

Trowbridge Lions Club Risk Assessment – Community Service BBQ

Risk Assessment No: TLC/CS-1

Activity	Hazard	Whom Affected	L	C	R	Mitigation / Control	Responsible	
Preparation & Cooking	1. Cuts 2. Burns / Scolds 3. Food contamination 4. Smoke inhalation	A. Preparation / Cooking Team B. Diners	1A	2	2	4	<ul style="list-style-type: none"> Food to be purchased from a reputable source Preparation to be supervised by a person holding a valid Food Hygiene Certificate Care to be exercised when separating uncooked burgers Meats (burgers / sausages / chicken) to be kept separate during preparation and cooking Chicken pieces to be pre cooked Care to be taken in selection of cooking site 	Preparation / Cooking Team (Team Leader)
			1B	1	1	1		
			2A	2	2	4		
			2B	1	1	1		
			3A	1	1	1		
			3B	2	3	6		
			4A	3	2	6		
			4B	2	1	2		
Setting up	1. Cuts / trapped fingers 2. Trips 3. Dropping	A. Setting up team	1A	2	2	4	<ul style="list-style-type: none"> Care to be exercised when transporting and setting up folding tables Care to be exercised when laying up tables Exclusion zone to be established to ensure Dinners are separated from the cooking area 	Setting-up Team (Team Leader)
			2A	2	2	4		
			3A	2	1	2		
Serving	1. Cuts 2. Food contamination 3. Burns 4. Smoke inhalation	A. Serving Team B. Diners	1A	2	2	4	<ul style="list-style-type: none"> Care to be exercised when cutting open the burger and hot dog rolls Cooked meats to be transferred from BBQ grill to serving trays using serving tongs Prepared rolls etc to be covered to prevent cross contamination Care to be taken in selection of serving area 	Serving Team (Team Leader)
			2A	1	1	1		
			1B	1	1	1		
			2B	2	3	6		
			3A	2	2	4		
			3B	1	1	1		
			4A	3	2	6		
			4B	2	1	2		
Clearing away	1. Cuts / trapped fingers 2. Burns 3. Trips 4. Dropping	A. Serving Team B. Diners	1A	2	2	4	<ul style="list-style-type: none"> Care to be exercise when handling BBQ drums, stands and grills Care to be taken disassembling the serving tables All arisings / waste to be disposed of in a safe and appropriate manner 	Serving Team (Team Leader)
			1B	1	1	1		
			2A	2	2	4		
			2B	1	2	2		
			3A	2	2	4		
			3B	1	1	1		
			4A	2	1	2		
			4B	1	1	1		

(First Aid facilities available for all activities)

Notes:

1. Comply with instructions given by the Event Sponsor and/or Local Authority H&S Advisor
2. Copy of the event Risk Assessment is to be available at the stall/stand for reference

Key: R: Scale of Risk (L x C)

L: Likelihood of Hazard occurring		Scale	C: Consequence should the Hazard happen		Scale of Risk	Description	Action
Frequent	Likely to occur many times	5	Catastrophic	National impact / Loss of life	13 – 25	Unacceptable risk	Very high risk (19-25): Must be eliminated or moved to a lower level.
Probable	Likely to occur several times	4	Critical	Major accident / injury			Significant risk (13-18): Approval must be sought before continuing
Occasional	Some times	3	Serious	Serious incident. Lost time injury	8 – 12	Undesirable risk	Must be avoided if reasonably practical. Seek approval to continue
Remote	Unlikely but possible	2	Marginal	First aid accident	3 – 7	Acceptable risk	Can be accepted, provided that the risk is managed
Improbable	Very unlikely / Assume never	1	Negligible	Very Minor. Little consequence	1 - 2	Negligible risk	No further consideration needed