

Street Catering - Property

Version: 1.2

Date: 28th October 2024

Street food vendors present a range of risks which property and business owners need to manage when considering their use. This document includes guidance on how to plan and implement control measures to reduce these risk exposures.



Introduction

This Loss Prevention Standard contains guidance for property owners and persons responsible for managing premises, on how to plan for, manage and reduce risks when considering outdoor street food vending.

The presence of temporary street food vendors is a trend that has seen increasing popularity in recent years. These commonly appear in town and city centres, occupying external plots and often, within close proximity to buildings presenting risks of damage to premises and interruption to business.



Vendors operate from a range of mobile and temporary structures such as motorised vehicles and trailers, metal framed tarpaulin covered market stall style structures, gazebos and timber cabins. The concept taps into a competitive marketplace for convenience food sales, mainly targeting a passing trade of visitors and workers in the local area. It can also be intended to encourage or attract footfall to a specific location for marketing and promotional reasons. Food vendors may feature as part of a larger non-food specific event.

Vendors may be independent traders, catering contractors or a sub-contractor of a catering services provider. Trading is normally requested or permitted by a landowner, their building management or other representative. The duration and number of vendors varies, depending on the nature of the event, space constraints, seasonality and perceived demand. Vendors may have a regular pitch or regularly rotate locations/premises resulting in continuously changing risks to your own premises and business.

This guidance document is not intended to cover matters that may require approval or authorisation by an enforcement authority, nor trade registration and accreditation obligations; such as trading standards, licensing, environmental health, food safety and hygiene or employers and public liability requirements.

What are the risks?

Outdoor catering is a high-risk activity involving portable catering and cooking equipment, incorporating a variety of fuel sources which can include highly and extremely flammable fuel supplies. These present risks of fire, explosion, damage, interruption to business, injury and loss of life, not only to vendors, employees and members of the public, but also to your property as landowner/property owner.

Potential risk exposures include:

- Fire inception from cooking activities;
- Ignition of cooking fuels;
- Explosion of liquified gas cylinders;
- Accidental ignition of **the vendor 'temporary structure'**; any combustible contents and packing materials;
- Accidental and malicious ignition of accumulated waste;
- Fire spread and damage to adjacent property;
- Interruption to your own business and that of neighbouring businesses;
- Uncertainty of weather, increasing the hazardous nature of cooking activities, along with storm damage to vendors stalls and adjacent property;
- Slips, trips and falls by the public, with there being additional hazards and increased footfall;
- Damage to floor surfaces, by grease and oil spillages;
- Temporary staff unfamiliar with the working environment;
- Reputational damage to you as landowner/organiser.

Planning

It is essential as part of the initial planning stage, that the extent of your, any catering service provider, catering **contractor and vendors' responsibilities** are clearly defined and understood. You should identify and comprehensively assess the site and risks well in advance of granting permission for events and vendors commencing trading, thereby ensuring that appropriate control measures can be put in place from the outset. Specific venue and event features, such as location, surroundings, duration, number and rotation of vendors as well as the type of cooking involved and anticipated footfall, need to be taken into consideration.

You should consider the implementation of formal **'Managing Change' procedures, to identify and manage hazards** and exposures which left unchallenged could lead to damage or loss. Also involve your insurer and broker and other bodies as appropriate, including the Local Authority and Emergency Authorities.

Assessing Risk

New risk assessments such as fire and health & safety should be completed, or existing risk assessments should be reviewed and updated as necessary. A Site Fire Safety Plan should be prepared, based on an up to date fire risk assessment.

It is a legal requirement for a responsible person, as defined within the [Regulatory Reform \(Fire Safety\) Order 2005](#), to have an up to date fire risk assessment and take precautions for the premises within the scope of the safety order. A responsible person should be identified in order to appoint a competent person, with the relevant training, experience, capability and knowledge to carry out a fire risk assessment for the location and each event.

