

FIRE SAFETY RISK ASSESSMENT

FOR

Pizzeria Bufala

Membership Number 31807

Responsible Person - Thomas Mackey

Unit Name	Creation Date	Next Renewal Date
Citroen HY Van	09/Aug/2022	09/May/2023

As part of managing the fire safety in our business we understand that we must understand and control the risks in our workplace. To do this we have thought about what might cause harm to people and documented it in this risk assessment and have attempted to take reasonable steps to prevent that harm.

Please print this risk assessment off and insert it into the risk assessment section of your NCASS Due Diligence system

Electrical equipment

LPG cylinders

Gas appliances

Combustible materials

Firefighting equipment

Smoking

Vehicles – motorised catering vehicles

Tents, marquees, gazebos and stalls

Charcoal barbecues and woodfired ovens

Generators

Electrical equipment

	Electrical Equipment									
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom				
Electrical equipment's source of ignition.	Staff. Public. Damage to your equipment.	Faulty wiring of installation or appliance, i.e. loose cables or connectors. Cable chaffing due to incorrect installation. No RCD fitted.	Annual electrical inspection and certification. PAT testing on either 6 or 12 month cycle according to appliance type.	Keep equipment service records up to date. Keep electrical test certificates for 3 years. Conduct daily visual checks on leads and connectors.						
	Damage to other traders' equipment. Damage to infrastructure.	Overheating appliances due to insufficient ventilation or excessive/incorrect use.	Training on how appliances should be used and for what purpose. Ensuring that equipment is fit for purpose.	Check plug temperatures. If they are running hot, turn them off and reconsider the loads being applied.						
		Extract canopies not being interlocked with equipment.	Interlocking and ventilation are a legal requirement and will be looked at as part of the annual inspection process.	Keep equipment service records up to date. Keep electrical test certificates for 3 years.						

LPG cylinders

	LPG								
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom			
LPG cylinders and installation	Staff. Public.	Gas leaks.	Use leak detector fluid to test for leaks - never use a naked flame. Isolate faulty appliances.	Provide appropriate training and keep records.					
	Damage to equipment. Damage to other traders' equipment.	Faulty equipment installation or poor maintenance.	Annual gas safety check. Correct gas pipe sizing for appliances.	Annual gas check carried out by a Gas Safe engineer (keep certificates for 3 years). Keep equipment service records up to date.					
	Damage to infrastructure.	Using appliances without a flame failure device fitted.	Use only CE certified appliances.	Keep equipment records.					
		Using appliances in a way not recommended by manufacturer.	Appropriate training on appliance use.	Provide training in use of all appliances and document training records.					
		Not having over-temp thermostats or emergency shut-off valve fitted.	This should be covered in the annual Gas Safe check and included on the gas safety record.	Diarise Gas Safe annual check.					
		Incorrect methods for changing gas cylinder / regulator.	Cylinder changing process to be documented and displayed where cylinders are housed. Use automatic change over valve.	Provide appropriate training and keep records.					
		Overriding safety cut-outs.	No DIY equipment servicing or moving equipment, unless on quick release valve couplers.	Training and ongoing vigilance by manager or responsible person.					

Gas appliances

	Gas Appliances									
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom				
Fuel fire.	Staff. Public.	Poor cleaning leading to a build-up of combustible debris or grease.	Strict adherence to the cleaning rota.	Check daily that cleaning rota is adhered to and diarise service visits.						
	Damage to your equipment. Damage to other traders' equipment.	Using appliances for a purpose not intended by manufacturer.								
		Using non CE-approved appliances.	Annual gas safety check by							
		Insufficient ventilation of equipment.	a Gas Sale engineer.	Keep equipment service records up to date.						
	infrastructure.	Poorly maintained appliances.		Keep Gas Safe inspection report for 3 years.						
		Improper installation of appliances.	Not moving equipment unless on quick release valved couplers.							
			servicing.							
		Combustible materials left	Use of notices by devices with an open flame.	Ongoing vigilance.						
		near to open flame devices.	Staff training and fire safety awareness.	Visual inspections before, during and after shift.						

Contraction of the second seco

Combustible materials

	Combustible materials										
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom					
Sources of ignition.	Staff. Public.	Packaging / fuel / cooking oil / waste stored incorrectly.	Don't allow waste packaging to accumulate. Keep it tidy and away from the public and ignition sources like generators.	Visual checks before and during service to ensure that waste packaging is not accumulating in an unsafe place.							
	Damage to your equipment.	Incorrect disposal or storage of waste packaging.	Training and vigilance.	Visual checks to ensure supplies are stored correctly away from heat sources.							
	Damage to other traders' equipment.	Excess amount of LPG cylinders stored or secured incorrectly.	Store generator fuel away from heat source or direct sunlight and away from any public access. Only take adequate primary fuel (and the same in reserve) to site.	Visual checks to ensure fuel supplies are stored correctly and not near a potential ignition source and / or public access.							
		LPG cylinders not protected from public.	Secure LPG cylinders away from public access.	Visual checks to ensure fuel supplies are stored correctly.							
		Arson.									

