

SAFETY RISK ASSESSMENT FOR FOOD PRODUCERS

Name of Stall + number

Name of responsible person

Signature and date

This is a generic Risk Assessment, which particularly bears in mind food vehicles, so you may not find much of this applicable to you. If this is the case please spend a few moments thinking about your stall set up and any possible health, safety and environmental risks that you could possibly imagine happening and make notes of these on the last page or additional pages.

		Yes	No	N/A
1.	Electrical Safety - if using electricity			
	Have arrangements been made for earthing e.g. earth spike? (It is not satisfactory to connect to the vehicle/internal metal components)			
	Is there a system in place for regular inspection and maintenance of electrical equipment?			
	Are external cables, connections and electrical sockets of appropriate type for outdoor use?			
	Are RCDs (Residual Current Devices) fitted to electrical equipment?			
2.	Gas Safety - if using gases			
	Are LPG containers securely fitted to the vehicle/unit?			
	Are LPG containers in a well-ventilated position in the open air, inside separate ventilated housing outside the vehicle or in a ventilated compartment, which is gas-tight, to the interior of your vehicle?			
	Is access to compartment only from outside vehicle			
	Is the compartment for storage of LPG containers constructed of non-combustible material? (at least 30mins fire resistance).			
	Is adequate ventilation provided to the outside for the housing/compartment?			
	Is there a notice on the outside of the compartment indicating the presence of the LPG container?			
	Is pipework rigid and supported and protected against accidental damage?			
	Are joints in pipework readily accessible for maintenance and inspection?			
	Are high pressure connections located outside?			
	Are any openings/sources of ignition into the vehicle at the same height as or below any LPG container valve/connection, or within 1m of them?			
	Are the number of LPG containers on the mobile kept to a minimum			
	How many LPG containers are stored in the mobile at one time?			
	Do all LPG pipes terminate in a shut-off valve/tap immediately before the appliance?			
	Are all shut-off valves/taps easily accessible and clearly marked with open/closed positions?			
	Is the catering unit parked 1m horizontally from ventilators/openings of other vehicles structure measured from the LPG housing/compartment of the catering unit?			
3.	Other Health & Safety Matters			
	Is a fire extinguisher provided?			
	If frying is carried out is a fire blanket provided?			
	Is a ventilation hood fitted with a flue to the outside air?			
	Is an automatic temperature device fitted to fryers?			
	Does the internal layout leave sufficient room to work safely?			
	Is access to the exit in an emergency easily accessible/unobstructed?			
	Is a first aid box provided?			
	Is there provision for clean water?			
	Is there provision for removal/disposal of waste water?			
	Has Basic Health & Safety training been given?			

Please note: This document is prepared as an aid to your own Risk Assessment and the Organisers do not take any responsibility for your unit. This form does not preclude you from possible prosecution or removal from the site by the organisers should a subsequent inspection reveal unsatisfactory standards.

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4.	Equipment			
	Are all appliances securely fastened to the unit?			
	Are all appliances earthed?			
	Are all appliances protected from interference by the public?			
	Is your unit secured to the ground adequately?			
5.	Maintenance			
	Is visual inspection of LPG containers, pipework and appliances, vents and flues carried out <ul style="list-style-type: none"> • before setting up • after parking (a tick list is useful)			
	Is the complete gas installation inspected annually?			
6.	Training / Information			
	Are all persons working in the unit given adequate instruction and information about the dangers associated with LPG and emergency actions?			
	Are clear written instructions displayed on the unit for emergencies?			
7.	Emergency Instructions			
	Do written emergency instructions cover the following?			
	<i>Actions in the event of fire/leakage of gas:</i>			
	<ul style="list-style-type: none"> • Sources of ignition • Extinguishers • Gas supply turn off at cylinder • If cylinder leaks - remove to a well-ventilated place away from source of ignition/other vehicles/buildings/similar risks • Fire blanket 			
	<i>Actions if leak is alight:</i>			
	<ul style="list-style-type: none"> • If flame impinges on container of LPG and cannot be stopped - action should be to evacuate the immediate area. • If flame is away from container shut-off fuel supply by closing supply valve at appliance/container. • Fire fighting should be carried out by the fire brigade/persons who have had training. 			
8.	Use of Generators - if using generators			
	Are the generator's moving parts protected to prevent entrapment?			
	Are generator's positioned away from LPG containers/storage?			
	Are generator's positioned away from vents or openings to mobile catering units/other vehicles so that exhaust fumes do not enter such places?			
	Is fuel for generator stored away from sources of ignition?			
	Is the potential for noise nuisance to local residents considered and prevented when positioning generators on site?			

Other aspects of your unit that you can identify may cause hazards or nuisance, and how you will alleviate them, please outline below:-

i.e. Hot Water -