoring.

Fighting Fire

Hazard	Expected controls	Action needed
Insufficient equipment to fight fire	<ul style="list-style-type: none"> A minimum of one x 2kg dry powdered fire extinguisher be easily available at all times. 	Check equipment is on board each week.
Staff unable to use equipment	<ul style="list-style-type: none"> Staff must be trained in the effective use of fire extinguishing equipment. No fire larger than a waste paper basket should be tackled. 	Regular staff training and monitoring.

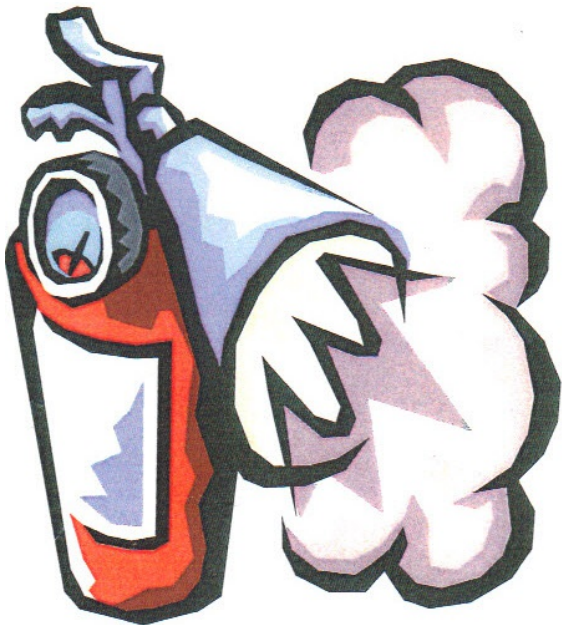


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Portable Extinguishers

Learn the P-A-S-S Method

Stand 5 to 6 feet away from the fire with a clear path to an exit behind you.



Pull the pin.

Aim at the base of the fire.

Squeeze or press the handle.

Sweep from side to side at the base of the fire until it goes out.

1. Hold extinguisher upright.
2. Remove plastic safety tie from handle.
3. Pull pin from handle.
4. Aim nozzle low.
5. Hold firmly and squeeze handle (this is where it starts spraying).
6. Point stream at the base of the fire and move in, staying a safe distance.
7. Sweep stream across the base of the fire.
8. Continue spraying and sweeping until the fire is completely out.
9. Replace or recharge your extinguisher at the earliest opportunity