

Health & Safety Information – Guidance for using BBQs

Hazard	Who may be harmed	Risk Evaluation	Controls required	Risk Evaluation
<ul style="list-style-type: none"> • Trips – uneven ground, untidy work area • Slips on grass, spillages • Manual handling • Gas BBQ 	<p>Those cooking the BBQ or attending</p> <ul style="list-style-type: none"> • Burns from hot BBQ and utensils • Fumes and smoke inhalation • Fire • Cuts from knives • Cross contamination and food poisoning • Musculoskeletal injury 	<p>Medium</p>	<ul style="list-style-type: none"> • Keep work area tidy and clean up spillages immediately • Site the BBQ on firm, level ground that is not too slippery or wet • Set up a separate serving area away from BBQ to reduce the risk of burns to others • Ensure that the BBQ is sited well away from trees, shrubs and highly combustible materials • Use proper BBQ utensils and store on side when not in use • Use heatproof gloves when cooking and handling utensils • Check the wind direction and site the BBQ in a sheltered location • Site the BBQ with the smoke facing away from participants • Do not use any other fuel on charcoal BBQ other than the correct briquettes or charcoal. If necessary sold fire lighters may be used • Leave the BBQ and charcoal to cool before moving • Wash hands with soap and water before preparing food, after handling raw meat and before eating • Use colour coded chopping boards and knives for food preparation • Keep meat and fish in fridge as long as possible and if cooking for large numbers store in cool box adjacent to BBQ • Make sure any food used is within date as stated on packaging • Avoid handling food directly with hands – use tongs or other utensils instead, • The best time to cook on the barbecue is when the charcoal is glowing with a powdery grey surface. If the barbecue temperature is too hot, meat is likely to burn on the outside but remain raw in the centre, • If cooking for large numbers of people, you may wish to cook meat indoors before and then finish them on the barbecue. This will help ensure the food is thoroughly cooked. • Turn food regularly and move it around the barbecue to ensure even and thorough cooking, • Don't add sauce or marinade that has already been used with raw meat as this may contaminate cooked food with harmful bacteria, 	<p>Low</p>



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			<ul style="list-style-type: none"> • Make sure meat is thoroughly cooked and steaming hot all the way through (burgers, sausages, chicken and pork should not be pink in the centre and the juices should run clear), You can use a probe thermometer to check items are fully cooked. Aim for an internal temperature of 75oC or higher to make sure any harmful bacteria have been killed, • Serve food immediately after cooking. Any food left over after 2 hours from the time it was cooked should be thrown away. <p>If using a gas barbecue:</p> <ul style="list-style-type: none"> • Check that all pipes and connections are in good condition before lighting • Always change cylinders in open air • Turn gas cylinders off before disconnecting the hose • If you think there may be a leak turn the gas off immediately • Do not keep more cylinders than you need 	