



Fire Risk Assessment - Food Concessions

Name of Unit / Stall

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Contact No. on site

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Location on site

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In order to comply with relevant fire safety legislation you MUST complete a Fire Risk Assessment of your stall or unit.

The Risk Assessment needs to identify the fire hazards and persons at risk, you must endeavour to remove or reduce these risks and protect people from fire. Failure to comply with this requirement will result in you being removed from the site. You must be able to answer YES to the following questions.

This signed and completed form must be maintained available for inspection by the Fire & Rescue Service / Event Organiser / Council Officers at all times.

You must undertake a Fire Risk Assessment for your unit, which must be suitable for the circumstances.

You do not need to use this form, and may use another method if you wish, however, this form is considered to be suitable for most standard food units where customers do not enter the unit

1. Do you have an inspection / gas safety certificate for the appliances and pipe work (<i>copy to be available for inspection</i>) and are all hose connections made with "crimped" fastenings?	Yes	No
2. Are cooking appliances fixed securely on a firm non-combustible heat insulating base and surrounded by shields of similar material on three sides?	Yes	No
3. Do the shields provide an adequate and effective barrier of at least 600 mm between the heat source and any combustible material?	Yes	No
4. Have you ensured that no combustible materials can be blown against, or fall onto the apparatus?	Yes	No
5. Are the LPG cylinders kept outside, or within a specific ventilated unit, secured in the upright position and out of the reach of the general public?	Yes	No
6. Do you ensure that only those cylinders in use are kept at your unit/stall? (<i>Spare should be kept to a minimum and in line with any specific conditions for the event</i>)	Yes	No
7. Are the gas cylinders readily accessible to enable easy isolation in case of an emergency?	Yes	No
8. Are the cylinders located away from entrances, emergency exits and circulation areas?	Yes	No
9. Do you ensure that gas supplied is isolated at the cylinder, as well as the appliance when the apparatus is not in use and appliances are fitted with full flame safety devices on all burners that are not readily visible?	Yes	No
10. Do you ensure replacement cylinders are fitted in the open air away from any sources of ignition?	Yes	No
11. Is a member of staff, appropriately trained in the safe use of LPG, present in the unit at all times?	Yes	No
12. Are the structure, roofing, walls and fittings of your stall or unit flame retardant? (<i>Certificates of compliance will normally be required</i>)	Yes	No

