

Nyama Catering Ltd: Fire Risk Assessment

Use of charcoal/gas barbecues and wood fired pizza ovens				
Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Fires 	<ul style="list-style-type: none"> • Unsafe equipment • Incorrect installation • Combustion • Untrained staff • Ignition • Gas leak 	Pizza oven is on the DEFRA exempt appliance list and is designed for commercial usage in the proposed circumstances i.e. is 'fit for purpose'	Yes
			Pizza oven installed by a competent person	Yes
			Pizza oven not located beneath overhead combustible structures/materials	Yes
			LPG cylinders or other fuels stored away from the Pizza oven	Yes
			Pizza oven not moved when it is in use or when it contains hot coals or ashes	Yes
			Accelerants are not used to start the wood fire	Yes
			Treated timber shall not be used to fuel the oven	Yes
			Pizza oven operated and maintained in accordance with the instructions supplied in the operating manual	Yes
			Suitable fire extinguishers in place for pizza oven, and staff trained in their use	Yes
			Staff trained in correct use of the pizza oven. Pizza oven training records kept	Yes
			Barbecue used for the correct purpose and in accordance with the operating instructions	Yes
			Barbecue not used near marquees, gazebos or any combustible structures	Yes
			Accelerants are not used to light the barbecue	Yes
			Barbecue protected from strong wind	Yes
			Barbecue set up on a flat surface away from any combustible material	Yes
			Barbecue not left unattended at any time and sited so that direct contact by members of the public is unlikely	Yes
Embers cooled and removed to a metal bin with a fitted lid	Yes			
To prevent gas leaks the barbecue is regularly checked by the Responsible Person / competent person to ensure that it is in good working order and that hoses are not showing signs of wear, stiffness or cracking	Yes			

Use of charcoal/gas barbecues and wood fired pizza ovens ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Fires 	<ul style="list-style-type: none"> • Unsafe equipment • Incorrect installation • Combustion • Untrained staff • Ignition • Gas leak 	The LPG cylinder is turned off before turning off the barbecue controls	Yes
			Gas components are only repaired or replaced by a competent person such as an LPG qualified Gas Safe engineer	Yes
			All staff trained in correct use of barbecue. Barbecue training records kept	Yes
			Suitable fire extinguishers in place for barbecue, and staff trained in their use	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes

Use of electrical equipment in tents, marquees, gazebos and stalls

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Fires 	<ul style="list-style-type: none"> • Unsafe equipment/systems • Incorrect installation of equipment/systems • Incorrect use of equipment/systems • Inadequate maintenance • Combustion 	Electrical equipment and ancillary systems “fit for purpose” i.e manufactured for proposed use and operating environment	Yes
			Equipment CE or UKCA marked	Yes
			Use of 110-volt equipment considered in high-risk environments	Yes
			Correct insulation, earthing and electrical isolation in place	Yes
			Residual current devices (RCDs) with a tripping current of 30mA installed	Yes
			Cabling insulation and construction appropriate for use e.g. equipment supply cables of a flexible type, not rigid core, to avoid damage to the conductors	Yes
			Sufficient shuttered socket outlets available	Yes
			The use of extension leads avoided where possible	Yes
			Use of extension leads of appropriate maximum current rating (to avoid overloading)	Yes
			Accessories, such as plugs protected against water or moisture ingress	Yes
			Lamps, lanterns and lighting appliances fitted with guards where necessary	Yes
			Light fittings protected against steam and water ingress	Yes
			Use of equipment in line with manufacturer’s instructions	Yes
			Staff trained to carry out visual checks for damage to equipment and visible supply/connection system	Yes
			Regular visual checks carried out on cables, plugs and sockets for signs of cable sheath embrittlement or cracking (often linked to use in cold environments), for bunched cables passing through insulation, for signs of overheating and for damaged cable sheaths.	Yes
Damage assessed, repaired or replaced as necessary	Yes			
Electrical systems regularly inspected and certified by a competent person such as an NICEIC registered electrician	Yes			
PAT testing of portable equipment carried out every 6/12 months	Yes			

Use of electrical equipment in tents, marquees, gazebos and stalls ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires 	<ul style="list-style-type: none"> Unsafe equipment/systems Incorrect installation of equipment/systems Incorrect use of equipment/systems Inadequate maintenance Combustion 	Records of inspection and testing kept	Yes
			Combustible materials stored/located away from electrical equipment	Yes
			CO2 fire extinguishers provided for electrical fires	Yes
			Fire blankets provided for deep fat fryers	Yes
			Appropriate training and instruction in use of extinguishers is provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes			