Management

The competent person should assume responsibility for the coordination and management of events, supervision and the undertaking of formal documented inspections. Depending on event size and risk features, it may be necessary for trained fire marshals or stewards to be appointed. Individual vendors should be supervised, to ensure risk control measures and safety standards are implemented from the outset and that these are maintained throughout the duration of their activities.

Robust fire safety management is an essential element of any event for loss prevention and to ensure that if an incident occurs, it will be controlled promptly, effectively and safely.

Owing to the temporary and continually changing nature of events and vendors, it is important that management controls are regularly reviewed and that landowners or their representatives work in a collaborative manner with the event organiser, individual vendors and/or catering services provider, along with any relevant enforcement authorities or trade registration and accreditation bodies.

Emergency Escalation and Action Plan

A formal Emergency Escalation and Action Plan should be prepared in advance, which should be communicated to all participants. The purpose of the plan is to ensure that fire marshals, stewards and other participants know what to do if there is an incident such as a fire, and how to raise an alarm and summon the emergency services if necessary. It is also essential that all persons on site and within surrounding buildings can be evacuated to a place of safety, that emergency services access is not impeded and that there is appropriate fire water available if needed.

Site Rules, Registration and Vendors' own Risk Assessments

A formal document containing your own site rules and risk assessment requirements should be implemented, requiring compliance by all vendors and catering service providers.

Prior to permitting commencement of trading, vendors should complete a registration form enclosing evidence and certificates of public liability insurance for the duration of the event, gas appliance safety and electrical certificates, food hygiene rating and food safety hygiene certificates, along with risk assessments and method statements detailing the type of cooking and control measures. Certificates and documentation be available at all times.

Control Measures

The introduction of a number of mobile and temporary structures with cooking equipment, temporary fuel supplies and an additional fire load presents a potential threat to nearby buildings from the spread of fire, explosion and smoke contamination, along with interruption to business. Control measures could include the following:

Site

The area intended to host an event should be of an adequate size and the floor surface be of a suitable construction and stability to safely house the event and mobile/temporary structures. Vendor site access should be strictly controlled to ensure setting up, dismantling and exiting the site can be performed safely.

Positioning and Layout

Motorised vehicles and temporary structures should be positioned as far away from any existing buildings or structures as possible and take into account building combustible elements; the optimum distance being at least 10 metres. Temporary structures should not be positioned within 5 metres of main roadways and should be spaced out to reduce the potential for fire to spread from one structure to another; the optimum distance between structures being 6 metres.

Attention should also be focussed on air intakes and ventilation systems for the existing buildings in the area. If a **'temporary structure' or a vendor does have a fire event, where will the smoke travel? Could this be entrained into exposing buildings?**

Temporary Structures

Temporary structures should be:

- Constructed of non-combustible or fire resistive materials. If this is not possible then flame and fire retardant materials should be used, including for walls and roofing
 - Materials should be free of flaming molten droplet characteristics and should not readily support combustion
- Of good quality, maintained in sound condition and fit for purpose
- Assembled and dismantled by competent persons to ensure an adequate standard of strength and stability, commensurate with the intended use
- Securely and safely anchored in place, accounting for unpredictable weather conditions
 - Understanding that if located in the vicinity of existing structures, **vortex's and unusual wind and uplift patterns can occur**
- Regularly inspected to ensure that all supporting poles, frames, guy ropes, stakes, weights, anchors and fastenings are maintained in a good condition
- Regularly inspected and cleaned as required, to remove any build-up of cooking related grease deposits

Mobile/Motorised Vehicles

Bespoke and modified vehicles along with any trailer forming vendors' stalls should be maintained in a good state of repair and where applicable, be roadworthy, insured, licensed for road use and possess a valid MOT certificate. Vehicles leaking oil or fluids should not be allowed on site and filling/emptying of fuel tanks should be strictly prohibited.

In addition, the internal housekeeping of these vehicles should be maintained to the highest standards, and free from waste oils, grease and fat deposits.

