



Sheffield Food Festival

Event Conditions & General Guidelines

Fire Safety for Traders and Market Stalls

(as taken from CFOA guidelines)

In order to comply with relevant fire safety legislation you **MUST** complete a Fire Risk Assessment of your stall or unit. The Risk Assessment needs to identify the fire hazards and persons at risk, you must endeavour to remove or reduce these risks and protect people from fire. Failure to comply with this requirement will result in you being removed from the site.

You must be able to answer YES to the following questions.

This signed and completed form must be maintained available for inspection by the Fire & Rescue Service / Event Organiser / Council Officers at all times.

You must undertake a Fire Risk Assessment for your unit, which must be suitable for the circumstances. You do not need to use this form, and may use another method if you wish, however, this form is considered to be suitable for most standard food units where customers do not enter the unit.

	YES / NO
1. Do you have an inspection / gas safety certificate for the appliances and pipe work (copy to be available for inspection) and are all hose connections made with "crimped" fastenings?	
2. Are cooking appliances fixed securely on a firm non-combustible heat insulating base and surrounded by shields of similar material on three sides?	
3. Do the shields provide an adequate and effective barrier of at least 600mm between the heat source and any combustible material?	
4. Have you ensured that no combustible materials can be blown against, or fall onto the apparatus?	
5. Are the LPG cylinders kept outside, or within a specific ventilated unit, secured in the upright position and out of the reach of the general public?	
6. Do you ensure that only those cylinders in use are kept at your unit? (Spares should be kept to a minimum and in line with any specific conditions for the event)	
7. Are the gas cylinders readily accessible to enable easy isolation in case of an emergency?	
8. Are the cylinders located away from entrances, emergency exits and circulation areas?	
9. Do you ensure that gas supplied is isolated at the cylinder, as well as the appliance when the apparatus is not in use and appliances are fitted with full flame safety devices on all burners that are not readily visible?	

10. Do you ensure replacement cylinders are fitted in the open air away from any sources of ignition?

11. Is a member of staff, appropriately trained in the safe use of LPG, present in the unit at all times?

12. Are the structure, roofing, walls and fittings of your marquee or unit flame retardant? (Certificates of compliance will normally be required)

13. Where necessary, are there sufficient directional signs indicating the appropriate escape route and do they comply with current regulations?

14. Are the exits maintained available, unobstructed, and unlocked at all times the unit is in use.

15. If you intend to trade during the hours of darkness, do you have sufficient lighting inside and outside your unit?

16. If the normal lighting failed would the occupants be able to make a safe exit? (Consider back up lighting)

17. Do you have an adequate number of fire extinguishers/fire blankets available in prominent positions and easily available for use?

18. Has the fire-fighting equipment been tested within the last 12 months? Note: a certificate of compliance will normally be required

19. Have staff been instructed on how to operate the fire-fighting equipment provided?

20. Have your staff been made aware of what to do should an incident occur, how to raise the alarm, evacuate the unit and the exit locations?

21. Have staff been adequately trained for the type and fuel source of any supplied portable generator? Note: Petrol driven portable generators are not generally recommended.

22. Have you identified all ignition sources and ensured that they are kept away from combustible materials?

23. Have you identified combustible materials that could promote fire spread beyond the point of ignition such as paper/cardboard, bottled LPG, etc. and reduced the risk of them being involved in an incident?

24. Do you have sufficient refuse bins, and do you ensure that all refuse is disposed of correctly, out of reach of the public?

25. If any staff sleep in the stall is there a working smoke detector and a clear exit route at night? Note : Persons should not be allowed to sleep within a high risk area and some Authorities and events do NOT allow any sleeping within units.	N/A
--	-----

www.sheffieldfoodfestival.co.uk

@sheffoodfest on  Facebook,  Twitter and  Instagram