MANDALA Gazebo: Fire Risk Assessment

Use of electr	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?	
			Electrical equipment and ancillary systems "fit for purpose" i.e manufactured for proposed use and operating environment	Yes	
			Equipment CE or UKCA marked	Yes	
			purpose" i.e manufactured for proposed use and operating environment Equipment CE or UKCA marked Use of 110-volt equipment considered in high-risk environments Correct insulation, earthing and electrical isolation in place Residual current devices (RCDs) with a tripping current of 30mA installed 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 Sufficient shuttered socket outlets available The use of extension leads avoided where possible Use of extension leads of appropriate maximum current rating (to avoid overloading) Accessories, such as plugs protected against water or moisture ingress Lamps, lanterns and lighting appliances fitted with guards where necessary	Yes	
			Correct insulation, earthing and electrical isolation in place	Yes	
			Residual current devices (RCDs) with a tripping current of 30mA installed	Yes	
• Unsafe		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		
		• Unsafe	Sufficient shuttered socket outlets available	Yes	
		equipment/systems	The use of extension leads avoided where possible	Yes	
		Incorrect	Use of extension leads of appropriate maximum current	Yes	
Staff		equinment/systems	rating (to avoid overloading) S Accessories, such as plugs protected against water or moisture ingress S Lamps Lanterns and Lighting appliances fitted with		
• Members of the public	• Fires	 Incorrect use of equipment/systems 		Yes	
		 Inadequate maintenance 	Lamps, lanterns and lighting appliances fitted with guards where necessary	Yes	
		Combustion	Light fittings protected against steam and water ingress	Yes	
			Use of equipment in line with manufacturer's instructions Staff trained to carry out visual checks for damage to equipment and visible supply/connection system	Yes	
				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	

Membership Number: 35861 (Expires: 04/02/2026) Responsible Person: CONOR ALLEN

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?
			Records of inspection and testing kept	Yes
Unsafe equipme Incorrect	 Unsafe equipment/systems 	Combustible materials stored/located away from ystems electrical equipment	Yes	
		Incorrect	CO2 fire extinguishers provided for electrical fires	Yes
Staff		installation of	ir ecords of inspection and testing kept ombustible materials stored/located away from ectrical equipment 02 fire extinguishers provided for electrical fires re blankets provided for deep fat fryers ppropriate training and instruction in use of (tinguishers is provided re fighting equipment has been tested in the last 12 onths aff trained in what to do should an incident occur, how raise the alarm, where exits points are located and	Yes
 Members of the public Fires Incorrect use of equipment/systems Inadequate maintenance Combustion 	• Fires	equipment/systemsIncorrect use ofequipment/systems	Appropriate training and instruction in use of extinguishers is provided	Yes
		 Inadequate maintenance 	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		

Membership Number: 35861 (Expires: 04/02/2026) Responsible Person: CONOR ALLEN Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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

				T
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?
			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
Staff		StructureFuel	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
• Members of the	Fires	DisplaysPackaging	General waste bins lidded and 'fire resistant'	Yes
public			Bins located away from escape routes and exit	Yes
		vvaste	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

Membership Number: 35861 (Expires: 04/02/2026) Responsible Person: CONOR ALLEN Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