Weather

Adverse weather conditions are not conducive with lightweight or temporary structures. They increase the already hazardous nature of cooking activities, along with increasing the risk of storm damage to stalls, adjacent property and injury. Appropriate consideration to and assessment of the weather forecasts should be undertaken, including retaining the right to cancel or closedown an event at your discretion. Also, there is a need for the vendor in question to make ongoing risk assessments as to the safety of their activities and act responsibly if conditions deteriorate.

Combustible Contents, Packaging, Decorations and Display Materials

A variety of combustible items can be found within vendors' stalls ranging from stocks of food, oils, fuel supplies, packaging and consumables (food containers, trays, plates, cups, etc.) to advertising literature and soft furnishings. Items should be limited in quantity and stored a safe distance from heat and ignition sources such as lighting and cooking appliances. Finishing and furnishings such as fabric, covers and fillings should be as a minimum flame retardant.

General Fire Safety

- An adequate number of suitable, maintained portable fire extinguishers should be provided. Appropriate fire extinguishers are to be provided for the different classes of fire, including wet chemical for 'Class F' oil-based fires
- Training on the use of fire extinguishers should be provided, so that if required, extinguishers can be operated safely to tackle a fire at an early stage to prevent fire spread
- Fire blankets should be provided as appropriate, e.g. when frying is undertaken
- Temporary and/or portable heating should be prohibited
- Smoking by vendors should be prohibited and local site smoking restrictions strictly enforced to reduce the risks of accidental and malicious ignition of combustibles and flammable substances
- Disposable barbeques and camping stoves should be prohibited

Cooking Equipment

A range of different cooking equipment and methods of cooking can be expected to be encountered, including deep fat frying, shallow pan and wok frying, hot plates, electric and gas hobs, toasters, microwave ovens, liquified gas and charcoal fuelled barbeques and grilles.

Potential cooking related fire hazards include:

- Ignition of cooking oils, fats and combustion of crumbs, sediment deposits, charcoal and flammable gas or the build-up of fat and grease
- Heat sources such as hot plates and elements, naked flames, hot gases and flammable liquids
- Cooking equipment being left unattended during operation
- Lack of safety features, e.g. thermostatic controls/overtemperature cut out and flame failure devices
- Inadequate arrangements for handling, cooling, extinguishing and disposal of hot coals, cooking fats/oils, etc.
- Poor installation of cooking appliances and gas supplies

LOSS PREVENTION STANDARDS

- Inappropriate cooking appliances, such as camping stoves
- Cooking equipment should:
 - **Be purpose built, maintained in good condition and in accordance with manufacturer's instructions**, as part of a preventative maintenance and cleaning programme
 - If a gas appliance, be installed by, certificated and serviced by a competent Gas Safe registered engineer, within the last 12 months
 - Be fitted with appropriate safety devices, e.g. thermostatic controls/cut out & cut out flame failure device
 - Have cooking oils changed regularly (away from site) thereby reducing the oxidisation and risk of fire
 - Only be operated by appropriately trained persons
 - Be stable and secure
 - Be kept clear of combustibles and any material that could easily catch fire, including wall structures
 - Not be left unattended at any time

Provision, Use, Storage and Handling of Fuels

Fuels of differing types present different risks and should be separately considered, with quantity of fuels kept to a minimum and removed from site at the end of each day.

