

Woodton Parish Council

Barbecues Guidelines / Risk Assessment

These are the guidelines / risk assessment for barbecues to be held at Woodton Community Wood using one or all of the three built barbecues in place. The Parish Council recognises the positive benefits which public barbecues hold for residents and so we have installed 3 purpose made barbecue stations.

Please make sure you follow the guidelines and instructions; this will ensure that your barbecue will be a pleasant event and will not cause damage or a nuisance to other users of the land.

Introduction

Barbecuing can be a very enjoyable activity. A barbecue can however present significant risks to those involved due to the fact that they can be a fire hazard and may be associated with outbreaks of food poisoning. If it is your intention to hold a barbecue then the activity must be risk assessed. The risk assessment should consider the following:

Hazards:

May include:

- The potential to set fire to adjacent buildings, flammable materials/substances etc.
- Burns to people e.g. those doing the cooking or other people involved in the activity
- Food poisoning, particularly for vulnerable groups e.g. the elderly, young people, those with conditions that lower their immune system
- Manual handling injuries from transporting the barbecue and ancillary equipment

Control Measures

Visually check all equipment before use to ensure it is in good condition.

Location of the barbecue

- Away from buildings, combustible materials or flammable substances, long dry grass areas and main gas points.
- Barbecue must stand on a flat firm base.
- Ensure there is room to access and exit the area.
- Create a barrier to prevent unauthorised people from getting too close to the barbecue. Tables or portable fencing can be used.
- If it is to be part of a larger event consider routes for the movement of people and vehicles as well as other attractions and fire assembly points

Lighting the barbecue

- Use only enough charcoal to cover the base to a depth of about 50mm (2 inches)
- Only use recognised fire lighters – use the minimum necessary and never use petrol
- Charcoal - Do not use liquid fuel. Use fire lighters only
- Light Barbecue. Remove matches or other means of lighting away from the barbecue when lit
- Allow the flames to die down and the coals to turn grey before cooking.
- Provide a bucket of water/sand for emergency use.

Person cooking

- Ensure that a competent person is doing the cooking
- Wait until the charcoal has a powdery grey surface before you begin to cook
- Make sure all food is thawed before you cook it
- Check the food is piping hot all the way through. Meat: There should be no pinkness in the middle and juices should be running clear
- Never add the marinade you have used on raw meat after cooking
- Keep uncooked meat in a cool box and covered at all times
- Ensure suitable personal protective equipment such as apron, oven cloth or mitts are worn
- Use long handled tongs for handling the food.

Extinguishing the barbecue

- Charcoal - If possible leave to go cold or extinguish with cold water.
- Empty the cold ash into a trade waste bin - Not onto the soil in the Community Wood
- Never put hot ashes straight into a dustbin or wheelie bin – they could melt the plastic and cause a fire.

Other

- Keep children, games and pets well away from the cooking area
- Never leave the barbecue unattended
- If you bring glass bottles etc. to your barbecue, look after them and ensure that you remove them from the site afterwards disposing of them safely
- Dispose of all your litter safely and responsibly, take your refuse home with you. Under no circumstances should litter be left beside the barbecues.
- Do not have more than 20 (twenty) persons at your gathering as more than 20 persons constitutes an Open Space event which requires specific written permission from the Council

Issued by Woodton Parish Council

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