

MANDALA Gazebo: Fire Risk Assessment

Use of electrical equipment in tents, marquees, gazebos and stalls				
Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Fires 	<ul style="list-style-type: none"> • Unsafe equipment/systems • Incorrect installation of equipment/systems • Incorrect use of equipment/systems • Inadequate maintenance • Combustion 	Electrical equipment and ancillary systems “fit for purpose” i.e manufactured for proposed use and operating environment	Yes
			Equipment CE or UKCA marked	Yes
			Use of 110-volt equipment considered in high-risk environments	Yes
			Correct insulation, earthing and electrical isolation in place	Yes
			Residual current devices (RCDs) with a tripping current of 30mA installed	Yes
			Cabling insulation and construction appropriate for use e.g. equipment supply cables of a flexible type, not rigid core, to avoid damage to the conductors	Yes
			Sufficient shuttered socket outlets available	Yes
			The use of extension leads avoided where possible	Yes
			Use of extension leads of appropriate maximum current rating (to avoid overloading)	Yes
			Accessories, such as plugs protected against water or moisture ingress	Yes
			Lamps, lanterns and lighting appliances fitted with guards where necessary	Yes
			Light fittings protected against steam and water ingress	Yes
			Use of equipment in line with manufacturer’s instructions	Yes
			Staff trained to carry out visual checks for damage to equipment and visible supply/connection system	Yes
			Regular visual checks carried out on cables, plugs and sockets for signs of cable sheath embrittlement or cracking (often linked to use in cold environments), for bunched cables passing through insulation, for signs of overheating and for damaged cable sheaths.	Yes
Damage assessed, repaired or replaced as necessary	Yes			
Electrical systems regularly inspected and certified by a competent person such as an NICEIC registered electrician	Yes			
PAT testing of portable equipment carried out every 6/12 months	Yes			

Use of electrical equipment in tents, marquees, gazebos and stalls ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires 	<ul style="list-style-type: none"> Unsafe equipment/systems Incorrect installation of equipment/systems Incorrect use of equipment/systems Inadequate maintenance Combustion 	Records of inspection and testing kept	Yes
			Combustible materials stored/located away from electrical equipment	Yes
			CO2 fire extinguishers provided for electrical fires	Yes
			Fire blankets provided for deep fat fryers	Yes
			Appropriate training and instruction in use of extinguishers is provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes			

Presence of combustible material in tents, marquees, gazebos and stalls

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires 	<ul style="list-style-type: none"> Structure Fuel Displays Packaging Waste 	The materials and surface linings of the structure are constructed of fire retardant fabric	Yes
			Fuel storage minimised. Fuel stored away from direct sunlight, ignition sources and public access or exit routes	Yes
			Combustible elements of stall displays are minimised. Located away from sources of ignition and from escape routes and exits	Yes
			Combustible packaging minimised and stored away from sources of ignition, exits and escape routes	Yes
			Combustible waste such as paper, cardboard etc cleared regularly to minimise quantities inside temporary structure	Yes
			Any wipes used to mop up spillages of cooking oil stored in a metal container with a metal lid. Removed to a similar external storage bin at the end of each shift, to await disposal	N/A
			General waste bins lidded and 'fire resistant'	Yes
			Bins located away from escape routes and exit	Yes
			Dynamic visual checks carried out throughout service to ensure combustible materials inside structure minimised	Yes
			CO2 fire extinguishers provided for electrical fires	Yes
			Dry powder fire extinguishers provided for LPG	Yes
			Fire blanket provided for deep fat fryers	Yes
			Appropriate training and instruction in use of extinguishers provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
Exit routes kept clear of obstructions and staff are aware of escape procedures	Yes			
Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes			

Use of LPG in tents, marquees, gazebos and stalls

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?		
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Incorrect storage/fitting and use Lack of checks for leaks or damage Incorrect checks for leaks or damage Lack of or incorrect staff training Lack of fire fighting equipment Lack of equipment training 	Any LPG cylinder sited externally is sited on level and firm ground	Yes		
			Any LPG cylinder sited externally is sited a minimum of 1m (horizontally) from a combustibile material and/or an ignition source	Yes		
			Any LPG cylinder sited externally is sited a minimum of 0.3m (vertically) from a combustibile material and/or an ignition source	Yes		
			Any LPG cylinder sited externally is secured and/or restrained so they do not topple over	Yes		
			Any LPG cylinder sited externally is caged or suitably housed to avoid 3rd party tampering (must be accessible in an emergency)	Yes		
			Any LPG cylinder sited externally is sited at least 2 metres away from sunken ground, gullies, drains or drainage covers	No		
			Further actions: Where possible this is avoided, but some event sites do not have the facility for this to be upkept.			
			Any LPG cylinder sited externally is kept to the minimum necessary for the type and number of appliances served	Yes		
			Cylinders are not stored near to a heat source or in direct sunlight	Yes		
			Any single LPG cylinders located inside marquees, tents or other enclosure only supply a single appliance	Yes		
			Any single LPG cylinders located inside marquees, tents or other enclosure are a maximum capacity of 19kg propane	Yes		
			Any single LPG cylinders located inside marquees, tents or other enclosures are positioned next to the appliance but not subjected to heat from the appliance	Yes		
			Any single LPG cylinders located inside marquees, tents or other enclosure are suitably placed to allow easy access to the cylinder valve	Yes		
			Any single LPG cylinders located inside marquees, tents or other enclosure are kept upright on a firm level hard standing	Yes		
Any single LPG cylinders located inside marquees, tents or other enclosure are kept away from storage of rubbish, cardboard or other flammable material	Yes					
All appliances connected to a cylinder via a flexible hose checked for leaks	Yes					

