

Introduction

This is a **Specific risk Assessment** for using a cooking stove at non Club events. Individuals should follow manufactures instructions for use of equipment and the event organisers Risk Assessments.

Risk Assessment

The Key Hazards are:

- Fire
- Explosion
- Burns

Cause	Who might be harmed?	Is the risk adequately controlled?	What further action is needed to control the risk?
Fuel transportation/ damage to containers	All	Gas or other fuel in approved containers only. All fuel canisters visual inspection	Try and keep fuel containers protected if possible securely fastened to ensure they are not compromised during transportation.
Storage at site/leaks	All	Gas cylinders not in use must be stored securely away from heat sources. Ensure gas regulator is fitted correctly/no leaks.	Protected from direct light and heat, in appropriate container
Lit Stoves or hot equipment	All	Use low stable and easy to shield stoves. When packing away ensure equipment is cold	In very cold conditions beware of rubber seal failure especially on gas cylinders Fire fighting equipment available First aid kit available with equipment suitable for treating burns.



Cause	Who might be harmed?	Is the risk adequately controlled?	What further action is needed to control the risk?
Faulty Equipment	All	Pre use check to be carried out before use. Operators instructed not to use if faulty.	Regular checks to ensure burner is lit and burning clear (Blue Flame). Fire fighting equipment available First aid kit available with equipment suitable for treating burns.
Refuelling /spills	All	Gas – beware of cross threading Regulator on fitting. Ensure valve is switched off before connecting canister.	Ensure specific stove and fuel compatibility before use. Consider weather/wind direction when refuelling Fire fighting equipment available First aid kit available with equipment suitable for treating burns.
Location of cooking site	All	Keep stove away from other from flammable objects.	Firm level and secure area for using stoves Extra care in bright light as flame may not be visible Sheltered conditions or use wind shield Fire fighting equipment available First aid kit available with equipment suitable for treating burns.



Cause	Who might be harmed?	Is the risk adequately controlled?	What further action is needed to control the risk?
Cooking	All	Instruction in management and pre-cooking preparation so a clear and organised cooking site i.e. hot pans when not on stove, use of pan handles, water management, waste food collection, only 1or 2 people cooking, storage of matches/lighter.	Stoves in a single organised cooking area. Clear boundaries to limit people traffic in area Never leave a lit stove unattended or unwatched Fire fighting equipment available First aid kit available with equipment suitable for treating burns.
Hygiene	All	Ensure utensils, pots are clean, hands clean, antibacterial products. Appropriate care when using raw meat products	Reminders, Awareness of food hygiene and COVID 19 control measures.
Injury	All	First aid training. Running water nearby or a container of water or a bottle of water.	First aid kit available with equipment suitable for treating burns. Individuals with first aid training present Emergency plan in place so all know the correct procedures in case of an incident



	Prepared By	Checked By	Approved By
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Designation:	Club Chair	Secretary	Committee Member / COVID Officer
Date:			

The review date for this assessment is 30 November 2024.