Presence of combustible material in tents, marquees, gazebos and stalls

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Fires 	<ul style="list-style-type: none"> • Structure • Fuel • Displays • Packaging • Waste 	The materials and surface linings of the structure are constructed of fire retardant fabric	Yes
			Fuel storage minimised. Fuel stored away from direct sunlight, ignition sources and public access or exit routes	Yes
			Combustible elements of stall displays are minimised. Located away from sources of ignition and from escape routes and exits	Yes
			Combustible packaging minimised and stored away from sources of ignition, exits and escape routes	Yes
			Combustible waste such as paper, cardboard etc cleared regularly to minimise quantities inside temporary structure	Yes
			Any wipes used to mop up spillages of cooking oil stored in a metal container with a metal lid. Removed to a similar external storage bin at the end of each shift, to await disposal	Yes
			General waste bins lidded and 'fire resistant'	Yes
			Bins located away from escape routes and exit	Yes
			Dynamic visual checks carried out throughout service to ensure combustible materials inside structure minimised	Yes
			CO2 fire extinguishers provided for electrical fires	Yes
			Dry powder fire extinguishers provided for LPG	Yes
			Fire blanket provided for deep fat fryers	Yes
			Appropriate training and instruction in use of extinguishers provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Exit routes kept clear of obstructions and staff are aware of escape procedures	Yes
Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes			

Use of LPG in tents, marquees, gazebos and stalls

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Explosions • Fires 	<ul style="list-style-type: none"> • Incorrect storage/fitting and use • Lack of checks for leaks or damage • Incorrect checks for leaks or damage • Lack of or incorrect staff training • Lack of fire fighting equipment • Lack of equipment training 	Any LPG cylinder sited externally is sited on level and firm ground	Yes
			Any LPG cylinder sited externally is sited a minimum of 1m (horizontally) from a combustible material and/or an ignition source	Yes
			Any LPG cylinder sited externally is sited a minimum of 0.3m (vertically) from a combustible material and/or an ignition source	Yes
			Any LPG cylinder sited externally is secured and/or restrained so they do not topple over	Yes
			Any LPG cylinder sited externally is caged or suitably housed to avoid 3rd party tampering (must be accessible in an emergency)	Yes
			Any LPG cylinder sited externally is sited at least 2 metres away from sunken ground, gullies, drains or drainage covers	Yes
			Any LPG cylinder sited externally is kept to the minimum necessary for the type and number of appliances served	Yes
			Cylinders are not stored near to a heat source or in direct sunlight	Yes
			Any single LPG cylinders located inside marquees, tents or other enclosure only supply a single appliance	Yes
			Any single LPG cylinders located inside marquees, tents or other enclosure are a maximum capacity of 19kg propane	Yes
			Any single LPG cylinders located inside marquees, tents or other enclosures are positioned next to the appliance but not subjected to heat from the appliance	Yes
			Any single LPG cylinders located inside marquees, tents or other enclosure are suitably placed to allow easy access to the cylinder valve	Yes
			Any single LPG cylinders located inside marquees, tents or other enclosure are kept upright on a firm level hard standing	Yes
Any single LPG cylinders located inside marquees, tents or other enclosure are kept away from storage of rubbish, cardboard or other flammable material	Yes			
All appliances connected to a cylinder via a flexible hose checked for leaks	Yes			

Use of LPG in tents, marquees, gazebos and stalls ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Incorrect storage/fitting and use Lack of checks for leaks or damage Incorrect checks for leaks or damage Lack of or incorrect staff training Lack of fire fighting equipment Lack of equipment training 	Connections between the cylinder and regulator leak checked. All joints and connections leak tested by brushing with leak detection fluid prior to use	Yes
			Visual checks made on pressure regulator or valve washers before connecting each new cylinder	Yes
			Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with Manufacturer's advice	Yes
			All staff using gas equipment and handling gas cylinders are trained in its proper use and in how to carry out visual checks for obvious faults. Staff are trained in the hazards associated with LPG, safe methods of cylinder changing and the safe use of gas fueled appliances	Yes
			CO2 fire extinguishers provided for electrical fires	Yes
			Dry powder extinguisher provided for LPG	Yes
			Fire blanket provided for deep fat fryers	Yes
			Appropriate training and instruction in use of extinguishers is provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes
If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes			