- Gas cylinders and associated equipment should:
 - Only be operated by persons with appropriate training, experience and competence
 - Be kept to the minimum number required for each day trading (gas supply need, plus maximum spare of no more than the predicted daily need). Consider an automatic change over device (valve) to a reserve cylinder, to ensure a safe change over and an uninterrupted gas supply
 - Provide gas supply to vendors multiple cooking appliances, run in series from a central gas supply /bank of cylinders, rather than individual appliances each having separate own gas supplies
 - Be located within designated areas along with the known quantity, to inform emergency services
 - Positioned in a well-ventilated area and stored in an upright position
 - Contain propane rather than butane, as butane is not recommended for commercial mobile outdoor catering
 - Be adequately supported by mounting on and securing to purpose-built trolleys or secured within proprietary enclosures or cages providing adequate ventilation and with valve protection fitted
 - Be positioned such that gas cylinders and supply hoses are not in close proximity to any heat source
 - Have hoses that are not excessively long, less than 2 metres in length from cooking appliances and not be concealed. Hoses should be up to a 1 metre maximum length if cylinders are contained within a compartment forming part of a trailer/vehicle
 - Have the condition of flexible gas supply hoses inspected prior to each use, to ensure they are free from leaks, splits, damage or otherwise showing signs of perishing
 - Have split, damaged or perished gas supply hoses replaced with British Standard approved hoses, or existing hoses to be 'cut back' and in either case re-crimped with clips approved by the equipment manufacturer. Worm clips are not suitable for this purpose
 - Be fitted with pressure relief and emergency shut off valve
 - Be turned off when not in use

- Charcoal should:

LOSS PREVENTION STANDARDS

- Be avoided where possible
 - Be limited in volume when in use, with up to a maximum amount held required for one day's trading
 - Have surplus stocks stored suitably and safely, and stored away from sources of heat or ignition
 - Be damped down and cooled sufficiently so that any hot coals do not pose a fire/ignition risk, prior to disposal and removal from the site. Hot coals should never be disposed of in waste containers
- Gel or Tea Light Candles, Chafing Fuels/Flammables
These products should only be used as a means to keep cooked foodstuffs warm. They are not always used in conjunction with fully compatible cooking equipment and may not be fixed in place giving rise to poor positioning, handling and use. These products should ideally be prohibited or be avoided as much as possible.
Where unavoidable, these should be used with caution, **in accordance with manufacturer's instructions** and should be:
 - Opened using a proprietary opener so as not to damage the fuel container
 - Placed in its burning position, on a non-combustible surface prior to lighting
 - **Lit with a long reach, 'wand' style candle lighter**
 - Kept clear of any combustible materials
 - Extinguished in situ, using a proprietary flame suppressor
 - Allowed to fully cool prior to being moved or disposed of
 - Stored within a fire resisting cabinet conforming to [BS EN 14470-1](#) with fire resistance of at least 30 minutes

Electrical Equipment

All electrical equipment should be installed and maintained in safe condition by a competent person. Equipment, including vendors' own cables and connections to access site power supplies, should be visually inspected prior to each day of trading to ensure it remains in good condition and be subject to current Portable Appliance Testing (PAT), with records to be made available upon request.

All lamps, lanterns, lighting appliances and any other apparatus liable to become hot, whether under normal or abnormal conditions, and liable to come into contact with combustible materials should be provided with suitable clearance distances and fitted with proprietary safety guards.

If available the use of a portable thermographic camera for electrical equipment could be of immense benefit.

Electrical Power Supplies

If hosting regular events, you should consider the installation of permanent fixed external electrical power supplies for vendors to use, thereby avoiding the need for running temporary electrical supply cables.

Whether fixed or temporary electrical supplies are provided, installations should be installed and inspected at regular intervals by an approved contractor. This contractor should be a member of an appropriate UKAS nationally accredited third-party inspection body for companies able to carry out work in accordance with the IEE regulations. Installations should be checked for damage prior to each use and repaired or replaced as necessary.

Fixed and temporary electrical supplies should provide safety devices to protect against short circuit and earth fault currents (circuit breakers), and electrocution and fire caused by earth faults (Residual Current Devices - RCD's). Consideration should also be given to protection against fire by electrical faults including arcing by the provision of Arc Fault Detection Devices.

