Citroen HY Van: Fire Risk Assessment

Use of charcoal/gas barbecues and wood fired pizza ovens				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fires	• Unsafe equipment • Incorrect installation • Combustion • Untrained staff • Ignition • Gas leak	Pizza oven is on the DEFRA exempt appliance list and is designed for commercial usage in the proposed circumstances i.e. is 'fit for purpose'	**Yes**
			Pizza oven installed by a competent person	**Yes**
			Pizza oven not located beneath overhead combustible structures/materials	**Yes**
			LPG cylinders or other fuels stored away from the Pizza oven	**Yes**
			Pizza oven not moved when it is in use or when it contains hot coals or ashes	**Yes**
			Accelerants are not used to start the wood fire	**Yes**
			Treated timber shall not be used to fuel the oven	**Yes**
			Pizza oven operated and maintained in accordance with the instructions supplied in the operating manual	**Yes**
			Suitable fire extinguishers in place for pizza oven, and staff trained in their use	**Yes**
			Staff trained in correct use of the pizza oven. Pizza oven training records kept	**Yes**
			Barbecue used for the correct purpose and in accordance with the operating instructions	**N/A**
			Barbecue not used near marquees, gazebos or any combustible structures	**N/A**
			Accelerants are not used to light the barbecue	**N/A**
			Barbecue protected from strong wind	**N/A**
			Barbecue set up on a flat surface away from any combustible material	**N/A**
			Barbecue not left unattended at any time and sited so that direct contact by members of the public is unlikely	**N/A**
			Embers cooled and removed to a metal bin with a fitted lid	**Yes**
			To prevent gas leaks the barbecue is regularly checked by the Responsible Person / competent person to ensure that it is in good working order and that hoses are not showing signs of wear, stiffness or cracking	**N/A**

Use of charcoal/gas barbecues and wood fired pizza ovens ... continued				
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• Staff • Members of the public	• Fires	• Unsafe equipment • Incorrect installation • Combustion • Untrained staff • Ignition • Gas leak	The LPG cylinder is turned off before turning off the barbecue controls	N/A
			Gas components are only repaired or replaced by a competent person such as an LPG qualified Gas Safe engineer	Yes
			All staff trained in correct use of barbecue. Barbecue training records kept	N/A
			Suitable fire extinguishers in place for barbecue, and staff trained in their use	N/A
			Fire fighting equipment has been tested in the last 12 months	Yes

Presence of LPG cylinders in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Incorrect storage/fitting and use • Lack of checks for leaks or damage • Incorrect checks for leaks or damage • Lack of fire fighting equipment • Lack of staff training • Incorrect staff training	Cylinders are located in a well ventilated housing mounted outside the vehicle / within a compartment recessed into the body of the vehicle but sealed from its interior	**Yes**
			Storage compartments including the base are constructed of materials which provide a minimum standard of 30 minutes fire resistance	**Yes**
			Access to cylinder compartments is from outside the vehicle and designed to enable easy accessAn LPG warning notice is displayed on the storage compartment/enclosure	**Yes**
			Cylinders are not placed under openings or close to doors, ventilation grills or openable windows, to prevent gas entering the vehicle/trailer	**Yes**
			Storage compartments/housing are ventilated at high and low levels	**Yes**
			Cylinder changing instructions are within the compartment/housing	**N/A**
			Cylinders are sited on a level, flat non-combustible surface	**Yes**
			Storage areas are designated 'No Smoking' with visible signage	**N/A**
			Combustible materials including rubbish are kept away from storage areas/housings	**Yes**
			Cylinder numbers are kept to the minimum necessary for the type and number of appliances supplied. Reserve cylinders are stocked on a 1 for 1 replacement basis	**Yes**
			Change over devices incorporate non return valves at the high-pressure inlet, to prevent discharge of gas when changing cylinders	**Yes**
			Cylinders are not stored near to a heat source or in direct sunlight	**Yes**
			Cylinders are not stored next to flammable substances	**Yes**
			Shielding is provided where necessary to prevent exhaust pipes becoming an ignition source (minimum 1 metre away)	**N/A**
			Cylinder replacement is enabled without the need to disturb the installation or ancillary equipment	**N/A**