LPG fueled catering equipment in tents, marquees and gazebos

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Use of unsafe LPG fueled equipment Unsafe installation of LPG equipment Unsafe siting of LPG equipment Inadequate inspection/maintenance Lack of staff training Incorrect staff training Over-heating of deep-fat frying oil Over-filling of deep-fat frying oil Inadequate cleaning of appliances Lack of fire-fighting equipment Lack of emergency procedures 	Gas appliances will have a flame failure device for each appliance/burner control. (NOTE: There are some commercial BBQs where this is not essential provided they have been certified as 'Safe to use')	Yes
			Gas appliances will have a CE or UKCA mark or documentation/manufacturer's instructions showing the Certificate of European Conformity	Yes
			Gas appliances will be used in accordance with the manufacturer's instructions	Yes
			Gas appliances will be correctly fitted and certified by a competent person (Gas Safe registered engineer with competence in working with LPG). Certificates will be up to date and readily available	Yes
			Gas appliances will be commercial grade appliances/equipment only. No domestic appliances or camping equipment will be used	Yes
			Where gas appliances are connected by a hose (white/yellow/silver), the connections at both ends are crimp or swaged	Yes
			Where gas appliances are connected by a hose (white/yellow/silver), the hoses are metallic braided or PVC wrapped or similar	Yes
			Single Portable gas appliances will only be supplied with LPG via an orange hose where the hose is no more than 5 years old. An expiry date should be stamped on the hose by the manufacturer	Yes
			Single Portable gas appliances will only be supplied with LPG via an orange hose where the fittings are of a clamp or crimped type. Worm drive and jubilee clips will not to be used	Yes
Single Portable gas appliances will only be supplied with LPG via an orange hose where the hose does not exceed 1500mm in length from appliance to regulator	Yes			

LPG fueled catering equipment in tents, marquees and gazebos ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Use of unsafe LPG fueled equipment Unsafe installation of LPG equipment Unsafe siting of LPG equipment Inadequate inspection/maintenance Lack of staff training Incorrect staff training Over-heating of deep-fat frying oil Over-filling of deep-fat frying oil Inadequate cleaning of appliances Lack of fire-fighting equipment Lack of emergency procedures 	Single Portable gas appliances will only be supplied with LPG via an orange hose where the manufacturer has pre-installed the hose and regulator using a factory swaged fitting	Yes
			Single Portable gas appliances will only be supplied with LPG via an orange hose where high pressure appliance hoses will have factory/machine swaged fittings at both ends	Yes
			Multiple gas appliance are connected to a single supply gas line either by a fixed rigid pipework system (copper pipe, mild steel or stainless steel, or 'Quick-safe' system or similar). Orange hose is not used for multiple appliance installations	Yes
			Multiple gas appliance are fitted with individual appliance isolation valves incorporated within the installation (unless a "Quick-safe" system or similar is fitted)	Yes
			Multiple gas appliance have OPSO (Over pressure shut off protection)	Yes
			Multiple gas appliance are able to be isolated with one action (single valve) where appliance(s) are connected to multiple cylinders	Yes
			Where multiple appliances are connected to a single cylinder then the appliances have individual isolation valves	Yes
			Gas appliances , flues, pipework and safety devices are inspected regularly by a competent Gas Safe engineer, in accordance with manufacturer's advice	Yes
			The portable gas appliance is sited more than 600mm horizontally from a combustible wall or combustible material	Yes
			Deep fat fryers located away from open flame cooking equipment. Separation distance of at least 300mm maintained to reduce risk of ignition of splashing oil or fat. If distance cannot be maintained, a stainless-steel baffle plate at least 250mm high is installed	Yes
Where an appliance is sited on a bench or worktop made of combustible material, the appliance is sited on a suitable fire / heat resistant material or fire block	Yes			
No combustible materials can be blown against or fall onto any equipment	Yes			