- Temporary Electrical Supplies:

Where a temporary electrical power supply is to be borrowed from a nearby building, arrangements should be in place to ensure:

- The proposed power source and temporary supply arrangement has been assessed in advance, inspected after assembly and confirmed as safe to be used as a temporary, external power supply by a suitably qualified electrical contractor
- It is adequately protected and insulated to reflect the intended external use and weather conditions
- Any extension leads and cables are fully extended and uncoiled
- **The practice of 'daisy chaining' extension leads and cables is avoided**
- Safe working limit of power sockets are not exceeded by multiple plugs, multi adaptors and joint blocks, etc.

- Generators:

The introduction of generators on site by street vendors (especially petrol generators) should be avoided, to eliminate the fire risks of vendors handling, storing and refilling generators with highly flammable petrol. Consideration should be given to the provision of a site generator sufficient to meet vendors' power requirements, which is maintained under your own control.

Where power is supplied from a portable generator, equipment should be:

- **In a good condition and maintained in accordance with the manufacturer's instructions**
- Used only under the control of a suitably qualified, trained and competent person who shall be responsible for the safe positioning, set up, starting up and shutting down of the equipment
- Positioned where it is not liable to be overturned or suffer mechanical damage
- Sited in a well-ventilated location, free from where flammable atmospheres may exist
- Securely positioned on a non-combustible surface and protected from inclement weather
- Located where it is not a fire exposure to existing structures
- Located where it is not a fire exposure to the vendors activities, with a clearance distance of at least 2 metres being maintained at all times
- Positioned to avoid adverse effects of noise and fumes
- Fitted with RCD equipment where appropriate
- Fit for the power supply required and not overloaded by connecting appliances that require greater wattage than can be provided by the generator

Surplus fuel should be kept to a minimum and be securely stored in a suitable, approved container, away from any ignition sources and the generator itself. Refuelling should not take place during an event, when the generator is running or remains hot.

Waste Management

Arrangements should be made for the safe storage of waste materials during and at the close of daily trading, together with suitable disposal/removal from site.

Consider imposing a duty on all vendors for the removal of their own waste, including refuse, food waste, cooking oils fuels and wastewater.

During trading, waste should be contained within non-combustible, lidded waste receptacles, sufficient to contain the anticipated waste volumes. Waste receptacles should be emptied regularly in order to prevent waste materials accumulating in and around temporary structures, along with full waste removal from the site at the close of trading.

Waste fats and oils should be stored in suitable, lidded containers prior to safe disposal, and not poured into drains or onto the floor.

General Safety

Safety cordons should be provided during assembly and dismantling of stalls and public access restricted:

- Emergency escape routes and assembly points for surrounding buildings not to be obstructed at any time
- Walkways, paths and public thoroughfares should retain adequate and suitable capacity to avoid undue congestion
- The event area should be inspected, risk assessed with appropriate training provided for:
 - Slips and trips, including uneven surfaces, trailing leads, cables, guy ropes, fixings and weights
 - Working at height and items falling from height
 - Manual handling, including movement of gas cylinders, assembly and dismantling of temporary structures, and the handling of stability weights, etc.
- Appropriate arrangements should be in place for the safety and security of the site and/or storage of all equipment associated with the event outside of trading hours, e.g. overnight and at weekends

Accidents and Near Misses

An incident reporting procedure should be provided whereby all incidents, accidents and any near misses involving property damage, vendors, their staff or members of the public are able to be reported immediately, enabling investigation and prevention of similar future incidents.

Checklist

A generic Management of Street Food Vendors Checklist is presented in Appendix 1 which can be tailored to your own organisation.

Specialist Partner Solutions

Aviva Risk Management Solutions can offer access to a wide range of risk management products and services at preferential rates via our network of Specialist Partners.

For more information please visit: [Aviva Risk Management Solutions – Specialist Partners](#).

