



Health & Safety – Risk Assessment

Food Hygiene (England) Regulations 2006 E C Regulation 852/2004 Hygiene of Foodstuffs (Porthleven Food & Music Festival, 21st April 2012)

In order to offer support and advice with the planning of what we hope will be a very successful event, please find below some guidance and quick checklists for use when planning your food operation and setting up on site.

You should already be aware of the hygiene regulations. Please bear in mind that your food operation may be affected by weather conditions, both wet weather and extremes of heat. It is essential that you arrive on site fully equipped to cope with either, so that you are able to secure a high standard of hygiene whatever the conditions.

Your unit will be subject to a food safety and health and safety inspection. If you have any specific queries or concerns, please do not hesitate to contact me on **07967 308470**.

We hope you enjoy a safe and successful event.

Yours sincerely

Nicky Adair

1. Liquefied Petroleum Gas (LPG)

Safety check list for all connections using bottle gas used for cooking and heating such as Calor gas:

- ◆ Fixed piping such as copper or steel should be used where practicable.
- ◆ Flexible hoses should be kept to a minimum. Where it is unavoidable to use flexible piping, it must be to the appropriate BS and where appropriate provided with mechanical protection to minimise damage. Flexible hoses must not be used in concealed locations. Flexible piping must be checked regularly for leaks (bubbles can be seen if joints/hose run with soapy water) and replaced if damaged or worn. LPG has a distinctive smell, which gives warning of a leak. Do not use a naked flame when looking for leaks!
- ◆ Cylinders should be fitted with pressure relief valves and an emergency shut off valve.
- ◆ Cylinders must be stored upright so that they cannot fall over and stored away from any ignition source or flame.
- ◆ If the cylinder is stored inside a trailer it must be secured in an upright position with half an hour fire protection from the inside of the unit. Access must be from



the outside of the unit and there should be adequate ventilation. The cylinder must be securely fastened during transit.

- ◆ Cylinders should be stored away from risks of tampering by unauthorised personnel.
- ◆ Cylinders should be located away from entrances/exits and circulation areas.
- ◆ Cylinder valves and gas appliances must be turned off when not in use.
- ◆ Appliances should be fixed securely on a firm non combustible heat insulating base and surrounded by shields of similar material on three sides. Combustible material should be kept way from the appliance.
- ◆ Permanent ventilation must be provided to areas using these gas appliances.
- ◆ All gas appliances must be installed and regularly serviced/maintained by a competent person. The food business operator must be familiar with operating the appliance and have plans of how to deal with problems such as leaks or a fire break out.
- ◆ In the case of a fire the fire brigade will need to be made aware of the siting and number of gas bottles.
- ◆ A safety notice on how to connect and disconnect the LPG bottles should be displayed with the gas compartment.
- ◆ A suitable notice should be fixed to the outside of the bottle compartment to warn of the presence of gas.
- ◆ The food business operator should carry out a fire risk assessment.

2. Electricity

Safety checklist for all electrical installations:

- ◆ All electrical installations and equipment should be tested regularly by someone competent to carry out a test and in accordance with IEE Regulations. Portable appliance testing (PAT) should be carried out on all portable appliances annually and 6 monthly for hand held devices.
- ◆ Generators need to be protected from inclement weather but have good ventilation at all times. It must be sited away from the public and/or in a protective cage on a hard standing or firm ground. External plugs and sockets must be waterproof and the circuit breakers must work effectively.
- ◆ The generator must be fitted with a residual current device.
- ◆ The generator must be sited to prevent exhaust fumes from contaminating food or affecting people.
- ◆ Generators must be sited away from any inflammables and fuel.
- ◆ Fuel used for the generators must be stored in an approved container away from any ignition source and the generator itself. The safest form of fuel is LPG .It is recommended to use diesel rather than petrol to reduce the amount of fuel storage needed.
- ◆ Petrol generators can be converted to LPG.
- ◆ Generators must not be refuelled whilst the generator is still running.
- ◆ Generators must not be overloaded by connecting appliances that require higher wattage than can be delivered. Generators must fit the size of operation.
- ◆ Generators are also a noise source and can produce fumes. This must be borne in mind in the siting of the equipment. Most event organisers will require super silent diesel or LPG powered generators. Many events may supply power from a centralised generator and charge for usage.
- ◆ Cables must not cause a tripping hazard.
- ◆ Consideration needs to be given to contingencies in case of generator failure.

Reference: The Electricity at Work Regulations 1989