

BBQ/GAS CYLINDER SAFE WORK METHOD STATEMENT

TO BE COMPLETED BY THE COMMUNITY GROUP AND A STORE REPRESENTATIVE ON THE DAY OF THE SAUSAGE SIZZLE

STORE NUMBER:		STORE NAME:		DATE:	
ORGANISATION:				DAY:	

ACTIVITY/STEPS	POTENTIAL HAZARD	RISK	CONTROL MEASURES	RESPONSIBILITY
Setting up the BBQ	High	- Explosion - Fire - Personal Injury	- Visual inspection before use - Check Taps/Controls work correctly - Check Taps/Controls are turned off - Check gas cylinder is in good condition and is within test period for use - Check that pipes are in good condition and no gas leakage - Use safe manual handling techniques	
Cooking Food	High	- Fire - Burns - Property Damage	- Do not overload the BBQ - Use suitable utensils to handle food - Ensure fire extinguisher is present - Ensure BBQ Operator is present at all times during cooking - Do not touch hot surfaces - Personal Hygiene to prevent the spread of bacteria - Prevent cross contamination of foods - Clean utensils thoroughly after use	
After BBQ Event	High	- Personal Injury - Burns	- Use safe manual handling techniques - Turn off gas securely - Do not touch hot surfaces - Leave BBQ clean for next user - Store BBQ and cylinder in a secure location away from other flammable sources and ignition points	

IDENTIFY THE LOCATION OF THE FIRE EXTINGUISHER AND HOW TO CONTACT THE FIRST AIDER ON SITE

STORE REPRESENTATIVE:		BBQ OPERATOR:	
SIGNATURE:		SIGNATURE:	