Use of LPG in tents, marquees, gazebos and stalls ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Incorrect storage/fitting and use Lack of checks for leaks or damage Incorrect checks for leaks or damage Lack of/or incorrect staff training Lack of fire fighting equipment Lack of equipment training 	Connections between the cylinder and regulator leak checked. All joints and connections leak tested by brushing with leak detection fluid prior to use	Yes
			Visual checks made on pressure regulator or valve washers before connecting each new cylinder	Yes
			Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with Manufacturer's advice	Yes
			All staff using gas equipment and handling gas cylinders are trained in its proper use and in how to carry out visual checks for obvious faults. Staff are trained in the hazards associated with LPG, safe methods of cylinder changing and the safe use of gas fueled appliances	Yes
			CO2 fire extinguishers provided for electrical fires	Yes
			Dry powder extinguisher provided for LPG	Yes
			Fire blanket provided for deep fat fryers	Yes
			Appropriate training and instruction in use of extinguishers is provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes
If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes			

LPG fueled catering equipment in tents, marquees and gazebos

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Use of unsafe LPG fueled equipment Unsafe installation of LPG equipment Unsafe siting of LPG equipment Inadequate inspection/maintenance Lack of staff training Incorrect staff training Over-heating of deep-fat frying oil Over-filling of deep-fat frying oil Inadequate cleaning of appliances Lack of fire-fighting equipment Lack of emergency procedures 	Gas appliances will have a flame failure device for each appliance/burner control. (NOTE: There are some commercial BBQs where this is not essential provided they have been certified as 'Safe to use')	Yes
			Gas appliances will have a CE or UKCA mark or documentation/manufacturer's instructions showing the Certificate of European Conformity	Yes
			Gas appliances will be used in accordance with the manufacturer's instructions	Yes
			Gas appliances will be correctly fitted and certified by a competent person (Gas Safe registered engineer with competence in working with LPG). Certificates will be up to date and readily available	Yes
			Gas appliances will be commercial grade appliances/equipment only. No domestic appliances or camping equipment will be used	Yes
			Where gas appliances are connected by a hose (white/yellow/silver), the connections at both ends are crimp or swaged	Yes
			Where gas appliances are connected by a hose (white/yellow/silver), the hoses are metallic braided or PVC wrapped or similar	Yes
			Single Portable gas appliances will only be supplied with LPG via an orange hose where the hose is no more than 5 years old. An expiry date should be stamped on the hose by the manufacturer	Yes
			Single Portable gas appliances will only be supplied with LPG via an orange hose where the fittings are of a clamp or crimped type. Worm drive and jubilee clips will not to be used	Yes
Single Portable gas appliances will only be supplied with LPG via an orange hose where the hose does not exceed 1500mm in length from appliance to regulator	Yes			

LPG fueled catering equipment in tents, marquees and gazebos ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Use of unsafe LPG fueled equipment Unsafe installation of LPG equipment Unsafe siting of LPG equipment Inadequate inspection/maintenance Lack of staff training Incorrect staff training Over-heating of deep-fat frying oil Over-filling of deep-fat frying oil Inadequate cleaning of appliances Lack of fire-fighting equipment Lack of emergency procedures 	Single Portable gas appliances will only be supplied with LPG via an orange hose where the manufacturer has pre-installed the hose and regulator using a factory swaged fitting	Yes
			Single Portable gas appliances will only be supplied with LPG via an orange hose where high pressure appliance hoses will have factory/machine swaged fittings at both ends	Yes
			Multiple gas appliance are connected to a single supply gas line either by a fixed rigid pipework system (copper pipe, mild steel or stainless steel, or 'Quick-safe' system or similar). Orange hose is not used for multiple appliance installations	Yes
			Multiple gas appliance are fitted with individual appliance isolation valves incorporated within the installation (unless a "Quick-safe" system or similar is fitted)	Yes
			Multiple gas appliance have OPSO (Over pressure shut off protection)	Yes
			Multiple gas appliance are able to be isolated with one action (single valve) where appliance(s) are connected to multiple cylinders	Yes
			Where multiple appliances are connected to a single cylinder then the appliances have individual isolation valves	Yes
			Gas appliances , flues, pipework and safety devices are inspected regularly by a competent Gas Safe engineer, in accordance with manufacturer's advice	Yes
			The portable gas appliance is sited more than 600mm horizontally from a combustible wall or combustible material	Yes
			Deep fat fryers located away from open flame cooking equipment. Separation distance of at least 300mm maintained to reduce risk of ignition of splashing oil or fat. If distance cannot be maintained, a stainless-steel baffle plate at least 250mm high is installed	Yes
Where an appliance is sited on a bench or worktop made of combustible material, the appliance is sited on a suitable fire / heat resistant material or fire block	Yes			
No combustible materials can be blown against or fall onto any equipment	Yes			