LPG fueled catering equipment in tents, marquees and gazebos ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Explosions • Fires 	<ul style="list-style-type: none"> • Use of unsafe LPG fueled equipment • Unsafe installation of LPG equipment • Unsafe siting of LPG equipment • Inadequate inspection/maintenance • Lack of staff training • Incorrect staff training • Over-heating of deep-fat frying oil • Over-filling of deep-fat frying oil • Inadequate cleaning of appliances • Lack of fire-fighting equipment • Lack of emergency procedures 	Appliances are protected from public interaction	Yes
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes
			Equipment/appliances sited so as to avoid obstruction of passage ways or exits	Yes
			Structure, roofing, walls and fittings of stall / unit are flame retardant	Yes
			All appliances connected to a cylinder via a flexible hose are checked for leaks. Regular checks are conducted of hoses for leaks and damage	Yes
			All joints and connections leak tested by brushing with leak detection fluid prior to use	Yes
			Regular/daily visual examination of cylinders, pipework, equipment/appliances, vents and flues carried out by the Responsible person	Yes
			Equipment/appliances maintained in accordance with the manufacturer's instructions, usually at least every 12 months. Maintenance records kept	Yes
			All staff trained in the correct use of catering appliances/equipment	Yes
			Deep fat fryers are not over filled in order to avoid overheating or unsafe use of deep-fat frying oil which could lead to combustion. The oil level is kept between minimum and maximum in deep fat fryer and only liquid deep-frying oil is used	Yes
			Oil quality monitored. Use of old oil increases fire risk and likelihood of surge boiling	Yes
			Manufacturer's instructions followed	Yes
			Deep fat fryers fitted with high temperature safety thermostats to prevent oil temperature rising above 205°C, or the manufacturer's maximum recommended temperature if less than 205°C	Yes
Fryers equipped with separate high temperature limit controls, non-self-resetting type. Limit controls shut off power if oil temperature exceeds 230°C	Yes			
Hot oil filled equipment/appliances never left unattended	Yes			

LPG fueled catering equipment in tents, marquees and gazebos ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Explosions • Fires 	<ul style="list-style-type: none"> • Use of unsafe LPG fueled equipment • Unsafe installation of LPG equipment • Unsafe siting of LPG equipment • Inadequate inspection/maintenance • Lack of staff training • Incorrect staff training • Over-heating of deep-fat frying oil • Over-filling of deep-fat frying oil • Inadequate cleaning of appliances • Lack of fire-fighting equipment • Lack of emergency procedures 	Regular cleaning routines in place	Yes
			Frequent cleaning of filters or other grease removal devices	Yes
			Equipment/appliances cleaned with non-flammable cleaning materials	Yes
			Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	Yes
			Dry powder extinguisher provided for LPG fires	Yes
			Fire blanket provided for oil fires / fryers	Yes
			Appropriate training and instruction in extinguisher use provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes
If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes			

Presence of LPG cylinders in vehicles and trailers

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Incorrect storage/fitting and use Lack of checks for leaks or damage Incorrect checks for leaks or damage Lack of fire fighting equipment Lack of staff training Incorrect staff training 	Cylinders are located in a well ventilated housing mounted outside the vehicle / within a compartment recessed into the body of the vehicle but sealed from its interior	Yes
			Storage compartments including the base are constructed of materials which provide a minimum standard of 30 minutes fire resistance	Yes
			Access to cylinder compartments is from outside the vehicle and designed to enable easy access An LPG warning notice is displayed on the storage compartment/enclosure	Yes
			Cylinders are not placed under openings or close to doors, ventilation grills or openable windows, to prevent gas entering the vehicle/trailer	Yes
			Storage compartments/housing are ventilated at high and low levels	Yes
			Cylinder changing instructions are within the compartment/housing	Yes
			Cylinders are sited on a level, flat non-combustible surface	Yes
			Storage areas are designated 'No Smoking' with visible signage	Yes
			Combustible materials including rubbish are kept away from storage areas/housings	Yes
			Cylinder numbers are kept to the minimum necessary for the type and number of appliances supplied. Reserve cylinders are stocked on a 1 for 1 replacement basis	Yes
			Change over devices incorporate non return valves at the high-pressure inlet, to prevent discharge of gas when changing cylinders	Yes
			Cylinders are not stored near to a heat source or in direct sunlight	Yes
			Cylinders are not stored next to flammable substances	Yes
Shielding is provided where necessary to prevent exhaust pipes becoming an ignition source (minimum 1 metre away)	Yes			
Cylinder replacement is enabled without the need to disturb the installation or ancillary equipment	Yes			

