

Activity Specific Risk Assessment

**Use of Charcoal fired Barbeque
AT
The hive
Customer First Venue services Ltd trading as
Studio Venues
51 lever street, Manchester, M1 1FN**

Date of Check: July 2021

Yearly Review required

Responsible person

Mr. Lawrence Cairns-Smith

**Reviewed date
June 2024**

Next review 2025

CONTENTS

- 1.0 Site Details
- 2.0 Fire Safety Checklist
- 3.0 Any Other Comments
- 4.0 Appendices

You are responsible for implementing the actions listed below in Section 2 Fire Safety Checklist. However, if you have any queries concerning your responsibilities as a tenant then these should be discussed with your site contact.

This assessment is an activity-specific risk assessment and is NOT a fire risk assessment as required by the Regulatory Reform (Fire Safety) Order 2005. Occupiers/tenants in multi-let properties will be expected to make their own arrangements in this regard for their demised areas.

This report has been produced by Cim Associates UK Ltd if you require any assistance in relation to ensuring you comply with fire safety regulations or any other health and safety related matter please contact us at
Info @cim-associates.com
www.cim-associates .com
07871252275



1. Site Details

Business Operator:	The Studio.
Site Address:	51 lever street, Manchester, M1 1FN
Site Contact:	Lawrence Cairns-Smith – IT Director.
Consultant:	Ian Meredith Csm Aairsm, Tech Iosh, Dip SM 1:2
Date of Originating Visit: Reviewed annually .	July 2021 . Reviewed June 2024
Description and Use of Premises:	Conference and events venue 3 rd floor occupation comprising, 9 meeting rooms, Break out area food prep area and roof patio.
Main Construction Materials:	Steel, concrete, block, brick, timber, plasterboard and glass.
Approximate Floor Area:	Not known.
Number of Floors: operational to studio	One.
Number of Basement Levels:	None.
Number of Staircases:	One stairwell Two lift shafts at either side of the building. Totalling Two stairwells and Four lift shafts in building
Maximum Occupancy:	220 (for parties). 220 (for meetings/presentations).
Scope of Inspection:	<i>This inspection was carried out solely in relation to proposals to use the roof patio area for hosting corporate barbeque events. It is understood that a decision has been made to use a conventional charcoal type. Recommendations in section two of this report have been made in respect of conventional charcoal type.</i>

2. Risk Assessment

Ref:	Issue	Compliant		Action Required / recommendations	Date Completed
		Yes	No		
2.1	Are arrangements for means of escape adequate?	●		-	
2.2	Are arrangements to limit fire and fire spread adequate?	●		<p>Open flames Charcoal Barbecues</p> <ul style="list-style-type: none"> • Use only enough charcoal to cover the base to a depth of about 50mm (2 inches). • Only use recognised fire lighters and only on cold coals - use the minimum necessary and never use petrol. • Never put hot ashes straight into a dustbin or wheelie bin - they could melt the plastic and cause a fire. • The Barbecue must be positioned at least 1.5 Metres away from any outside edge of the perimeter of the roof terrace at all times. • If spillage of hot coals occurs, then the coals must be doused immediately with water then disposed of as per cool down process. 	
2.3	Are arrangements for fire detection and warning adequate?	●		-	
2.4	Are arrangements for emergency lighting adequate?	●		-	

Ref:	Issue	Yes	No	Action Required / recommendations	Date Completed
2.5	Are arrangements for fire fighting equipment adequate?	●		For conventional charcoal fired barbeque water type fire extinguishers are recommended. A bucket of cold water positioned at Barbecue for the event of hot coal spills.	
2.6	Are arrangements for fire safety signage adequate?	●			
2.7	Are arrangements for controlling sources of fuel adequate?		X	Where a conventional charcoal barbeque is used, it is recommended that solid firelighters be used in preference to lighting fluid. Starter fuel should only be used on cold coals and fuels such as paraffin or petrol should never be used. Hot ashes should never be put straight in the bin, the barbeque should be left to cool (or doused with water) FOR TWO HOURS before the embers are disposed of. Inspection to be completed 60 minutes after final use to be implemented before closure and dousing. A record of closure and inspection of BBQ will be kept by studio.	
2.8	Are arrangements for controlling sources of ignition adequate?	●		-	
2.9	Are arrangements for controlling sources of oxygen adequate?	●		-	

Ref:	Issue	Yes	No	Action Required / recommendations	Date Completed
2.10	Are arrangements for the management of fire safety adequate?		X	All staff that use the equipment must receive relevant health and safety training. This should include how to light it safely; how to control the burning coals inspecting the condition of the barbeque (including the base, sides and grill elements) and the action to take in the event of a fire. Information is appended to this report which can be used when carrying out this training. Training records should be kept.	

3. Any other comments

It is recommended that a steel bin is provided for the removal of charcoal ash.

The area surrounding the roof patio should be cleaned of debris and recorded as inspected in the management H&S Inspections.

General Safety

- Make sure your barbecue is in good working order.
- Ensure the barbecue is on a flat site, well away from a shed, trees or shrubs.
- Keep children and animals well away from the cooking area.
- Never leave the barbecue unattended.
- Keep a bucket of water or sand nearby for emergencies.
- Ensure the barbecue is cool before attempting to move it
- After use a cool; down period of two hours is required for charcoal with a 1 hour recorded inspection of coals.
- After two hour cool down ash is deposited into steel bin and left secure
- The following day ash is disposed of in correct manner and Barbeque is cleaned for next usage.

Signed: *Ian Meredith*

Reviewed Date: June 2024

Appendices

- 1 top tips
- 2 record of inspection

Appendix 1 – Top Tips

tips are:

- Never use of flammable liquids to light the barbecue. Prepare well in advance, using enough charcoal to cover the base of the barbecue - normally around five centimetres
- Enjoy yourself, but don't drink too much alcohol if you are in charge of the barbecue
- Make sure your barbecue is well away from sheds, fences, trees, shrubs and garden waste
- Keep children, pets and garden games away from the cooking area
- Follow the safety instructions provided with disposable barbecues
- Never use a barbecue indoors
- Never leave a barbecue unattended
- After cooking, make sure the barbecue is cool before moving it
- Empty ashes on to bare garden soil, or steel bin NOT PLASTIC wheelie bins
- Always keep a bucket of water, sand or a garden hose nearby for emergencies

Appendix 2 inspection record

Name	Date	Close down Time	Inspection 60 mins after closedown	Final closedown inspection 120 mins