LPG fueled catering equipment in tents, marquees and gazebos ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Explosions • Fires 	<ul style="list-style-type: none"> • Use of unsafe LPG fueled equipment • Unsafe installation of LPG equipment • Unsafe siting of LPG equipment • Inadequate inspection/maintenance • Lack of staff training • Incorrect staff training • Over-heating of deep-fat frying oil • Over-filling of deep-fat frying oil • Inadequate cleaning of appliances • Lack of fire-fighting equipment • Lack of emergency procedures 	Appliances are protected from public interaction	Yes
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes
			Equipment/appliances sited so as to avoid obstruction of passage ways or exits	Yes
			Structure, roofing, walls and fittings of stall / unit are flame retardant	Yes
			All appliances connected to a cylinder via a flexible hose are checked for leaks. Regular checks are conducted of hoses for leaks and damage	Yes
			All joints and connections leak tested by brushing with leak detection fluid prior to use	Yes
			Regular/daily visual examination of cylinders, pipework, equipment/appliances, vents and flues carried out by the Responsible person	Yes
			Equipment/appliances maintained in accordance with the manufacturer's instructions, usually at least every 12 months. Maintenance records kept	Yes
			All staff trained in the correct use of catering appliances/equipment	Yes
			Deep fat fryers are not over filled in order to avoid overheating or unsafe use of deep-fat frying oil which could lead to combustion. The oil level is kept between minimum and maximum in deep fat fryer and only liquid deep-frying oil is used	N/A
			Oil quality monitored. Use of old oil increases fire risk and likelihood of surge boiling	N/A
			Manufacturer's instructions followed	Yes
			Deep fat fryers fitted with high temperature safety thermostats to prevent oil temperature rising above 205°C, or the manufacturer's maximum recommended temperature if less than 205°C	N/A
Fryers equipped with separate high temperature limit controls, non-self-resetting type. Limit controls shut off power if oil temperature exceeds 230°C	N/A			
Hot oil filled equipment/appliances never left unattended	N/A			

LPG fueled catering equipment in tents, marquees and gazebos ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Explosions Fires 	<ul style="list-style-type: none"> Use of unsafe LPG fueled equipment Unsafe installation of LPG equipment Unsafe siting of LPG equipment Inadequate inspection/maintenance Lack of staff training Incorrect staff training Over-heating of deep-fat frying oil Over-filling of deep-fat frying oil Inadequate cleaning of appliances Lack of fire-fighting equipment Lack of emergency procedures 	Regular cleaning routines in place	Yes
			Frequent cleaning of filters or other grease removal devices	Yes
			Equipment/appliances cleaned with non-flammable cleaning materials	Yes
			Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	Yes
			Dry powder extinguisher provided for LPG fires	Yes
			Fire blanket provided for oil fires / fryers	Yes
			Appropriate training and instruction in extinguisher use provided	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Staff trained in what to do should an incident occur, how to raise the alarm, where exits points are located and how to evacuate	Yes
If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	Yes			

Presence of combustible material in permanent structures

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires 	<ul style="list-style-type: none"> Combustible and flammable materials Waste Cleaning 	Packaging stored away from exits and electrical or heating equipment	Yes
			Combustible and flammable materials kept out of direct sunlight	Yes
			Combustible materials kept away from any incompatible substances that could be a potential source of ignition	Yes
			Fuel stored away from direct sunlight, heat sources and public access	Yes
			Waste held in suitable (fire resistant) containers	Yes
			Waste material cleared regularly to prevent build up. Dynamic visual checks carried out during business operations	Yes
			Regular cleaning of extractor filters and surfaces to remove accumulation of grease	Yes
			Wipes used to mop up spillages of cooking oil stored in a metal container with a metal lid. Waste regularly removed to (fire resistant) external storage bins.	Yes
			Dry powder extinguisher provided for LPG.	Yes
			Fire blanket provided for deep fat fryers	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Appropriate training and instruction in use of fire fighting equipment provided	Yes

