

Version: 3 FOI Status: Public	DSG Safety Guidance – Barbeques Health and Safety Portfolio – Section 8	Issued: August 2017 Review Due: August 2020
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Departmental Safety Guidance – Barbeques

Review/Issue Date	Any Changes Required	By Whom
June 2001		Trevor Thacker
February 2014	Yes review and update	Trevor Thacker
August 2017	Yes review and update	Trevor Thacker

Introduction

Barbequing can be a very enjoyable activity. A barbeque can however present significant risks to those involved due to the fact that they can be a fire hazard and may be associated with outbreaks of food poisoning.

If it is your intention to hold a barbeque then the activity must be risk assessed.

The risk assessment should consider the following:

Hazards

May include:

- The potential to set fire to adjacent buildings, flammable materials/substances etc.
- Burns to people e.g. those doing the cooking or other people involved in the activity.
- Food poisoning, particularly for vulnerable groups e.g. the elderly, young people, those with conditions that lower their immune system.
- Manual handling injuries from transporting the barbeque and ancillary equipment.

Controls Measures

Equipment

Visually check all equipment before use to ensure it is in good condition, paying particular attention to:

- The mountings of the barbeque e.g. legs, wheels etc.
- Cooking grills and supports.
- Fireguards.
- The fire bowl.
- Pipes and gas fittings (gas barbeques only). If in doubt consult a Gas Safe registered engineer.

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Gas Barbecues

- Check for any obvious signs of damage to the pipes or fittings. If in doubt consult a Gas Safe registered engineer for advice.
- Make sure the tap is turned off before changing the gas cylinder.
- Change cylinders outdoors if possible or in a well ventilated area.
- If you suspect a leak to the cylinder or pipe work, tighten to fix but do not overtighten. If the leak persists do not use.
- Ensure the gas bottle is upright at all times.
- Ensure equipment carries a British Standard Kite Mark or European C.E mark.
- If storing gas cylinders include it in your Operational Fire Risk Assessment whether full or nominally empty.

Location of the Barbeque

- Away from buildings, combustible materials or flammable substances, long dry grass areas and main gas points.
- As near as is practical to the existing kitchen for easy access to hand washing and storage facilities and transportation of food stuffs while complying with the above.
- Barbeque must stand on a flat firm base.
- Ensure there is room to access and exit the area.
- Create a barrier to prevent unauthorised people from getting too close to the barbeque. Tables or portable fencing can be used.
- If it is to be part of a larger event consider routes for the movement of people and vehicles as well as other attractions and fire assembly points.
- Avoid trailing wires for electrical equipment.
- Close windows nearby to stop smoke entering the building.

Manual Handling

- Carry out a manual handling assessment of the carrying/movement of the barbeque, fuel, gas bottles, tables and chairs etc.

Storage of Barbeque Fuels

- Charcoal, fire lighters must be stored in a locked metal cupboard or outside store.
- N.B. purchasing the fire lighters and charcoal on the day of the event will eliminate or minimise the need to store them.
- Gas bottles must be kept in a locked outdoor store away from the main building with a sign indicating “No Smoking”.

Lighting the Barbeque

- Use only enough charcoal to cover the base to a depth of about 50mm (2 inches)
- Only use recognised fire lighters – use the minimum necessary and never use petrol
- Charcoal - **Do not use liquid fuel. Use fire lighters only.**
- Light Barbeque. Remove matches or other means of lighting away from the barbecue when lit.

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- Allow the flames to die down and the coals to turn grey before cooking.
- Gas - Follow the manufacturer's instructions and the instructions on the gas canister.
- Provide a water or foam fire extinguisher or bucket of water/sand for emergency use.

Person Cooking

Person cooking

- **Should have Level 2 Food Hygiene Certificate or be supervised by a person holding this certificate.**
- Follow the Essentials of Food Hygiene (poster is on display in all units).
- Provide suitable personal protective equipment such as apron, oven cloth or mitts.
- Use long handled tongs for handling the food.

Food Handling

- See Assured Safe Catering Procedure for all aspects of safe food handling. (Available in all Units)
- **Do not cook raw food on the barbeque; all food must be cooked in a conventional oven to a centre temperature of 75°C immediately prior to it being placed on the barbeque. This will ensure that the food is safe to eat.**
- Ensure easy access to a covered waste bin and ensure that all waste is cleared regularly to avoid attracting pests.
- Be careful of steam when opening foil parcels.

Extinguishing the Barbeque

- Charcoal - If possible leave to go cold or extinguish with cold water.
- Empty the cold ash onto the soil or into a trade waste bin.
- Never put hot ashes straight into a dustbin or wheelie bin – they could melt the plastic and cause a fire.
- Gas - turn off the gas cylinder before turning off at the controls to ensure any residual gas in the pipe work is used up. Allow to go cold.

Others

- Never leave the barbecue unattended
- Always wash hands with soap and water. Never use alcohol based hand sanitiser as this is flammable.
- Ensure that first aid equipment is available and that there an appropriately trained first aider in attendance.
- Ensure the barbecue is cool before attempting to move it.
- Return barbeque and ancillary equipment to a secure outside storage area.