Presence of LPG cylinders in vehicles and trailers ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Incorrect storage/fitting and use • Lack of checks for leaks or damage • Incorrect checks for leaks or damage • Lack of fire fighting equipment • Lack of staff training • Incorrect staff training	Cylinders not in use are capped or plugged	**Yes**
			Flexible hoses for cookers and ovens are kept as short as practicable and are examined regularly for damage or wear and replaced as necessary	**Yes**
			Leak detection fluid is regularly used to identify any gas escape. In the event of leakage, the Responsible person will turn off the gas supply and contact a Gas Safe registered engineer for repair and retest	**Yes**
			Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with Manufacturer's advice	**Yes**
			A visual examination of all cylinders, pipework, appliances, vents and flues is made daily	**Yes**
			Staff are trained in the hazards associated with LPG, safe methods of cylinder changing and the safe use of gas fueled appliances	**Yes**
			Dry powder extinguisher provided for LPG	**Yes**
			Fire blanket or Class F Chemical Extinguisher (as applicable) provided for deep fat fryers	**Yes**
			Appropriate training and instruction in use of extinguishers is provided	**Yes**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	**Yes**
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	**Yes**

Use of LPG powered catering equipment in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Unsuitable/unsafe LPG equipment • Unsafe installation/siting of equipment • Unsafe supply systems • Inadequate inspection checks/maintenance • Lack of/or incorrect staff training • Over-heating of deep-fat frying oil • Overfilling of deep-fat frying oil • Inadequate cleaning of equipment • Lack of fire-fighting equipment • Lack of emergency procedures	Gas appliances have a flame failure device for each appliance/burner control. (NOTE: There are some commercial BBQs where this is not essential provided they have been certified as 'Safe to use')	**Yes**
			Gas appliances have a CE or UKCA mark or documentation/ manufacturer's instructions showing the Certificate of European Conformity	**Yes**
			Gas appliances are used in accordance with the manufacturer's instructions	**Yes**
			Gas appliances have up to date gas safety certificate in place and available to hand - signed by a certified LPG Gas Safe engineer	**Yes**
			Gas appliances are commercial grade appliances / equipment only. No domestic appliances or camping equipment will be used	**Yes**
			Appliances correctly fitted by competent person (Gas Safe certified engineer with competence in working with LPG)	**Yes**
			Where connected by a hose (white/yellow/silver), the connections at both ends are crimp or swaged	**N/A**
			Where connected by a hose (white/yellow/silver), the hoses are metallic braided or PVC wrapped or similar	**N/A**
			Equipment/appliances located on non-combustible flat surfaces, at least 600mm from walls/ structural divisions / combustible materials	**N/A**
			No combustible materials can be blown against or fall onto any equipment	**N/A**
			Equipment fixed to prevent unplanned movement, unless designed to be portable e.g. a kettle, toaster or counter top fryer	**Yes**
			Wind guards fitted to open flame devices	**N/A**
			Equipment sited so as to avoid obstruction of passage ways or exits	**Yes**
			Adequate and effective ventilation system to ensure complete combustion of gas and removal of combustion products	**Yes**
			Canopies and flues sited away from flammable materials	**N/A**

Use of LPG powered catering equipment in vehicles and trailers ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Unsuitable/unsafe LPG equipment • Unsafe installation/siting of equipment • Unsafe supply systems • Inadequate inspection checks/maintenance • Lack of/or incorrect staff training • Over-heating of deep-fat frying oil • Overfilling of deep-fat frying oil • Inadequate cleaning of equipment • Lack of fire-fighting equipment • Lack of emergency procedures	Canopies extend a minimum of 150 mm beyond the appliance cooking area on all sides	N/A
			Flue systems installed in accordance with manufacturer's installation instructions and terminated so products of combustion can discharge safely at all times, with no re-entry into the catering area	Yes
			Forced mechanical extract canopies fitted with electrical interlocks. If minimum extract requirements are not met the appliance is prevented from operating	N/A
			Canopies easily cleansable, with removable filters, and made from non-flammable and non-corrosive materials	N/A
			Deep fat fryers located away from open flame cooking equipment. Separation distance of at least 300mm maintained to reduce risk of ignition of splashing oil or fat. If distance cannot be maintained, a stainless-steel baffle plate at least 250mm high is installed	N/A
			LPG fueled equipment not used whilst vehicle/trailer in motion	Yes
			Alternative power supply provided for equipment where continuous operation is necessary e.g. battery powered operation for refrigerators	N/A
			Daily visual examination of all cylinders, pipe work, appliances, vents and flues made by the Responsible person	Yes
			Regular maintenance and servicing by competent persons in line with manufacturers advice. Maintenance records kept	Yes
			Gas appliances are adequately cleaned and where applicable are removed from situ to enable adequate cleaning to take place	Yes
			All staff trained in the correct use of catering appliances/equipment	Yes
			Deep fat fryers are not overfilled in order to avoid overheating or unsafe use of deep fat frying oil which could lead to combustion. The oil level is kept between minimum and maximum in deep fat fryer and only liquid deep-frying oil used	N/A
			Oil quality monitored. Use of old oil increases fire risk and likelihood of surge boiling	N/A
			Manufacturer's instructions followed	Yes
			Deep fat fryers fitted with high temperature safety thermostats to prevent temperature of fat rising above 205°C, or the manufacturer's maximum recommended temperature if this is less than 205°C.	N/A

