

**Checklist 2**  
**Barbeques &**  
**Food/Cooking Events RISK ASSESSMENT**  
Revision 7 DATE 12/08/2020



Risk Assessment Checklist		NA	C
2.1.1	Name of the event: : <b>Complete Checklist 1 &amp; COVID -19 checklist 6D for each BBQ</b> <b>All BBQs</b> at Coles, Bunnings and any other ad hoc venues using Rotary club BBQ equipment Date: As required (or, for example, all of 2021) If this event is to be repeated with identical requirements <b>list the dates</b> on Checklist 1.		
2.1.2	One member <b>must</b> carry a mobile/sat phone with applicable Emergency, Police, Fire and Ambulance numbers inserted.		
2.1.3	Observe approved food handling practices, ideally have all Rotarians with safe food handling training completed on duty. (ISO 22000 refers) Wear Aprons, tie back or cover long hair.		
2.1.4	Designed for short-term use, powder free vinyl gloves offer an effective alternative to latex while providing an effective temporary barrier against biological contaminants. Blue Vinyl gloves provide easy identification in food preparation and these also indicate to the public that Rotary is observing best practices.		
2.1.5	Change gloves when changing the food type being handled. Hand washing should still be undertaken. Have Hand washing facilities available		
2.1.6	The nominated member handing cash must <b>not</b> handle food.		
2.1.7	<b>IMPORTANT.</b> Be aware of all/any additional hazards which may exist specific to the venue being used, (for example if the venue is beside a lake or on a boat etc.) Plan controls/ mitigation of hazards. Anticipate and prepare for the weather conditions.		
2.1.8	Check Barbeques, ovens, other heating or cooling appliances for cleanliness and condition.		
2.1.9	Check all the equipment to be used: - <ul style="list-style-type: none"> <li>➤ Gas bottles, for condition, seals, connections tight, (use an electronic leak detector).</li> <li>➤ Check the Regulator for condition and leaks.</li> <li>➤ Check the gas bottle hose for cracks and other general deterioration.</li> <li>➤ Use an electronic leak detector. If there is no electronic leak detector: Put some soapy water in a spray bottle, turn on the gas bottle <b>without</b> turning on the BBQ. Spray the entire valve, regulator and hose assembly with the soapy water.</li> <li>➤ Bubbles will form if there is a gas leak and you may also smell gas. When done, rinse with clean water to remove the soap solution.</li> <li>➤ Ensure that the BBQ non-stick sheets are clean.</li> <li>➤ Line the drip tray with foil and put a layer of sand in the tray to absorb the fat and lessen the likelihood of flare-ups. Clean after use.</li> <li>➤ NEVER spray water on BBQ flare ups or on any grease fire.</li> </ul>		
2.1.10	Fire extinguisher/s in date and in position. Fire blankets in place if required.		
2.1.11	Use a suitable meat thermometer to sample meat to ensure that it is adequately cooked.		
2.1.12	<b>Where to Place Your BBQ for Use</b> Adequate ventilation is essential when using a BBQ to allow the gas to burn and burnt gases to dissipate. Gas BBQs should <b>NEVER</b> be used indoors because of the risk of toxic fumes, smoke or even fire. BBQs should never be used near flammable objects and children should be kept safely away from electric / gas BBQs and gas bottles. <b>BBQ Emergency Procedures (Brief all present)</b> If any leakage from the valve of a BBQ gas bottle is detected or suspected, move the gas bottle to a safe location at least 20 metres from any possible source of ignition. Check valve is turned off. Keep away from flames and sparks and hose with water. If it is not possible to stop the leak, keep the leak uppermost so that only gas, and not liquid, escapes. Keep hands and face away from any escaping gas or liquid. <b>In an emergency dial 000 for Fire Brigade or Police - Immediately.</b>		
2.1.13	All electrical equipment and extension leads should be in good condition and have evidence of being tested and carry current test tags.		
Approval	Sign: _____ Date: _____		
Note: NA = Not applicable, C = Complied with.			