Sources and Useful Links

- [GOV.UK – Fire safety risk assessment: open-air events and venues](#)
- [Chartered Institute of Environmental Health – National Guidance for Outdoor and Mobile Catering](#)
- [The Nationwide Caterers Association \(NCASS\) – Guidance for the Installation of LPG and LPG Fired Equipment in Catering Trailers, Converted Vehicles, Portable Kitchens, Carts, Trolleys and Bikes](#)

To find out more, please visit [Aviva Risk Management Solutions](#) or speak to one of our advisors.

Email us at riskadvice@aviva.com or call 0345 366 6666.*

*Calls may be recorded and/or monitored for our joint protection.

Appendix 1 - Street Catering - Property Checklist



Location	
Date	
Completed by (name and signature)	

	Planning & Management	Y/N	Comments
1.	Have you consulted your insurance provider, your broker and other bodies as appropriate, including the Local Authority and Emergency Authorities to seek permissions and guidance?		
2.	Do you have a plan for managing events with Street Food Vendors which identifies and clearly defines the extent of your and other's responsibilities?		
3.	Do you have formal document(s) detailing your own site rules, requiring compliance by all vendors/catering contractors/catering service providers? Are arrangements in place for regular site inspections to be undertaken to ensure compliance of site rules, requirements and controls?		
4.	Prior to permitting vendor trading, do you request a completed registration form, requiring evidence and certificates of: <ul style="list-style-type: none"> • Public liability insurance, for the duration of the event? • Gas appliance safety and electrical certificates? • Food hygiene rating and food safety hygiene certificates? • Risk assessments and method statements detailing the type of cooking and control measures? Are certificates and documentation required to be available upon request?		

LOSS PREVENTION STANDARDS

	Planning & Management Contd.	Y/N	Comments
5.	<p>Do you engage the services of a catering service contractor, with the responsibility of:</p> <ul style="list-style-type: none"> Overseeing registration, ensuring required certificates and documentation is in place, prior to vendor trading? Managing the event? Undertaking inspections to identify contravention of rules, risks and ensure control measures are in place? <p>Do you undertake inspections and audits of any catering service contractor to ensure that agreed service standards, requirements and controls are being maintained?</p>		
6.	<p>Are there up to date:</p> <ul style="list-style-type: none"> Fire risk assessment(s) Health & safety risk assessment(s) Fire Safety Plan <p>Have the above been undertaken by a competent person?</p>		
7.	<p>Do risk assessments take into account the specific venue and event features, such as location, surroundings, combustibility of adjacent neighbouring buildings, distance between vendors' stalls and vendors' stalls from neighbouring buildings, number and rotation of stalls as well as the type of cooking undertaken and anticipated footfall; location in relation to existing building air intake and ventilation systems?</p>		
8.	<p>Have any action points generated from all completed risk assessments been:</p> <ul style="list-style-type: none"> Identified? Prioritised? Tracked? Completed? 		
9.	<p>Are you aware of and do you record the locations and quantities of vendors' compressed gas cylinders, for notification to emergency services upon arrival?</p>		

	Planning & Management Contd.	Y/N	Comments
10.	<p>Management & Emergency Planning:</p> <ul style="list-style-type: none"> • Has a competent person been nominated to assume responsibility for the coordination and management of the event and supervision of vendors? • Has an emergency escalation and action plan been established and communicated to all participants? • Are a suitable number of trained fire marshals or stewards available to respond to an emergency? • Have arrangements been made and communicated, in order to raise the alarm in the event of fire, request the attendance of emergency services and ensure site access? 		
11.	<p>Do you have an Emergency Response Plan with an effective crisis management capability, along with a Business Continuity Plan (BCP) to provide an effective incident response and minimise the effects of a crisis?</p> <p>Have these been tested?</p>		
12.	<p>Is there an incident reporting procedure for the recording of all incidents/accidents and near misses involving vendors, their staff or members of the public, including for these to be investigated as a means of loss prevention?</p>		

	Control Measures	Y/N	Comments
13.	<p>Premises, position and layout:</p> <ul style="list-style-type: none"> • Is the event space of a suitable size to accommodate the intended number of vendors and the size of stalls/vehicles? • Is the size of vendors' stalls ascertained during the planning stage and change in vendors monitored to ensure suitable distancing between stalls/buildings? • Is there adequate spatial separation between temporary structures, nearby buildings and roadways? • Is there adequate spatial separation to reduce the risk of fire spread between stalls/vehicles and nearby buildings? • Is the floor surface of a suitable construction, condition and level? 		

