

Sample Risk Assessment for Barbeques

Hazard	Risk	Risk Without Controls	To Whom	Controls	Risk tolerable with controls?
Contaminated Meat	Food Borne Illness / Food Poisoning	High	All Consumers, particularly any vulnerable persons (minors / older persons)	Purchase meat from reputable suppliers only (e.g. major supermarket or renowned chain.) All meat to be "well-done" Burgers should be checked in the middle to make sure they are cooked through; burgers must not be served rare. <i>(Ideally you would temperature probe the food if you had access to one; I'm assuming you don't)</i> If using coal then light well in advance of cooking so that coals are glowing rather than burning. Gas would be a better choice because this spreads the heat much more evenly across the cooking grid and allows the centre of the food to cook through.	YES
Dirty Utensils (e.g. dropped on floor)	Contamination of meat with harmful bacteria leading to food borne illness / food poisoning	High	All Consumers, particularly any vulnerable persons (minors / older persons)	All utensils to be cleaned (disinfected and sanitised if dropped on floor) Separate clean utensils to be available; Dirty utensils to be washed at Meeting House when collecting food or other means of washing utensils to be provided.	YES
Meat products coming into contact with ready to eat foodstuffs during storage.	Cross-contamination of ready to eat food stuffs with harmful bacteria leading to food borne illness / food poisoning	High	All Consumers, particularly any vulnerable persons (minors / older persons)	Meat and salads to be stored in separate containers in the fridge. Salads and other ready to eat food stuffs should be stored above raw meats in the fridge to prevent contamination.	YES
Raw and ready to eat foodstuffs indirectly coming into contact during preparation.	Cross-contamination of ready to eat food stuffs with harmful bacteria leading to food borne illness / food poisoning	High	All Consumers, particularly any vulnerable persons (minors / older persons) Food handlers.	Separate (preferably colour coded) chopping boards and utensils to be used when preparing meats and salads / ready to eat food stuffs. Observe good hygiene standards; hands must be washed between handling uncooked meats and ready to eat foods – you could overcome this by having separate people preparing the meat and salad and implementing regular hand washing.	YES

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Food handler borne pathogens.	Cross-contamination of food stuffs by food handlers – e.g. with bacteria etc.	High	All Consumers, particularly any vulnerable persons (minors / older persons) Food handlers.	Food handlers to keep cuts etc. covered. Food handlers must not participate if they have had any food related illness, diarrhoea etc. in the last 48 hours. Good hygiene practices to be observed – you will need to work out a hand washing regime.	YES
Dirt / mud on salad vegetables	Ingestion of pathogenic bacteria	High	All Consumers, particularly any vulnerable persons (minors / older persons)	Purchase ready washed salads from reputable supplier. Supplies to be within use by dates. All salads etc. to be washed thoroughly before serving.	YES
Electrical supply to???	Shocks, Burns Fires	Medium	All Consumers, Food handlers.	All electrical equipment used outside to be protected by a Residual Current device; Fire extinguisher to be provided if necessary. All equipment including cables to be “in date” for PAT testing. Electrical supplies not to be used in wet weather conditions.	YES
Electrical cables	Trips, slips and falls	Medium	All	Trailing cables to be kept out of traffic routes Cables to be secured wherever possible.	YES