Firefighting equipment

	Firefighting Equipment										
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom.	Corrective action required	Date corrective action carried out and by whom					
Spread of fire.	Staff. Public.	Lack of / incorrect firefighting equipment.	Provide correct and suitably- sized fire extinguishers.	Regular checks to ensure all firefighting equipment is fit for purpose and positioned correctly.							
	Damage to your equipment.	Out of date firefighting equipment.	Keep a fire extinguisher maintenance programme.	Equipment register showing that fire extinguisher maintenance is carried out (and instructing when it should be).							
	Damage to other traders' equipment.	Lack of training in use of firefighting equipment.	At least one person on shift should be trained in firefighting equipment use.	Review the training register and keep it up to date.							
	Damage to infrastructure.	Unclear or non-existent evacuation and notification procedures.	Provide an evacuation procedure and notice.	Training and annual review of risk assessment.							

	Smoking									
	Smoking									
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom				
Fire.	Staff. Public. Damage to your equipment. Damage to other traders' equipment. Damage to infrastructure.	Smoking materials to be excluded from the workplace.	Don't allow smoking near combustible materials or fuel. Don't allow smoking within 3m of the workplace. Designate a smoking area where possible.	Ask staff to complete a health questionnaire prior to employment and keep records up to date. Provide training with regard to responsible smoking and extinguishing of cigarettes.						

Contraction of the second

Vehicles – motorised catering vehicles

	Motorised Catering Vehicles										
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom					
Fire.	Staff. Public. Damage to your equipment. Damage to other traders' equipment.	Leaking fuel or fuel fumes.	Vehicles should not be refuelled on site. If site access is difficult, then the underside of the vehicle should be checked after arrival on site (to ascertain if any damage has been done to the fuel or exhaust system that could constitute a fire hazard).	Driver records should be maintained and kept for 3 years. Drivers should be made responsible for checking the condition of the vehicle prior to every use. A daily checklist could be used if applicable.							
	Damage to infrastructure.	Electrical fault or loose / damaged battery connections.	Vehicles should have a valid MOT and service history. Gas and electrical systems should have an annual safety check and be certificated by a competent person.	Vehicle records should be kept for a minimum of 3 years. Electrical and gas safety check documents should be kept for 3 years.							

Tents, marquees, gazebos and stalls

	Tents, Marquees, Gazebos and Stalls											
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom						
Fire.	Staff. Public.	Siting near to an ignition source.	Unit should be fire retardant.	Conduct visual checks to ensure siting is correct.								
	Damage to your equipment.	Smoking.	Do not site by a designated smoking area, generator, or electricity pylon.	Provide no smoking signs. Enforcement by managers.								
	Damage to other traders' equipment. Damage to infrastructure.	Equipment fire.	Equipment should be sited away from walls, allowing for the wind factor.	Conduct visual checks to ensure that equipment is sited and installed correctly. Have annual checks completed on all equipment and make sure you have certificates for each.								
		Vehicle fire.	Vehicles parked a minimum of 3m from the structure.	Conduct visual checks to ensure that vehicles are sited so as not to cause a hazard. Allow for emergency vehicle access.								
		Arson.	Security personel if arson is a possibility.	Management, vigilance and cooperation with others on site.								

Charcoal barbecues and woodfired ovens

	Charcoal Barbecues and Wood Fired Ovens									
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom				
Fire.	e. Staff. Public. Damage to your	Cooking with products with a high fat content.	Choose products with lower fat content. Provide training in setting up, igniting, cooking and disposing of wood embers.	Correct use of materials.						
	equipment. Damage to other traders'	Incorrect disposal of hot embers.	Dispose of hot embers in a fire box or a lidded bucket and douse on site.	Ensure equipment for disposal is available.						
	equipment. Damage to infrastructure.	Placing cooking units too close to combustible materials.	Staff training and monitoring.	Staff training and reviews.						
		Unstable or uneven siting.		Visual checks to ensure siting is correct.						
		Flying embers. Poor flame control.	Always be conscious of wind direction and surrounding conditions.	Provide a wind barrier to prevent excessive smoke and flames.						

Charcoal Barbecues and Wood Eired Ovens

Generators

	Generators									
Hazard	Who / what would be at risk?	Cause of risk	How could we control / minimise the risk?	Checks to be put in place to ensure that the risks are minimised and by whom	Corrective action required	Date corrective action carried out and by whom				
Generators - source of ignition.	Staff. Public. Damage to	Refuelling when running or hot.	Use diesel or LPG-powered generators. Train a responsible person and give them refuelling task.	Check before commencement of event that there is enough fuel to last through the service.						
	your equipment.	Siting on unlevel ground.	Ensure level position before starting.	Conduct training on a regular basis.						
	Damage to other traders' equipment. Damage to infrastructure.	Storing fuel near a potential ignition source or in direct sunlight.	Fuel should be kept out of sunlight and sources of ignition. Fuel should be restricted to the amount required to run the equipment (with the same in reserve).	Conduct a site inspection prior to starting up the generator.						
		Poorly-maintained equipment. Loose connections.	Service generator annually. Leads and plugs should be checked before and after use.	Keep electrical test certificates and run visual checks on leads and connectors. Keep equipment records and maintain as recommended by the manufacturer.						

Constant of the second second