

Name of Unit / Stall

## THE CHIEF FIRE OFFICERS' ASSOCIATION

The professional voice of the UK fire and rescue service

## **Fire Risk Assessment - Food Concessions**

Contact No. on site				
Locat	ion on site			
	cor The Risk Asse you must endeve Failure to comply	to comply with relevant fire safety legislation you MUST mplete a Fire Risk Assessment of your stall or unit. essment needs to identify the fire hazards and persons at risk our to remove or reduce these risks and protect people from with this requirement will result in you being removed from thoust be able to answer YES to the following questions.	fire.	
		ompleted form must be maintained available for inspection b cue Service / Event Organiser / Council Officers at all times.	y the	
You		e a Fire Risk Assessment for your unit, which must be suitable for the circumstance and may use another method if you wish, however, this form is considered to be standard food units where customers do not enter the unit		· most
1.		ection / gas safety certificate for the appliances and pipe work for inspection) and are all hose connections made with	Yes	No
2.		es fixed securely on a firm non-combustible heat insulating by shields of similar material on three sides?	Yes	No
3.		e an adequate and effective barrier of at least 600 mm between any combustible material?	Yes	No
4.	Have you ensured that the apparatus?	at no combustible materials can be blown against, or fall onto	Yes	No
5.		s kept outside, or within a specific ventilated unit, secured in the out of the reach of the general public?	Yes	No
6.		nly those cylinders in use are kept at your unit/stall? to a minimum and in line with any specific conditions for the event)	Yes	No
7.	Are the gas cylinders emergency?	readily accessible to enable easy isolation in case of an	Yes	No
8.	Are the cylinders loca areas?	ated away from entrances, emergency exits and circulation	Yes	No
9.	when the apparatus is	as supplied is isolated at the cylinder, as well as the appliance s not in use and appliances are fitted with full flame safety s that are not readily visible?	Yes	No
10.	Do you ensure replace sources of ignition?	ement cylinders are fitted in the open air away from any	Yes	No
11.	Is a member of staff, at all times?	appropriately trained in the safe use of LPG, present in the unit	Yes	No
12.		fing, walls and fittings of your stall or unit flame retardant?  liance will normally be required)	Yes	No

13.		e there sufficient direction they comply with current	onal signs indicating the appropriate tregulations?	Yes	No
14.	Are the exits maintain in use.	ed available, unobstruc	ted, and unlocked at all times the unit is	Yes	No
15.	If you intend to trade inside and outside yo	•	ness, do you have sufficient lighting	Yes	No
16.	If the normal lighting f (Consider back up lig		nts be able to make a safe exit?	Yes	No
17.		uate number of fire extir nd easily available for u	nguishers/fire blankets available in se?	Yes	No
18.		quipment been tested woompliance will normally	vithin the last 12 months? be required	Yes	No
19.	Have staff been instru	icted on how to operate	the fire-fighting equipment provided?	Yes	No
20.		made aware of what to uate the unit and the exi	do should an incident occur, how to t locations?	Yes	No
21.	Are you aware that pe	etrol generators are not	permitted on site?	Yes	No
22.	Have you identified all combustible materials		nsured that they are kept away from	Yes	No
23.		as paper/cardboard, bot	at could promote fire spread beyond the tled LPG, etc. and reduced the	Yes	No
24.	Do you have sufficien correctly, out of reach		u ensure that all refuse is disposed of	Yes	No
25.	at night? Note: Perso		g smoke detector and a clear exit route ed to sleep within a high risk area and ny sleeping within units	Yes	No
			ne above questions is "NO", ave taken to remedy the situation.		
			Continue on separat	e sheet if n	ecessary
Stallholder / Responsible Person :		Signature	Print Name	Date	
Desig	nation :				
Company :					

## **PLEASE NOTE**

THIS DOCUMENT DOES NOT PRECLUDE YOU FROM POSSIBLE PROSECUTION OR REMOVAL FROM THE SITE BY THE ORGANISERS SHOULD A SUBSEQUENT INSPECTION REVEAL UNSATISFACTORY STANDARDS.