LOSS PREVENTION STANDARDS

	Control Measures Contd.	Y/N	Comments
14.	Weather: <ul style="list-style-type: none"> • Has the weather forecast been assessed in advance? • Have suitable measures been taken to reflect forecast weather conditions? • Is it safe to proceed with the event? • If the weather changes, and if necessary, are plans in place to terminate the event quickly? 		
15.	Temporary structures: <ul style="list-style-type: none"> • Do temporary structures meet required fire and safety standards? • Are the structures constructed using non-combustible, fire resistive or retardant materials? • Are they in sound condition, fit for purpose and of a suitable strength and stability? • Are the structures clean and free from cooking related grease deposits? • Have they been erected by a suitably trained person? • Have they been securely and safely anchored in place to reflect intended use and forecast weather conditions? 		
16.	Are vendors mobile/motorised vehicles and trailers: <ul style="list-style-type: none"> • Maintained in a good state of repair and where applicable, roadworthy, insured, licensed for road use and possess a valid MOT certificate? • Prohibited from site if leaking oil or other fluids? • Prohibited from having fuel tanks filled or emptied on site? 		
17.	Combustible contents, packaging, decoration and displays: <ul style="list-style-type: none"> • Do materials used in finishing and furnishing meet required fire and safety standards? • Has the volume of combustible materials been assessed and reduced so far as practicable? • Has the storage of combustible food containers, trays, plates, cups, etc. within a temporary structure been kept to a minimum and are they stored well away from any source of ignition? 		

	Control Measures Contd.	Y/N	Comments
18.	General fire safety: <ul style="list-style-type: none"> • Have an adequate number of suitable and maintained portable fire extinguishers and fire blankets been provided? • Are there suitable number of persons trained in the use of fire safety equipment? • Are portable heaters prohibited? • Is the use of camping stoves prohibited? 		
19.	Smoking: <ul style="list-style-type: none"> • Is smoking prohibited on site/within and around vendors' stalls? • Where smoking is permitted, are suitable provisions made for smoking materials to be safely disposed? 		
20.	Are cooking appliances and associated equipment: <ul style="list-style-type: none"> • Purpose built, fit for purpose and maintained in good, clean condition? • Subject to regular service and maintenance in accordance with manufacturer's instructions, as part of a preventative maintenance programme? • Installed/connected (gas appliances) by a competent Gas Safe registered engineer? Annually serviced (gas appliances) by a competent Gas Safe registered engineer? • Fitted with appropriate, working safety devices, e.g. thermostatic control and cut out devices, flame failure cut out devices, etc.? • Operated only by suitably trained persons? • Kept clear of any combustible materials? • Always attended when in use? 		