Presence of LPG cylinders in vehicles and trailers ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Incorrect storage/fitting and use Lack of checks for leaks or damage Incorrect checks for leaks or damage Lack of fire fighting equipment Lack of staff training Incorrect staff training 	Cylinders not in use are capped or plugged	Yes
			Flexible hoses for cookers and ovens are kept as short as practicable and are examined regularly for damage or wear and replaced as necessary	Yes
			Leak detection fluid is regularly used to identify any gas escape. In the event of leakage, the Responsible person will turn off the gas supply and contact a Gas Safe registered engineer for repair and retest	Yes
			Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with Manufacturer's advice	Yes
			A visual examination of all cylinders, pipework, appliances, vents and flues is made daily	Yes
			Staff are trained in the hazards associated with LPG, safe methods of cylinder changing and the safe use of gas fueled appliances	Yes
			Dry powder extinguisher provided for LPG	Yes
			Fire blankets provided for deep fat fryers	Yes
			Appropriate training and instruction in use of extinguishers is provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes
If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes			

Use of LPG powered catering equipment in vehicles and trailers

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Unsuitable/unsafe LPG equipment Unsafe installation/siting of equipment Unsafe supply systems Inadequate inspection checks/maintenance Lack of/or incorrect staff training Over-heating of deep-fat frying oil Overfilling of deep-fat frying oil Inadequate cleaning of equipment Lack of fire-fighting equipment Lack of emergency procedures 	Gas appliances have a flame failure device for each appliance/burner control. (NOTE: There are some commercial BBQs where this is not essential provided they have been certified as 'Safe to use')	Yes
			Gas appliances have a CE or UKCA mark or documentation/ manufacturer's instructions showing the Certificate of European Conformity	Yes
			Gas appliances are used in accordance with the manufacturer's instructions	Yes
			Gas appliances have up to date gas safety certificate in place and available to hand - signed by a certified LPG Gas Safe engineer	Yes
			Gas appliances are commercial grade appliances / equipment only. No domestic appliances or camping equipment will be used	Yes
			Appliances correctly fitted by competent person (Gas Safe certified engineer with competence in working with LPG)	Yes
			Where connected by a hose (white/yellow/silver), the connections at both ends are crimp or swaged	Yes
			Where connected by a hose (white/yellow/silver), the hoses are metallic braided or PVC wrapped or similar	Yes
			Equipment/appliances located on non-combustible flat surfaces, at least 600mm from walls/ structural divisions / combustible materials	Yes
			No combustible materials can be blown against or fall onto any equipment	Yes
			Equipment fixed to prevent unplanned movement, unless designed to be portable e.g. a kettle, toaster or counter top fryer	Yes
			Wind guards fitted to open flame devices	Yes
			Equipment sited so as to avoid obstruction of passage ways or exits	Yes
Adequate and effective ventilation system to ensure complete combustion of gas and removal of combustion products	Yes			
Canopies and flues sited away from flammable materials	Yes			

Use of LPG powered catering equipment in vehicles and trailers ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Explosions • Fires 	<ul style="list-style-type: none"> • Unsuitable/unsafe LPG equipment • Unsafe installation/siting of equipment • Unsafe supply systems • Inadequate inspection checks/maintenance • Lack of/or incorrect staff training • Over-heating of deep-fat frying oil • Overfilling of deep-fat frying oil • Inadequate cleaning of equipment • Lack of fire-fighting equipment • Lack of emergency procedures 	Canopies extend a minimum of 150 mm beyond the appliance cooking area on all sides	Yes
			Flue systems installed in accordance with manufacturer's installation instructions and terminated so products of combustion can discharge safely at all times, with no re-entry into the catering area	Yes
			Forced mechanical extract canopies fitted with electrical interlocks. If minimum extract requirements are not met the appliance is prevented from operating	Yes
			Canopies easily cleansable, with removable filters, and made from non-flammable and non-corrosive materials	Yes
			Deep fat fryers located away from open flame cooking equipment. Separation distance of at least 300mm maintained to reduce risk of ignition of splashing oil or fat. If distance cannot be maintained, a stainless-steel baffle plate at least 250mm high is installed	Yes
			LPG fueled equipment not used whilst vehicle/trailer in motion	Yes
			Alternative power supply provided for equipment where continuous operation is necessary e.g. battery powered operation for refrigerators	Yes
			Daily visual examination of all cylinders, pipe work, appliances, vents and flues made by the Responsible person	Yes
			Regular maintenance and servicing by competent persons in line with manufacturers advice. Maintenance records kept	Yes
			Gas appliances are adequately cleaned and where applicable are removed from situ to enable adequate cleaning to take place	Yes
			All staff trained in the correct use of catering appliances/equipment	Yes
			Deep fat fryers are not overfilled in order to avoid overheating or unsafe use of deep fat frying oil which could lead to combustion. The oil level is kept between minimum and maximum in deep fat fryer and only liquid deep-frying oil used	Yes
			Oil quality monitored. Use of old oil increases fire risk and likelihood of surge boiling	Yes
Manufacturer's instructions followed	Yes			
Deep fat fryers fitted with high temperature safety thermostats to prevent temperature of fat rising above 205°C, or the manufacturer's maximum recommended temperature if this is less than 205°C.	Yes			

