

What are the hazards and how might they harm?



Burns/scalds from contact with fire, hot surfaces, equipment or food



Ignition of overheated food or other flammable items



Slip injuries from spillages



Explosion or fire associated with use of gas



Trip injuries as a result of obstructions



Back and muscle strain from manual handling

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately



A first aid kit must be easily accessible



Fire fighting equipment must be easily accessible

Safety Task Card

STCCS 51

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

Safe System of Work

1. The barbecue should be sited away from buildings and any adjacent windows should be kept closed.
2. The area around the barbecue should be as dry as reasonably practicable and clear of obstructions that may pose tripping hazards.
3. Follow the relevant controls on STCCS 36 Storage and use of LPG cylinders.
4. All gas cylinders should be sited on a firm, level surface where they cannot be accidentally interfered with.
5. LPG cylinders must be secured to prevent them from falling over.
6. Immediately prior to use check for gas leaks by listening for a hissing sound, smelling for gas and by applying a 50/50 solution of washing up liquid and water onto hose connections and looking to see if “bubbles” form.
7. Use handheld igniters or long wax tapers for lighting gas equipment.
8. Customers should be kept well clear of hot surfaces by using barriers and/or suitable signage if necessary.
9. Organise and supervise customer traffic routes to avoid congestion around the barbecue.
10. A clear route from/to kitchen to barbecue should be maintained.
11. Chefs should wear jackets/tunics with long sleeves.
12. Use long handled utensils to keep hands and arms at a safe distance from hot food and equipment when cooking.
13. Store cooking utensils so that they cannot fall or cause a tripping hazard.

Continued on reverse

If you have any concerns, stop and speak with your line manager before proceeding.

List any additional hazards or risks you have identified, and control measures required to manage these.

Safety Task Card

Use of barbeques continued

STCCS 51

Safe System of Work

12. Use suitable PPE such as oven gloves or cloths that are dry and in good condition.
13. Sufficient tables or work surfaces should be provided for storage of food and equipment whilst not in use.
14. Barbecues must not be left unattended while in use.
15. Ensure sufficient suitable bins are provided for waste.
16. Clean up food spillages as they occur and use warning signs when appropriate.
17. First aid facilities should be readily available, including clean cold water for the treatment of burns and scalds.
18. Suitable firefighting equipment should be readily available.
19. Leave charcoal ash to cool for 48 hours, until completely cold, then wrap it in aluminium foil and place it in a non-combustible external waste bin.

If you have any concerns, stop and speak with your line manager before proceeding.