

Risk Assessment – Event Cooking LPG BBQ

Name of activity/ event/ location	Event Cooking using LPG equipment and Coal BBQs	Date of Risk Assessment	09/09/2026	Name of who undertook this risk assessment	Dan Howcroft
		Date of Next Review	09/09/2027	Version	1.0

Hazard Identified? / Risks from it?	Who is at risk?	How are the risks already controlled? What extra controls are needed?	What has changed that needs to be thought about and controlled?
Fire Hazard LPG leaks, open flames from BBQ, pizza ovens, griddles, and bain-maries	ALL	- Conduct a pre-event inspection of all LPG equipment. - Ensure all LPG cylinders are stored upright and away from heat sources. - Have fire extinguishers and fire blankets readily available. - Make team members aware of emergency fire procedures. - Maintain a clean site around all cooking equipment. - Use barriers to ensure attendees are kept at a safe distance from cooking areas. - Ensure all equipment is set up correctly and safely. - BBQ coals to be lit in a safe manor by a competent person	
Gas Leak LPG leak leading to potential fire	ALL	- Regularly check connections and hoses for damage. - Instruct team members on how to shut off gas supplies quickly.	

Additional information can be found in the Safety Checklist for Leaders and other information at scouts.org.uk/safety

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or explosion		- Have equipment tested and maintained on a regular basis	
Food Safety Contamination, foodborne illnesses.	ALL	- Ensure 1 Team member holds a valid food safety certification. - Maintain appropriate food storage temperatures (below 5°C for cold food, above 63°C for hot food) - Foods to be probed to obtain correct temperature (cooked and raw) - Ensure LPG bain-maries are properly heated to keep food at safe temperatures. - Implement a strict handwashing policy with accessible stations. - Use separate chopping boards for different types of food: - Red for raw meat - Blue for raw fish - Brown unwashed vegetables - Green for washed vegetables - Yellow for cooked meat - Purple for allergies - Use separate utensils and surfaces for raw and cooked foods.	

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Allergies Allergic reactions from food ingredients	ALL	- Clearly label/have to hand all food items with ingredients and potential allergens. - Show team members how to handle allergy-related inquiries and have a protocol for responding to allergic reactions. - Have a safe space to prepare such foods if required	
Burns and Injuries & Personal safety Burns from hot surfaces, cuts from equipment	ALL	- Provide protective gear for all cooking Team members (gloves, aprons). - Ensure using the right utensil for the equipment - Knives are kept in their own container - Keep first aid kits easily accessible - Have at least one first aid trained team member - Members who have long hair must be tied back - Personal hygiene rules are followed at all times (after using the toilet, eating, and handling food products)	

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LPG bottle and Coal bags	ALL	All stored in a correct manor	
Trip Hazards Tripping over cables, hoses, or uneven surfaces.	ALL	- Secure all cables and hoses with cable covers or tape. - Ensure walkways are clear and free from obstructions. - Regularly inspect the area for potential trip hazards. - Ensure good lighting in all areas	
Crowd Management Overcrowding leading to accidents or injuries.	ALL	- Designate clear entry and exit points. - Use barriers to control crowd flow around cooking areas. - Maintain a clear space around equipment to prevent accidental contact.	
Weather Conditions Rain or wind affecting cooking and safety. Hot weather	ALL	- Set up tents or canopies over cooking areas. - Secure all equipment and tents against wind. - Monitor weather forecasts and have contingency plans in place. - Events held in hot weather ensure shelter from the sun is provided and promote breaks for team members to rest and hydrate	

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Manual handling Handling heavy items, such as BBQs ,cooking equipment	All	- Ensure lifting items is done in the correct way - 2 person lift if object is over 25kg	
Equipment	ALL	All implements are thoroughly washed before and after the BBQ to ensure the risk of bacterial infection is sufficiently controlled.	
Cleaning up	ALL	All waste will be disposed of in a secure waste bin. Care is taken to correctly dispose of food waste to minimize the risk of vermin breaking into sacks. When cold, all coals and charcoal briquettes are safely disposed of. PPE is provided when cleaning the BBQ (gloves, apron and eye protection	
Monitoring and Review	ALL	- **Before the Event:** Conduct a final risk assessment and safety briefing for all Team members. - **During the Event:** Continuously monitor all risk areas, especially LPG equipment and food safety protocols	

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Emergency	All	In the event that someone is seriously injured. DO NOT move the individual (unless unsafe to do so), and dial 999 immediately	
Review due: 17/06/2026 A risk assessment needs reviewing if circumstances change but also schedule regular reviews to ensure they are current, perhaps every 12 months? The review must include a detailed look at each element of the risk assessment in order to establish if any change is required.			

DOCUMENT VERSION CONTROL

Version Number	Changes Made	Changes Made By	Date
1.0	Document Version Control Log Created	Kyla Flack	16/09/2026

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HQ Template Published February 2019

8th Chelmsford Scout Group

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HQ Template Published February 2019

Catering Events