

Kelvinside Allotments Association Risk assessment for barbecue at allotment open days.

Risk 1: **food poisoning** of consumers due to contaminated or uncooked food.

Prevention/Mitigation: a) Do not serve seafood, chicken, or pork
b) Ensure all produce is purchased close to the event and kept in a fridge or cool box until used; keep raw and cooked food separate
c) Ensure all food is properly cooked through and not served raw.
d) Ensure any salads are thoroughly washed.
e) supply and use hand sanitiser before handling food.

Risk 2: **allergic reactions** to food served.

Prevention/Mitigation: a) Do not serve food known to be commonly allergenic (peanut products etc)
b) For ready-made food, retain all packaging and ingredient lists and inform all servers of whereabouts of the ingredient list so that they can inform customers who enquire about allergens.
c) For food prepared from raw ingredients (burgers etc) inform servers of ingredients so that they can inform customers who enquire about allergens.

Risk 3: **burns** to mouth and throat, or hands, from eating or handling over-hot food.

Prevention/Mitigation: a) Ensure all cooked foods have cooled sufficiently before serving
b) Hand over cooked food in paper napkins
c) First aid box, with burn treatment, available by the barbecue
d) Ensure servers are made aware of nearest cold water tap

Risk 4: **burns** to servers from barbecue grill, coals or other surfaces.

Prevention/Mitigation: a) Provide heatproof gloves and cloths and ensure these are used
b) First aid box, with burn treatment, available by the barbecue
c) Ensure servers are made aware of nearest cold water tap

Risk 5: barbecue coals set **fire** to grass or buildings

Prevention/Mitigation: a) Ensure barbecue is stable and can't tip over
b) Ensure barbecue is not too close to any flammable property
c) Ensure barbecue is completely dowsed before leaving it
d) Have fire blanket and extinguisher available by the barbecue

General: a) Information is made available, close to the barbecue site, of the location details in case emergency services have to be called

b) Open day organisers establish whether any of the volunteers helping at any of the stalls have first aid or medical training and can be called upon for assistance if required.

c) Make this risk assessment available at the barbecue site and ensure all servers have read it.

d) Do not leave the barbecue in the charge of minors