Use of gas fueled equipment/appliances in permanent structures

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> • Staff • Members of the public 	<ul style="list-style-type: none"> • Fire 	<ul style="list-style-type: none"> • Unsuitable/unsafe equipment/appliances • Unsafe/unsuitable installation/siting • Unsafe/unsuitable use • Lack of or inadequate safety devices • Lack of or inadequate cleaning/degreasing • Inadequate inspection checks/maintenance 	Equipment/appliances fit for their intended usage	Yes
			Equipment/appliances CE or UKCA marked	Yes
			Equipment/appliances used in accordance with manufacturer's instructions	Yes
			Equipment/appliances installed by a competent person i.e. a suitably registered Gas Safe engineer	Yes
			Gas cookers and hotplates sited to allow adequate clearance from combustible items or surfaces	Yes
			Burners have clearances of 200mm from combustible surfaces or structures except where the nearby wall or surface is suitably protected against fire	Yes
			The range-hood/extraction hood is at least 600mm above the cooking appliance	Yes
			Exhaust fans sited 750mm above equipment/appliances	Yes
			Manufacturer's installation instructions followed	Yes
			Emergency isolation valve (EIV) fitted in the gas supply and is readily accessible for all staff	Yes
			EIV located outside the catering area or near an exit	Yes
			Cookers fitted with flame supervision devices	Yes
			Fire suppression system in use to automatically cut off gas supplies in case of a fire	Yes
			Regular cleaning carried out, including cooker hoods, extract ducting and grease filters	Yes
			Equipment/appliances cleaned with non-flammable cleaning materials	Yes
Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	Yes			
Annual inspections carried out on gas equipment/appliances, flues, pipework and safety devices, in accordance with manufacturer's instructions. Inspections carried out by a suitably registered Gas Safe engineer	Yes			
Records of inspections kept including Gas safety records and CP42 certification (Commercial Gas Safety Inspection - non-domestic)	Yes			

Use of gas fueled equipment/appliances in permanent structures ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fire 	<ul style="list-style-type: none"> Unsuitable/unsafe equipment/appliances Unsafe/unsuitable installation/siting Unsafe/unsuitable use Lack of or inadequate safety devices Lack of or inadequate cleaning/degreasing Inadequate inspection checks/maintenance 	CO2 fire extinguishers provided for electrical fires	Yes
			Fire blanket provided for deep fat fryers	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Appropriate training and instruction in use of fire fighting equipment provided	Yes

Use of electrical equipment/appliances in permanent structures

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires Explosions 	<ul style="list-style-type: none"> Unsafe equipment/systems Incorrect installation of electrical equipment Incorrect use of electrical equipment Inadequate maintenance Overloading 	Equipment and ancillary systems "fit for purpose" i.e. manufactured for proposed use and operating environment	Yes
			Equipment CE or UKCA marked	Yes
			Correct insulation, earthing and electrical isolation in place	Yes
			Residual current devices (RCDs) with a tripping current of 30mA installed	Yes
			Electrical supply system installed by a competent electrician e.g. NICEIC registered or equivalent	Yes
			Sufficient shuttered socket outlets available	Yes
			The use of extension leads avoided where possible	Yes
			Use of extension leads of appropriate maximum current rating (to avoid overloading)	Yes
			Accessories, such as plugs protected against water or moisture ingress	Yes
			Industrial plugs used for connection of equipment/appliances to supply	Yes
			Light fittings protected against steam and water ingress	Yes
			Use of equipment in line with manufacturer's instructions	Yes
			All electrical systems, including portable appliances (e.g. a kettle), transportable appliances (e.g. a cooker) properly maintained by a competent person such as an NICEIC registered electrician	Yes
			Staff trained to carry out visual checks for damage to equipment and visible supply/connection system	Yes
			Examination and Portable Appliance Testing ('PAT testing') – full inspection and test by a competent person to detect faults that visual inspections will not find	Yes
			System overload avoided	Yes
Circuit breakers fitted Tandem, or split circuit breakers avoided due to risk of overloading	Yes			
CO2 fire extinguishers provided for electrical fires	Yes			

Use of electrical equipment/appliances in permanent structures ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> Staff Members of the public 	<ul style="list-style-type: none"> Fires Explosions 	<ul style="list-style-type: none"> Unsafe equipment/systems Incorrect installation of electrical equipment Incorrect use of electrical equipment Inadequate maintenance Overloading 	Fire blankets provided for deep fat fryers	Yes
			Fire fighting equipment has been tested in the last 12 months	Yes
			Appropriate training and instruction in use of fire fighting equipment provided	Yes
			Emergency lighting and signage with designated exits in place provided	Yes

Signed: _____



Date: _____

05/02/2024

Print Name: _____

CONOR ALLEN

Review Date: _____

04/02/2025