Use of LPG i	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?	
			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 combustible material and/or an ignition source	Yes	
			Any LPG cylinder sited externally is sited a minimum of 0.3m (vertically) from a combustible material and/or an ignition source	Yes	
			Any LPG cylinder sited externally is secured and/or restrained so they do not topple over	Yes	
		Incorrect storage/fitting	bes and stalls tamm? How can the risk of harm be controlled? Any LPG cylinder sited externally is sited on level and firm ground Any LPG cylinder sited externally is sited a minimum of 1m (horizontally) from a combustible material and/or an ignition source Any LPG cylinder sited externally is sited a minimum of 0.3m (vertically) from a combustible material and/or an ignition source Any LPG cylinder sited externally is secured and/or an ignition source Any LPG cylinder sited externally is secured and/or restrained so they do not topple over Any LPG cylinder sited externally is caged or suitably housed to avoid 3rd party tampering (must be accessible in an emergency) Any LPG cylinder sited externally is sited at least 2 metres away from sunken ground, gullies, drains or drainage covers Further actions: Where possible this is avoided, but some ever 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 Cylinders are not stored near to a heat source or in direct sunlight Any single LPG cylinders located inside marquees, tents or other enclosure are a maximum capacity of 19kg propane Any single LPG cylinders located inside marquees, tents or other enclosure are suitably placed to allow easy access to the cylinder valve Any single LPG cylinders located inside marquees, tents or other enclosure are kept upright on a firm level hard standing	Yes	
		and useLack of checks		No	
		damage	<i>Further actions:</i> Where possible this is avoided, but some evolution of have the facility for this to be upkept.	num ved irect	
Staff	Explosions	for leaks or damage	Any LPG cylinder sited externally is kept to the minimum necessary for the type and number of appliances served		
Members of the public	Fires	Lack of/or incorrect staff	Cylinders are not stored near to a heat source or in direct sunlight	Yes	
		training • Lack of fire	Any single LPG cylinders located inside marquees, tents or other enclosure only supply a single appliance	Yes	
		fighting equipment	Any single LPG cylinders located inside marquees, tents or other enclosure are a maximum capacity of 19kg propane	Yes	
		 Lack of equipment training 	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	

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?	
			Connections between the cylinder and regulator leak checked. All joints and connections leak tested by brushing with leak detection fluid prior to use	Yes	
		Incorrect	Visual checks made on pressure regulator or valve washers before connecting each new cylinder	Yes	
 storage/fittin and use Lack of check for leaks or damage Incorrect che for leaks or damage Members of the Explosions 	storage/fittingand useLack of checks	Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with Manufacturer's advice	Yes		
	Explosions	 for leaks or damage Incorrect checks for leaks or damage Lock of ar 	Il staff using gas equipment and handling gas cylinders re trained in its proper use and in how to carry out visual hecks for obvious faults. Staff are trained in the hazards ssociated with LPG, safe methods of cylinder changing and ne safe use of gas fueled appliances	Yes	
public	• Files	incorrect staff	CO2 fire extinguishers provided for electrical fires	Yes	
		training	Dry powder extinguisher provided for LPG	Yes	
		Lack of fire	Fire blanket provided for deep fat fryers	Yes	
		fighting equipment	Appropriate training and instruction in use of extinguishers is provided	Yes	
	Lack of equipment	Lack of equipment	Fire fighting equipment has been tested in the last 12 months	Yes	
		training	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	

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

LPG fueled c	atering equipm	ent in tents, marquee	s 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?
		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
		Use of unsafe LPG fueled equipment	Gas appliances will be used in accordance with the manufacturer's instructions	Yes
•	 Unsafe installation of LPG equipment Unsafe siting of LPG equipment will be will be 	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	
Staff		Inadequate inspection/maintenanceLack of staff training	Gas appliances will be commercial grade appliances/equipment only. No domestic appliances or camping equipment will be used	Yes
• Members of the public	ExplosionsFires	 ixplosions 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 	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

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?
			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
		 Use of unsafe LPG fueled equipment 	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
		 Unsafe installation of LPG equipment Unsafe siting of LPG equipment 	Multiple gas appliance are fitted with individual appliance isolation valves incorporated within the installation (unless a "Quick-safe" system or similar is fitted)	Yes
		Inadequate inspection/maintenance	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 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 Multiple gas appliance are fitted with individual appliance isolation valves incorporated within the installation (unless a "Quick-safe" system or similar is fitted) Multiple gas appliance have OPSO (Over pressure shut off protection) Multiple gas appliance are able to be isolated with one action (single valve) where appliance(s) are connected to multiple cylinders Where multiple appliances are connected to a single cylinder then the appliances have individual isolation valves Gas appliances , flues, pipework and safety devices are inspected regularly by a competent Gas Safe engineer, in accordance with manufacturer's advice The portable gas appliance is sited more than 600mm horizontally from a combustible wall or combustible material 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 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 No combustible materials can be blown against or	Yes
StaffMembers of the public	ExplosionsFires	 Lack of staff training Incorrect staff training Over-heating of deep- 		Yes
		 fat frying oil Over-filling of deep-fat frying oil 		Yes
		Inadequate cleaning of appliancesLack of fire-fighting	Gas appliances , flues, pipework and safety devices are inspected regularly by a competent Gas Safe engineer, in accordance with manufacturer's advice	Yes
		Lack of emergency procedures	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

