General H&S Risk Assessment

Location / Activities Assessment

Date: **28-Nov-2024**	Assessed by: **Andrew Brayam for United Synagogue**	Description: **BBQ Events**	Assessment No: **BBQ-Event** Review Date: N**ov-2025** or earlier if significant changes

Ref:	What has the potential to cause harm (hazard)?	Who or what may be affected?	Record any preventative and protective measures already in place and / or recommend actions.	S	L	R	Priority	What further action could be taken to remove or reduce risk? Responsible Person to sign-off.	Revised Risk S	Revised Risk L	Revised Risk R
001	**Fire hazards** Open flames and hot surfaces can cause fires.	Participants (Adults or Children); Event staff / volunteers;	Use designated BBQ areas. Ensure BBQs are placed on stable, non-flammable surfaces. Have correct fire extinguishers and / or water buckets on hand.	4	3	12	H	Maintain a safe distance from flammable materials.	3	2	6 M

Introduction

Organising a communal BBQ event can be a delightful way to bring communities together, but it also comes with various risks that need to be carefully managed. This risk assessment aims to identify potential hazards and outline measures to ensure the safety of all participants, including both adults and children, at private or public venues.

It is important to comply with relevant legal requirements, such as the Food Safety Act 1990, which ensures that food provided at events is safe to eat. The Health and Safety at Work etc. Act 1974 requires organisers to take reasonable steps to ensure the health and safety of all attendees.

Key:	S = Severity	L = Likelihood	S x L = R: R = Residual Risk Rating or Priority
	5 – Fatality	5 – Certain	**1 – 4 Low Priority**. Action required to reduce risk. Time effort & cost proportionate to risk.
	4 – Major Injury	4 – Very Likely	**5-10 Medium Priority**. Action required soon to control. Interim measures may be required.
	3 – Up to three days injury	3 – Likely	**11–16 High Priority**. Urgent action required. Further resources may be needed.
	2 – Minor Injury (treatment off site)	2 – May happen	**17–25 Very High Priority**. Immediate action required. Extra resources likely to be required.
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002	**Food poisoning** Improperly cooked or stored food can lead to foodborne illnesses.	All as above	Ensure food is stored at correct temperatures. Cook food thoroughly. Provide handwashing facilities. Follow food hygiene best practices.	3	3	9	M	Use a food thermometer to ensure proper cooking temperatures. Keep raw and cooked foods separate. Store perishable items in coolers with ice packs	2	2	**4** L
003	**Allergies** The symptoms of the allergic reaction to certain foods may range from mild to severe. Typically reactions may include itchiness, swollen tongue / lips, vomiting,	All as above	Ensure ingredients of all foods are known. Foods containing allergens must be labelled and participants must be made aware.	5	4	20	V H	Organisers must be informed of any participants with known allergies and made aware of potential symptoms. Participants with allergies should carry their own epi-pen.	4	3	**12** H

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	diarrhoea, trouble breathing, or low blood pressure.										
004	**Burns and injuries** Hot surfaces and boiling liquids can cause burns	All as above	Supervise children closely. Provide clear safety instructions Ensure first aid kits and trained / competent personnel are available.	4	3	12	H	Provide protective gloves and utensils. Give information to participants on safe handling practices. Keep a first aid kit with burns equipment to hand.	3	3	**9** M
005	**Trip hazards** BBQ equipment and other items such as cables. Fire mats etc can create a trip hazards.	All as above	Clear the area of obstacles. ensure pathways are well-lit and marked. When possible peg fire mats down.	3	3	9	M	Keep the BBQ area tidy and free of clutter. Use visible markers to highlight any potential trip hazards.	3	1	**3** L

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006	**Inadequate crowd control** People standing too close or jostling too close tocooking / serving areas can cause burns, slips, trips and falls.	All as above	Use barriers and signage. Deploy sufficient marshals with high-visibility jackets. Provide clear instructions to attendees.	3	3	9	M	Use cones and hazard tape. Provide clear information and instructions for marshals. Adopt filtering method to allow safe access to serving tables and away from BBQ equipment.	2	2	**4** L
007	**Poor lighting** Poor lighting, unable to see pathways or hazards. Chefs and servers unable to see what they are doing clearly. Could result in trips , slips and falls.	All as above	Ensure sufficient lighting. Provide hi- vis vests. Ensure pathways are clearly marked.	4	3	12	H	Provide torches or battery operated lighting for possible lighting failures.	3	2	**6** M

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008	**Weather conditions** Not having contingency plans if the weather turns bad. Not calling the event off when conditions are poor. Financial loss.	All as above	Monitor weather forecasts. have contingency plans for adverse weather. Ensure the site is safe and accessible. Plan ahead	3	3	9	M				
009	**Hot weather** Individuals over heating. Lack of fluids. Dehydration.	All as above	Ensure there is enough shade for people. Particularly for those cooking. Provide plenty of drinking water.	3	3	9	M				

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Safe / Best Working Practices for Communal BBQ Events

Introduction

This document outlines the safe working practices to be followed during communal BBQ events to ensure the safety and well-being of all participants. Adhering to these guidelines will help prevent accidents and injuries.

1. Fire Safety

- **Fire Extinguisher**: Always keep a fire extinguisher nearby and ensure it is easily accessible. A Dry Powder extinguisher would be the most appropriate to have handy.
- **BBQ Placement**: Place the BBQ on a stable, non-flammable surface, away from flammable materials such as tents, dry grass, and decorations.
- **Supervision**: Never leave the BBQ unattended while in use. Assign a responsible person to monitor the BBQ at all times. Even after cooking, the equipment will stay very hot for some time.

2. Food Safety

- **Cooking Temperatures**: Use a food thermometer to ensure all meats are cooked to the appropriate internal temperatures of around 72°C to prevent foodborne illnesses.
- **Separation of Foods**: Keep raw and cooked foods separate to avoid cross-contamination. Use separate colour coded utensils and plates to separate raw and cooked items.
- **Storage**: Store perishable items in coolers with ice packs to maintain safe temperatures. Avoid leaving food out in the sun or uncovered for any length of time.

3. Burn and Scald Prevention

- **Protective Gear**: Provide and use protective gloves and long-handled utensils to handle hot items safely.
- **Safety Zones**: Establish a designated BBQ area and keep children and vulnerable adults away from this zone. Keep pets indoors.
- **Safe Handling**: Inform participants on safe handling practices, such as not touching hot surfaces and being cautious with boiling liquids.

4. Smoke Management

- **Ventilation**: Position the BBQ in a well-ventilated area and away from overhanging trees, to minimise smoke inhalation and fire risk. Avoid placing the BBQ near windows or doors where smoke can enter enclosed spaces.

- **Smoke Avoidance**: Encourage participants to avoid standing directly in the smoke. Use fans safely to help disperse smoke if necessary.

5. Trip and Fall Prevention

- **Tidy Area**: Keep the BBQ area tidy and free of clutter. Ensure that BBQ equipment, tools, and other items are stored safely when not in use.
- **Visibility**: Use visible markers to highlight any potential trip hazards, such as cables or uneven ground.
- **Lighting**: Ensure adequate lighting in the BBQ area, especially if the event extends into the evening.

Conclusion

By following these safe working practices, we can ensure a safe and enjoyable BBQ event for everyone involved. Safety is a shared responsibility, and adherence to these guidelines is essential for preventing accidents and injuries.

Please feel free to contact the H&S Department at safety@theus.org.uk