Use of LPG powered catering equipment in vehicles and trailers ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Explosions • Fires	• Unsuitable/unsafe LPG equipment • Unsafe installation/siting of equipment • Unsafe supply systems • Inadequate inspection checks/maintenance • Lack of/or incorrect staff training • Over-heating of deep-fat frying oil • Overfilling of deep-fat frying oil • Inadequate cleaning of equipment • Lack of fire-fighting equipment • Lack of emergency procedures	Fryers equipped with separate high temperature limit controls, non self-resetting type. Limit controls to shut off power if temperature exceeds 230°C	N/A
			Hot oil filled equipment/appliances never left unattended	N/A
			Regular cleaning routines in place including the frequent cleaning of filters or other grease removal devices	N/A
			Equipment cleaned with non-flammable cleaning materials	N/A
			Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	N/A
			Dry powder provided for LPG fires	Yes
			Fire blanket or Class F Chemical Extinguisher (as applicable) provided for deep fat fryers	N/A
			Appropriate training and instruction in use provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes

Presence of combustible materials in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Combustion • Fires	• Packaging materials • Waste Materials • Cleaning • Fire fighting • Arson	Packaging is not stored near exits, or close to electrical equipment or heating equipment	**Yes**
			Combustible and flammable materials are kept out of direct sunlight	**Yes**
			Combustible packaging materials are kept away from any incompatible substances that could be a potential sources of ignition	**Yes**
			Fuels are stored away from direct sunlight, heat source and public access	**N/A**
			Waste disposed in suitable containers	**Yes**
			Waste material cleared regularly to prevent build up. Dynamic visual checks done throughout service to remove accumulations of waste	**Yes**
			Regular cleaning of extractor filters and surfaces to remove accumulations of grease	**N/A**
			Any wipes used to mop up spillages of cooking oil are stored in a metal container with a metal lid, and removed to a similar storage bin located externally at the end of each period of work, to await disposal	**N/A**
			CO2 extinguishers in place for electrical fires	**Yes**
			Dry powder provided for LPG	**Yes**
			Fire blanket or Class F Chemical Extinguisher (as applicable) provided for deep fat fryers	**N/A**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Appropriate training and instruction in their use completed	**Yes**
			No build up of waste left in and around vehicle/trailer	**Yes**
			Doors, windows and hatches securely locked	**Yes**
			Vehicle/trailer parked in a secure area when not in use	**Yes**

Use of electrical equipment in vehicles and trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Fire	• Unsafe equipment/systems • Overloading	Electrical installation designed and installed by a competent person e.g. NICEIC registered or equivalent	**Yes**
			Plug and sockets in the supply comply with BS4343 to protect the connections from the weather and natural hazards	**Yes**
			Equipment selected that is suitable for its working environment	**Yes**
			Supply cables to equipment are of a flexible type, are not rigid core, to avoid damage to the conductors	**Yes**
			All electrical systems, including portable appliances (e.g. a kettle), transportable appliances (e.g. a cooker) are properly maintained by a competent person	**Yes**
			Regular visual checks made by the user once they have received the appropriate training	**Yes**
			Examination and testing ('PAT testing') – full inspection and test by a competent person to detect faults that visual inspections will not find, carried out annually	**Yes**
			Where a single-phase generator is used, it does not have an output exceeding 10KVA, to supply power to various electrical appliances	**N/A**
			Sufficient socket outlets provided and the use of extension leads avoided where possible	**Yes**
			Mobile catering units connected to the mains supply protected with an RCD- tripping current 30mA	**Yes**
			CO2 extinguishers provided for electrical fires	**Yes**
			Fire blanket or Class F Chemical Extinguisher (as applicable) provided for deep fat fryers	**N/A**
			Fire fighting equipment has been tested in the last 12 months	**Yes**
			Staff given appropriate training and instruction on the use of fire fighting equipment	**Yes**

Signed: 
Print Name: Thomas Mackey
Date: 05/06/2024
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