Membership Number: 35861 (Expires: 04/02/2026) Responsible Person: CONOR ALLEN Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?
			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
		Use of unsafe LPG fueled equipment	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
 Staff Members of the 		• Unsafe installation of LPG equipment	All joints and connections leak tested by brushing with leak detection fluid prior to use	Yes
		Unsafe siting of LPG equipmentInadequate	Regular/daily visual examination of cylinders, pipework, equipment/appliances, vents and flues carried out by the Responsible person	Yes
	inspection/maintenanceLack of staff trainingIncorrect staff training	Equipment/appliances maintained in accordance with the manufacturer's instructions, usually at least every 12 months. Maintenance records kept	Yes	
public	• Fires	Over-heating of deep- fat frying oil	All staff trained in the correct use of catering appliances/equipment	Yes
	 Over-filling of frying oil Inadequate cle appliances Lack of fire-fig 	 Over-nuing of deep-rat frying oil Inadequate cleaning of appliances Lack of fire-fighting equipment 	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
		Lack of emergency procedures And only liquid deep mying of its deed Oil quality monitored. Use of old oil increases fire rise and likelihood of surge boiling	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

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?
			Regular cleaning routines in place	Yes
 Use of unsafe LPG fueled equipment Unsafe installation of LPG equipment Unsafe siting of LPG equipment Inadequate inspection/maintenant 	Use of unsafe LPG fueled equipment	f unsafe LPG Frequent cleaning of filters or other grease removal devices	Yes	
		Unsafe installation of LPG equipment	Unsafe installation of LPG equipment cleaning materials	Yes
	 Onsate string of LPG equipment Inadequate inspection/maintenance Lack of staff training 	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	
Staff	 Explosions 	 Incorrect staff training 	Dry powder extinguisher provided for LPG fires	Yes
 Members of the public 	• Fires	Over-heating of deep-	Fire blanket provided for oil fires / fryers	Yes Yes Yes Yes Yes Yes Yes Yes
public		fat frying oilOver-filling of deep-fat	Appropriate training and instruction in extinguisher use provided	Yes
frying oil Inadequate cleaning of appliances Lack of fire-fighting equipment Lack of emergency procedures i		frying oil • Inadequate cleaning of	Fire fighting equipment has been tested in the last 12 months	Yes
	 appliances Lack of fire-fighting equipment 	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		

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?	
			Packaging stored away from exits and electrical or heating equipment	Yes	
			Combustible and flammable materials kept out of direct sunlight	Yes	
• Staff • Members of the public • Fires • V • C		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		
	• Fires	Combustible and flammable materials	Waste material cleared regularly to prevent build up. Dynamic visual checks carried out during business operations	Yes	
		WasteCleaning	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	

