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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Site / Area: | | |  | | | | Date of Assessment | | |  | | | | Risk Assessment # | **RA017** |
| Completed by (name) | | |  | | | | Signature | | |  | | | | | |
| In Consultation with: | | |  | | | | Signature | | |  | | | | | |
| Identify / describe activity, equipment, area or event you are assessing: | | | | | | | | | | **BARBEQUE - TRAILER** | | | | | |
| Authorised by: | | |  | | | | Signature: | | |  | | | | Date: |  |
| **In conjunction with this risk assessment, training / education and development of a relevant SOP may be required.**  Template only MUST modify to site conditions | | | | | | | | | | | | | | | |
| **Step 1:** **Identify the hazard/s / Impact:**What do you believe are the hazards? What could happen? | | | | | | **Step 2: Assess the potential risks:**  What do you believe are the risks?  How could this happen? | | | | | **Step 3: Reducing the risk:**  What do you believe can be done to reduce the risk?  Controls | | | | |
| **Machinery & Equipment**   * Trailer | | | | | | * Trailer could dislodge causing accident * Trailer could suffer mechanical failure * Flying projectile in the vehicle if not secured properly. | | | | | * Trailer certified to approved safety standards. * Trailer is roadworthy and registered. * Trailer has been serviced in the last 2 years or 12 months if it has brakes. * Check vehicle gross towing weight to trailer. * Vehicle to be reversed to the tow ball and then lower the trailer connection onto it. Check the mechanical connections. Check and ensure indicator, brake and taillights are working correctly. Safety chain is used. * All items on trailer itself to be checked to ensure they are secured prior to moving. * Tyre pressures to be checked prior to moving. * Only licensed driver, with trailer towing experience to drive vehicle towing the trailer. Driver to obey road traffic rules. | | | | |
| **Hazardous Chemicals**   * LPG * Transport of cylinders * Cylinders * BBQing | | | | | | * Gas leak * Projectiles (foreign body in eye, penetrate skin etc.) * Explosion * Asphyxiation * Fire | | | | | * Cylinder to always stand upright. Cylinders are not exposed to heat and DO NOT leave in an enclosed vehicle in direct sun for an extended period. * Cylinders to be secured from movement. * Tap to be securely closed when being transported or not in use. * Gas cylinders checked and date stamped within the last 10 years (check neck bottle for date stamp). * Gas cylinders with latest LCC27 valve used along with a new appliance connection including regulator (refer below) **and/or** * Gas safety gauge installed between cylinder and hose (refer below). * Tall portable gas cylinders must be secured both top and bottom by ropes or chains to a structural post, wall, or similar anchor point. * Small portable BBQ gas cylinder to be secured to either the BBQ, a small star dropper or placed in a metal container. * Area to be designated as a “no smoking” or “no naked flame” area where cylinders are stored and are in use. * Cylinders are not connected or disconnected in the vicinity of a naked flame. * The area around BBQ to be kept clear. * DO NOT use BBQ indoors or in a confined space. * BBQ to be set up in a well-ventilated area. * Hoses checked before use to ensure no gas leaks (e.g. spray soapy water on any suspect connections or hose and watch for bubbles. If bubbles appear, do no use. Check fittings at both ends and condition of hose). * Fire extinguisher or access to water hose made available. * Remove excess fat from BBQ after each use. * Use appropriate gas lighter or long matchstick to light BBQ. * BBQ is to be used by adults only, whilst flame is on and is not to be left unattended. * When not in use, gas to be turned off at the cylinder. * For further information on safe use please refer to the checklist below from the Office of the Technical Regulator. | | | | |
| **Extreme Temperatures**   * Outside weather conditions * Heat from BBQ | | | | | | * Burns, scalds | | | | | * Long sleeved clothing or gloves to be worn. * Long handled BBQ utensils with heat insulation to be used. * If wearing an apron, use material apron NOT a plastic one. | | | | |
| **Airborne Contaminants**   * Smoke * Gas | | | | | | * Smoke inhalation * Asthma * Respiratory irritation | | | | | * DO NOT use BBQ indoors or in a confined space. BBQ to be set up in well-ventilated area. | | | | |
| **Hazardous Manual Tasks**   * Moving Gas Bottle * Moving Trailer | | | | | | * Sprains / strains | | | | | * Use a trolley to move gas bottles if moving over distance. * If the trailer requires moving, make sure the jockey wheel is down and two people are used. | | | | |
| **Biological**   * Food hygiene * Waste management | | | | | | * Food poisoning * Slips, trips & falls * Pests/rodents around the area. | | | | | * Food to be stored off the ground. * Food must be protected from dust, insects and any other sources of contamination. * Meat to be stored at appropriate temperatures (cold) until cooked. * Disposable gloves to be worn when handling food. * Tongs to be used. * Meats / sausages to be properly cooked prior to serving. To be kept at an appropriate temperate for serving. * Salads to be kept cool until serving. * Access to hand washing facilities &/or sanitiser (hand gel) made available. * Where a person is suffering from vomiting, diarrhea, stomach cramps or a food borne illness, they must not handle the food. * Determine workflow to reduce cross-contamination (e.g. 1 person food preparation and another collecting money). * Appropriate number of bins available. * Recycling bins made available. * NO glass bottles to be used. | | | | |