Use of LPG powered catering equipment in vehicles and trailers ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Explosions • Fires 	<ul style="list-style-type: none"> • Unsuitable/unsafe LPG equipment • Unsafe installation/siting of equipment • Unsafe supply systems • Inadequate inspection checks/maintenance • Lack of/or incorrect staff training • Over-heating of deep-fat frying oil • Overfilling of deep-fat frying oil • Inadequate cleaning of equipment • Lack of fire-fighting equipment • Lack of emergency procedures 	Fryers equipped with separate high temperature limit controls, non self-resetting type. Limit controls to shut off power if temperature exceeds 230°C	Yes
			Hot oil filled equipment/appliances never left unattended	Yes
			Regular cleaning routines in place including the frequent cleaning of filters or other grease removal devices	Yes
			Equipment cleaned with non-flammable cleaning materials	Yes
			Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	Yes
			Dry powder provided for LPG fires	Yes
			Fire blanket provided for deep fat fryers	Yes
			Appropriate training and instruction in use provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes
If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes			

Presence of combustible materials in vehicles and trailers

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Combustion Fires 	<ul style="list-style-type: none"> Packaging materials Waste Materials Cleaning Fire fighting Arson 	Packaging is not stored near exits, or close to electrical equipment or heating equipment	Yes
			Combustible and flammable materials are kept out of direct sunlight	Yes
			Combustible packaging materials are kept away from any incompatible substances that could be a potential sources of ignition	Yes
			Fuels are stored away from direct sunlight, heat source and public access	Yes
			Waste disposed in suitable containers	Yes
			Waste material cleared regularly to prevent build up. Dynamic visual checks done throughout service to remove accumulations of waste	Yes
			Regular cleaning of extractor filters and surfaces to remove accumulations of grease	Yes
			Any wipes used to mop up spillages of cooking oil are stored in a metal container with a metal lid, and removed to a similar storage bin located externally at the end of each period of work, to await disposal	Yes
			CO2 extinguishers in place for electrical fires	Yes
			Dry powder provided for LPG	Yes
			Fire blanket provided for deep fat fryers	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Appropriate training and instruction in their use completed	Yes
			No build up of waste left in and around vehicle/trailer	Yes
Doors, windows and hatches securely locked	Yes			
Vehicle/trailer parked in a secure area when not in use	Yes			

Presence of combustible material in permanent structures

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires 	<ul style="list-style-type: none"> Combustible and flammable materials Waste Cleaning 	Packaging stored away from exits and electrical or heating equipment	Yes
			Combustible and flammable materials kept out of direct sunlight	Yes
			Combustible materials kept away from any incompatible substances that could be a potential source of ignition	Yes
			Fuel stored away from direct sunlight, heat sources and public access	Yes
			Waste held in suitable (fire resistant) containers	Yes
			Waste material cleared regularly to prevent build up. Dynamic visual checks carried out during business operations	Yes
			Regular cleaning of extractor filters and surfaces to remove accumulation of grease	Yes
			Wipes used to mop up spillages of cooking oil stored in a metal container with a metal lid. Waste regularly removed to (fire resistant) external storage bins.	Yes
			Dry powder extinguisher provided for LPG.	Yes
			Fire blanket provided for deep fat fryers	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
Appropriate training and instruction in use of fire fighting equipment provided	Yes			

