



Longbeach Leisure Limited

Risk Assessment for

Customers having barbecues outside their caravans

This Risk Assessment is for the hazards and risks present when operating a gas barbecue on the premises.

Reference number	Ex1166119
Assessor	Daniel Curran
Date completed	29/10/25
Review Schedule	Annually
Review date	05/11/26
Approved date	05/11/25
Approved by	Richard Varley
Affected site(s)	Longbeach Leisure Limited (HU18 1TL)

Overall risk rating : 18 **Medium**

Hazards and controls

 Hazard: Fire		
Potential for fire caused by improper use or careless behaviour.		
Who can be harmed/how?	Controls in place	Risk rating
All Staff, Holiday Home Owners, Members of the Public Burns, scolds or other injuries related to fire or flame.	Position Barbecue away from LPG cylinders  Ensure a good distance between the barbecue and the caravan / LPG cylinders that are connected to the caravan / fences / overhanging trees / any ignition sources. Barbecues must not be used on balconies Check condition of barbecue  Before using, it is advised you carry out a visual inspection of your barbecue (particularly if you have not used it for a while) to make sure all parts are intact and in good working condition Check for overhanging tree branches  Check for overhanging tree branches near or around the barbecue that could be a source of ignition Do not wear loose clothing items  Don't wear loose clothing items such as a scarf as this poses a risk Fire Extinguishers Provided  Fire extinguishers provided in the event of an emergency. We also strongly recommend that every holiday home is equipped with a 1kg fire extinguisher and a fire blanket First aid box available  A First aid box should be available to treat minor injuries including burns and scalds should they occur Level ground  Ensure barbecue is situated on level ground Never leave barbecue unattended  Never leave a barbecue unattended or leave children unsupervised near a Barbecue No smoking  Do not smoke near or around the barbecue Only enclosed gas Barbecues are allowed to be used on site	 Medium Risk: 18 Likelihood: 2/9 Severity: 9/9

Who can be harmed/how?	Controls in place	Risk rating
	 No open fires are allowed. No chimeneas are allowed, which are freestanding front loading ovens with a bulbous body and usually a vertical vent or chimney. No disposable barbecues are allowed. Wind direction  Check direction of wind prior to igniting barbecue. Consider relocating the barbecue if you are concerned about the risk of fire due to the wind direction.	

**Hazard: Food poisoning**

Risk of becoming unwell due to contaminated or improperly cooked food

Who can be harmed/how?	Controls in place	Risk rating
Members of the Public Consumption of undercooked, bacteria contaminated foodstuffs can cause nausea, vomiting, headache/temperature and in rare cases even death.	Cook food evenly  To cook food evenly turn it regularly and move around barbecue to ensure even and thorough cooking. Check that the centre of the food is piping hot before serving. Don't add sauce or marinade that has already been used with raw meat as this may contaminate Ensure all meat products are cooked properly  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 Keep chilled food out of the fridge for the shortest time possible during preparation  Make sure chilled food is not left out of the fridge any longer than needed Keep raw meat products away from cooked or partially cooked meat on the barbecue  Ensure raw and cooked meat is kept separate on the barbecue to prevent cross contamination Never place cooked food on a plate or surface that held raw meat.  Make sure cooked food is not held on a surface that has held raw meat and that you use separate utensils for raw and cooked meat Serve food immediately after cooking  Serve food straight away after cooking. If you have any food left over, cover and leave to cool quickly at room temperature. Place them in a fridge or cool bag (with ice packs) within one to two hours, especially on hot days. you should look to consume within 48 hours	 Medium Risk: 16 Likelihood: 2/9 Severity: 8/9

Who can be harmed/how?	Controls in place	Risk rating
	Start barbecue a good while before starting cooking  Start barbecue far in advance to beginning cooking to ensure a good temperature Thaw frozen food completely before cooking  Make sure frozen food is completely defrosted prior to cooking Use a probe thermometer  Use a probe thermometer to check food is properly cooked. They should have an internal temperature of 75 degrees or higher. All food should be piping hot. Use tongs and forks  Use tongs and forks as much as possible and keep handling the food barehand to a minimum Wash hands thoroughly after handling raw meat  Wash hands thoroughly before and after handling food especially raw meat to prevent the passing of bacteria onto food When cooking for large numbers cook food indoors before finishing on barbecue  Cook food indoors before finishing on barbecue for large numbers of people. This helps to ensure the food is cooked thoroughly.	

**Hazard: Hot Surfaces (Burns)**

Risk of burns from touching grill or interior of barbecue

Who can be harmed/how?	Controls in place	Risk rating
Members of the Public Risk of injury (skin burns etc.) due to coming into contact with the hot surfaces.	Do Not Touch Hot Surfaces  The barbecue should be a suitable distance away from the serving area Extinguisher nearby  Keep a fire extinguisher nearby in the event someone sustains a burn, so the barbecue can be put out swiftly Leave time for barbecue to cool down before moving  Barbecues can get very hot in operation even just the metal frame, so its a good idea to leave for some time after use to allow it to cool before moving to put away Never leave children around barbecue  Never leave children alone without adult supervision Wear PPE  Persons responsible for cooking should wear an apron and heat proof gloves, use long handled utensils and be careful of steam when opening foil parcels.	 Medium Risk: 10 Likelihood: 2/9 Severity: 5/9

**Hazard: Gas Appliances (explosions)**

Risk of explosion caused by ignition of the gas cylinder.

Who can be harmed/how?	Controls in place	Risk rating
All Staff, Members of the Public Risk of injury or death as a result of explosion from careless behaviour, incorrect usage and/or poorly maintained gas appliances. This could be a result of having combustible materials such as alcohol, petrol/other hazardous chemicals close to gas outlet or smoking. The operator not having the right training to operate can also be just as dangerous.	Always change gas cylinders in open air  Ensure you only change gas cylinders in open air and not in any enclosed/indoor space Barbecue away from LPG cylinders  Ensure good distance between barbecue and LPG cylinders Check that all pipes and connections are in good condition before lighting Before use check that all pipes and connections are in good condition and that nothing looks loose or worn  Cut off gas if you suspect a leak If you suspect a leak turn the gas off immediately Do not keep more LPG cylinders than you need  Don't keep more gas bottles than required as this could pose a risk Gas appliances maintained and inspected  Gas appliances i.e gas cylinders must be maintained and inspected for fatigue and faults.  No naked flames in the area No naked flames permitted  No smoking in the area Do not smoke near the barbecue or in the surrounding area Routine Maintenance Undertaken  Routine maintenance is undertaken in accordance with the manufacturer's requirements Turn gas cylinders off before disconnecting the hose  Never disconnect hose with gas still flowing as this poses a risk	 Low Risk: 9 Likelihood: 1/9 Severity: 9/9

Assessor's signature: Daniel Curran

Approved by signature: Richard Varley