

DCC barbecue risk assessment



Assessor:	Joff Hayes	Date:	8 April 2026
Approver:	David Rich	Date:	10 April 2026
Next review due:	By 31 March 2027	All ongoing DCC risk assessments should be updated as required but in any event should be formally reviewed between January and March every year, to be valid until 31 March of the following calendar year.	

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks (and by when)?
Fire: Ignition, flames and embers Potential for fire to spread.	Chefs and participants.	Fire extinguishers are accessible, in date for test and chefs know how to operate them correctly and safely. Position the BBQ outside on level ground away from flammable material like the wooden Centre, trees or leaves. Sheltered position to minimize wind and potential fire spread but in a properly ventilated area. Ensure adequate space around the BBQ for safe access and operation. Solid fuel firelighters or ignition bags of charcoal used for lighting, not petrol or lighting fluids. Cooling charcoal BBQs are stored on level ground in the compound so that embers cannot be blown by the wind, or the BBQ fall over and start a fire. Once cool the BBQ is cleaned and stored before next use with cooled embers safely disposed of.	Assess correct siting of the BBQ and fire extinguishers before ignition and cooking commences on each occasion.

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Food Safety: Handling, storage, cooking and serving, including bacterial contamination and food poisoning.	All participants consuming BBQ food.	Only competent volunteers operate the BBQs who are familiar with fire safety, equipment use and food hygiene. Thoroughly wash all utensils before and after use to prevent bacterial contamination. Ensure fresh, uncooked BBQ food is stored within a cool box or the Centre fridge at sufficiently low temperature before cooking. Ensure food is cooked to safe temperatures and handled hygienically. Food stored safely to prevent spoilage and cross-contamination.	Ensure control measures are in place for the evening of the BBQ.
Equipment: Faulty or improperly used BBQ; gas leaks, burns, trips and falls	Chefs and participants.	Follow manufacturer's instructions for lighting and fuelling the BBQ. BBQ inspected and cleaned both before and after each use. Use of appropriate safety equipment; BBQ gloves, aprons and utensils; fire extinguishers easily accessible. Gas cylinders only brought on site for the BBQ and then removed on completion. Gas cylinders are accessible and properly stored during the BBQ. Sufficient space is available around the BBQs. Food is served away from the cooking area.	Ensure control measures are in place for the evening of the BBQ.

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		Any portable electrical lighting leads etc are to be clearly marked to prevent trips and falls and that equipment is to be at a safe distance from the BBQs to prevent it falling onto them.	
Irresponsible or unsafe Behaviour: Horseplay, intoxication or misuse of equipment	Chefs and participants.	Discourage horseplay and ensure no one is under the influence of alcohol or drugs while operating the BBQs. Children are to be adequately supervised by their parents, At least one qualified First Aider (Coach or Leader) is to be present at the BBQ. Dogs are not allowed at the BBQ.	Ensure control measures are in place for the evening of the BBQ.

This risk assessment was first documented in May 2025 and has been reviewed and updated regularly since then.