| **Other**   * Injury Management | | | | | | * Any injury | | | | | * Current and complete First Aid kit is available. * Current Senior First Aider is in attendance. * **In event of an emergency call 000.** * Where possible an Automatic External Defibrillator (AED) is available. In the event the AED is used, this must be reported to CSaIM ASAP. | | | | |
| **Other** | | | | | |  | | | | |  | | | | |
| **Outdoor gas appliances MUST NEVER be used indoors**  Most barbecues and portable camping equipment are designed and certified to be used outdoors in highly ventilated areas. If a gas appliance has been marked "for outdoor use only" you must not use it inside under any circumstances.  Barbecue warning label example | | | | | | | | | | | | | | | |
| **Maintaining your gas barbecue and LPG cylinder**   * Before you use your gas barbecue and LPG cylinder you should carry out the following safety checks to ensure they are in good condition and safe to use. * If using LPG, is the LPG cylinder in date? Cylinders should be safety tested every 10 years, and this date is stamped on either the collar, neck or foot ring of the cylinder. Never use rusty or damaged cylinders. * Don't use the appliance if the burners are blocked, rail taps are seized or the flexible hose is brittle, cracked or damaged. If unsure, seek the help of a licensed gas fitter. * Always before use, check the condition of the hose for signs of cracking, kinking, crushing or stretching. When not in use, protect the hose from heat, sun exposure and physical damage. * It's good practice to replace hoses every five years. * Ensure hose assemblies are certified. The certification details will be printed on the hose. * Ensure the regulator and hose are connected tightly to the cylinder and the appliance so there are no leaks. * Check all exposed joints for leaks with a diluted solution of detergent and water. This can be done by using a spray bottle and spray it on all connections including the gas cylinder, valve, regulator joints and hose. If bubbles appear anywhere there is a gas leak. Immediately isolate the gas and have the fault repaired by a licensed gas fitter or replace the faulty component. * It is recommended that gas barbecues are checked every two years by a licensed gas fitter. They can repair or replace the parts and ensure the appliance is performing safely and efficiently. * Always keep barbecues clean of grease and oil to prevent a fire. | | | | | | | | | | | | | | | |
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| **Key Changes to Gas Bottle Valves:**  From October 2021, new 9 and 4-4.5kg must be fitted with a LCC27 valve and existing gas bottles when their ten year inspection falls due must have these new valves fitted. The new LCC27 valves introduce sveral key safety features such as an integrated ‘check-valve’ that does not allow gas to flow when the valve is opened, unless an appliance is securely attached to the cylinder, a gas seal achieved at the connection point prior to the check-valve being opened by the fitting of the appliance, irrespective of how tightly the ‘nut’ has been fastened by the user, an intuitive and visible external right-handed ACME thread, far easier to connect and tighten with a large plastic ‘nut’, and a large plastic ‘nut’ designed to soften in the event of a fire at or near the cylinder. This allows the appliance fitting to eject, in turn triggering the check-valve to stop gas flow. In addition, the appliance connectors have a built in thermal cut-off which will stop gas from flowing if there is a fire. | | | | | | | | | | | | | | | |
| **Gas Safety Gauge**  **A Gas Safety Gauge is an all-in-one gas safety device. It's easy to fit and easy to use. Designed for use with LPG type gas and cylinders, commonly used with barbeques, outdoor heaters, caravans etc. They come as just the gauge or a combination of gauge, regulator and hose.**  A **Gas Safety Gauge** is a handy, low cost, all in one gas safety device that shows gas level in the cylinder, detects leaks and automatically shuts off the flow of gas in the event of a major leak.  **How to fit a Gas Safety Gauge**  You **must** **read** the full instructions and information supplied with the product, prior to installation and use.  **Gas Safety Gauge for NEW LCC27 valves Gas Safety Gauge for older POL (Type 21) valves**  Garth Gas Safety GaugeGarth Gas Accessory Safety Gauge With Hose And Regulator | | | | | | | | | | | | | | | |
| **Review hazard / risk assessment if task or circumstances change & at intervals appropriate to the level of risk (minimum 5 years)** | | | | | | | | | | | | | | | |
| **Step 4: Monitor & Review:** | | | | | | | | | | | | | | | |
| Were the controls effective? | | | | | Were there any unforeseen hazards / incidents? | | | | | | | | New controls | | |
| Yes |  | No | |  | Yes | | |  | No | | |  |
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