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?
			Equipment/appliances fit for their intended usage	Yes
			Equipment/appliances CE or UKCA marked	Yes
			Equipment/appliances used in accordance with manufacturer's instructions	Control in place?Yes <trt< td=""></trt<>
			Equipment/appliances installed by a competent person i.e. a suitably registered Gas Safe engineer	
			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
			How can the risk of harm be controlled? Equipment/appliances fit for their intended usage Equipment/appliances used in accordance with manufacturer's instructions Equipment/appliances installed by a competent person i.e. a suitably registered Gas Safe engineer Gas cookers and hotplates sited to allow adequate clearance from combustible items or surfaces Burners have clearances of 200mm from combustible surfaces or structures except where the nearby wall or surface is suitably protected against fire The range-hood/extraction hood is at least 600mm above the cooking appliance Exhaust fans sited 750mm above equipment/appliances Manufacturer's installation instructions followed Emergency isolation valve (EIV) fitted in the gas supply and is readily accessible for all staff EIV located outside the catering area or near an exit Cookers fitted with flame supervision devices Fire suppression system in use to automatically cut off gas supplies in case of a fire Regular cleaning carried out, including cooker hoods, extract ducting and grease filters Equipment/appliances cleaned with non-flammable cleaning materials 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 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 Records of inspections kept including Gas safety	Yes
		 Unsuitable/unsafe equipment/appliances 		Yes
		Unsafe/unsuitable	Manufacturer's installation instructions followed	Yes
• Staff		Installation/sitingUnsafe/unsuitable	Emergency isolation valve (EIV) fitted in the gas supply and is readily accessible for all staff EIV located outside the catering area or near an exit	Yes
• Members of the	• Fire	use		Yes
public		safety devices	Cookers fitted with flame supervision devices	Yes
		Lack of or inadequate cleaning/degreasing	Fire suppression system in use to automatically cut off gas supplies in case of a fire	Yes
		• Inadequate inspection checks/maintenance	Equipment/appliances fit for their intended usage Equipment/appliances CE or UKCA marked Equipment/appliances used in accordance with manufacturer's instructions Equipment/appliances installed by a competent person i.e. a suitably registered Gas Safe engineer Gas cookers and hotplates sited to allow adequate clearance from combustible items or surfaces Burners have clearances of 200mm from combustible surfaces or structures except where the nearby wall or surface is suitably protected against fire The range-hood/extraction hood is at least 600mm above the cooking appliance Exhaust fans sited 750mm above equipment/appliances Manufacturer's installation instructions followed Emergency isolation valve (EIV) fitted in the gas supply and is readily accessible for all staff EIV located outside the catering area or near an exit Cookers fitted with flame supervision devices Fire suppression system in use to automatically cut off gas supplies in case of a fire Regular cleaning carried out, including cooker hoods, extract ducting and grease filters Equipment/appliances cleaned with non-flammable cleaning materials 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 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 Records of inspections kept including Gas safety records and CP42 certification (Commercial Gas Safety Inspection - non-domestic)	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

Membership Number: 35861 (Expires: 04/02/2026) Responsible Person: CONOR ALLEN Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?
 Unsuitable/unsafe equipment/applian Unsafe/unsuitable installation/siting Unsafe/unsuitable unsafe/unsuitable use Lack of or inadequisafety devices 	 Unsuitable/unsafe equipment/appliances 	CO2 fire extinguishers provided for electrical fires	Yes	
		Unsafe/unsuitable installation/siting	Fire blanket provided for deep fat fryers Ye	Yes
	 Unsafe/unsultable use Lack of or inadequate safety devices Lack of or inadequate 	Fire fighting equipment has been tested in the last 12 months	Yes	
		 Inadequate cleaning/degreasing Inadequate inspection checks/maintenance 	Appropriate training and instruction in use of fire fighting equipment provided	Yes

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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Use of electrical	equinment/a	innliances in	nermanent structures
	e equipment/u	ippuances m	permanente ser decares

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?
 Staff Members of the public 	 Fires Explosions 	 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

Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment

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?			
 Staff Members of the public Fires Incorrect installation of electrical equipment Incorrect use of electrical equipment Inadequate maintenance Overloading 	FiresExplosions	 Unsafe equipment/systems Incorrect installation of electrical equipment Incorrect use of electrical equipment 	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					

Q

Signed: Date:

22/01/2025

Print Name: Review Date: CONOR ALLEN 04/02/2026

Membership Number: 35861 (Expires: 04/02/2026) Responsible Person: CONOR ALLEN Unit: MANDALA Gazebo Assessment Type: FireRiskAssessment