Use of gas fueled equipment/appliances in permanent structures

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Fire 	<ul style="list-style-type: none"> • Unsuitable/unsafe equipment/appliances • Unsafe/unsuitable installation/siting • Unsafe/unsuitable use • Lack of or inadequate safety devices • Lack of or inadequate cleaning/degreasing • Inadequate inspection checks/maintenance 	Equipment/appliances fit for their intended usage	Yes
			Equipment/appliances CE or UKCA marked	Yes
			Equipment/appliances used in accordance with manufacturer's instructions	Yes
			Equipment/appliances installed by a competent person i.e. a suitably registered Gas Safe engineer	Yes
			Gas cookers and hotplates sited to allow adequate clearance from combustible items or surfaces	Yes
			Burners have clearances of 200mm from combustible surfaces or structures except where the nearby wall or surface is suitably protected against fire	Yes
			The range-hood/extraction hood is at least 600mm above the cooking appliance	Yes
			Exhaust fans sited 750mm above equipment/appliances	Yes
			Manufacturer's installation instructions followed	Yes
			Emergency isolation valve (EIV) fitted in the gas supply and is readily accessible for all staff	Yes
			EIV located outside the catering area or near an exit	Yes
			Cookers fitted with flame supervision devices	Yes
			Fire suppression system in use to automatically cut off gas supplies in case of a fire	Yes
			Regular cleaning carried out, including cooker hoods, extract ducting and grease filters	Yes
			Equipment/appliances cleaned with non-flammable cleaning materials	Yes
Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	Yes			
Annual inspections carried out on gas equipment/appliances, flues, pipework and safety devices, in accordance with manufacturer's instructions. Inspections carried out by a suitably registered Gas Safe engineer	Yes			
Records of inspections kept including Gas safety records and CP42 certification (Commercial Gas Safety Inspection - non-domestic)	Yes			

Use of gas fueled equipment/appliances in permanent structures ... continued


Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fire 	<ul style="list-style-type: none"> Unsuitable/unsafe equipment/appliances Unsafe/unsuitable installation/siting Unsafe/unsuitable use Lack of or inadequate safety devices Lack of or inadequate cleaning/degreasing Inadequate inspection checks/maintenance 	CO2 fire extinguishers provided for electrical fires	Yes
			Fire blanket provided for deep fat fryers	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Appropriate training and instruction in use of fire fighting equipment provided	Yes

Use of electrical equipment/appliances in permanent structures

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires Explosions 	<ul style="list-style-type: none"> Unsafe equipment/systems Incorrect installation of electrical equipment Incorrect use of electrical equipment Inadequate maintenance Overloading 	Equipment and ancillary systems “fit for purpose” i.e. manufactured for proposed use and operating environment	Yes
			Equipment CE or UKCA marked	Yes
			Correct insulation, earthing and electrical isolation in place	Yes
			Residual current devices (RCDs) with a tripping current of 30mA installed	Yes
			Electrical supply system installed by a competent electrician e.g. NICEIC registered or equivalent	Yes
			Sufficient shuttered socket outlets available	Yes
			The use of extension leads avoided where possible	Yes
			Use of extension leads of appropriate maximum current rating (to avoid overloading)	Yes
			Accessories, such as plugs protected against water or moisture ingress	Yes
			Industrial plugs used for connection of equipment/appliances to supply	Yes
			Light fittings protected against steam and water ingress	Yes
			Use of equipment in line with manufacturer’s instructions	Yes
			All electrical systems, including portable appliances (e.g. a kettle), transportable appliances (e.g. a cooker) properly maintained by a competent person such as an NICEIC registered electrician	Yes
			Staff trained to carry out visual checks for damage to equipment and visible supply/connection system	Yes
			Examination and Portable Appliance Testing (‘PAT testing’) – full inspection and test by a competent person to detect faults that visual inspections will not find	Yes
System overload avoided	Yes			
Circuit breakers fitted Tandem, or split circuit breakers avoided due to risk of overloading	Yes			
CO2 fire extinguishers provided for electrical fires	Yes			

Use of electrical equipment/appliances in permanent structures ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires Explosions 	<ul style="list-style-type: none"> Unsafe equipment/systems Incorrect installation of electrical equipment Incorrect use of electrical equipment Inadequate maintenance Overloading 	Fire blankets provided for deep fat fryers	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Appropriate training and instruction in use of fire fighting equipment provided	Yes
			Emergency lighting and signage with designated exits in place provided	Yes

Signed: 
 Date: 21/05/2026

Print Name: Werner Pretorius
 Review Date: 22/05/2027