	Control Measures Contd.	Y/N	Comments
21.	<p>Provision, use, storage and handling of fuel:</p> <p>Are gas cylinders and associated equipment:</p> <ul style="list-style-type: none"> • Operated by persons with appropriate training, experience and competency? • Limited to one day usage? • Positioned in a well-ventilated area, stored in an upright position, on stable ground, caged/secured if held externally? • Clear of heat sources and combustible storage? • Gas hoses limited in length, 2 metre maximum for externally positioned hoses and 1 metre for cylinders contained within compartments forming part of a trailer or vehicle? • Gas hoses inspected prior to each use, to ensure they are free from leaks, splits, damage and showing signs of perishing? • Fitted with emergency shut off valves/regulators which are checked prior to each use? • Not left unattended when in use? <p>Is cooking oil:</p> <ul style="list-style-type: none"> • Limited to one day usage and stock stored suitably and safely? • Changed at regular intervals (away from site), thereby reducing oxidation and the risk of fire? • Allowed to cool sufficiently prior to disposal/site removal? • Removed safely and appropriately when used? <p>Is charcoal:</p> <ul style="list-style-type: none"> • Avoided where possible? • Limited to one day usage and stock stored suitably and safely? • Wet/damped down and coals allowed to cool sufficiently prior to disposal/removal from site? <p>Are flammables, gels, tea light candles and chafing oils:</p> <ul style="list-style-type: none"> • Prohibited or avoided where possible? • Limited to one day usage and stock stored suitably and safely, within a proprietary metal fire resisting cabinet conforming to BS EN 14470-1 with a fire resistance of at least 30 minutes? 		

Control Measures Contd.		Y/N	Comments
22.	<p>Electricity Supply:</p> <p>Are permanent fixed external electrical power supplies and/or temporary electrical supply cables and fittings provided for vendors' use, which are:</p> <ul style="list-style-type: none"> • Installed and inspected at regular intervals by an approved contractor who is a member of an appropriate UKAS nationally accredited third-party inspection body for companies able to carry out work in accordance with the IEE regulations? • Checked for damage prior to each use and repaired or replaced before being permitted to be used? • Provided with safety devices to protect against short circuit and earth fault currents (circuit breakers), electrocution and fire caused by earth faults (RCDs) and fire caused by arcing (Arc Fault Detection Devices)? • Suitable for external use? • Of limited application, such as lighting, point of sale equipment, i.e. prohibit use of electrical supply to cooking appliances? • Checked to ensure power supplies are not overloaded/used together with multiple adaptors/joint blocks? • Fully uncoiled and cables protected against physical damage? • Inspected using a thermographic camera? 		
23.	<p>Electrical equipment and power cables (vendors):</p> <p>Are vendors own electrical items including cables and connections to access power supplies:</p> <ul style="list-style-type: none"> • Visually inspected prior to each day of trading? • Subject to current Portable Appliance Testing (PAT)? • Containing lamps, lanterns and lighting fittings which are fitted with protective safety guards, maintained in a good condition and kept clear of combustible items? • Containing extension cables, which are kept as short as possible, protected against physical damage, fully uncoiled and not 'daisy chained'? • Checked to ensure power supplies are not overloaded by appliances and use of multiple adaptors/(joint?) joining blocks? • Inspected using a thermographic camera? 		

LOSS PREVENTION STANDARDS

Control Measures Contd.		Y/N	Comments
24.	<p>Are portable generators:</p> <ul style="list-style-type: none"> • In good condition and maintained in accordance with the manufacturer's instructions? • Used only under the control of a nominated and suitably qualified, trained and competent person who shall be responsible for the positioning, starting up, refuelling and shutting down of the equipment in a safe manner? • Prohibited from being refuelled with petrol during an event, when the generator is running or remains hot? • Not placed where it is liable to be overturned or suffer mechanical damage, where flammable atmospheres may exist or on combustible surfaces? • Kept clear of combustible materials with a clearance of at least 2 metres maintained? 		
25.	<p>Waste management:</p> <ul style="list-style-type: none"> • Have suitable arrangements been made for the safe storage, collection and disposal of waste materials? • Are arrangements in place to prevent waste materials accumulating in and around vendors' stalls? • Are vendors required to remove their own waste from site? • Are suitable arrangements and controls in place for the safe storage and cooling down of hazardous waste such as waste fats, oils and charcoal prior to removal from site for disposal? 		

	Control Measures Contd.	Y/N	Comments
26.	<p>General safety/employers and public liability:</p> <ul style="list-style-type: none"> • Has the event area been made safe or cordoned off for the erection and dismantling of temporary structures? • Has the event area been assessed for the risk of slips, trips and falls? • Have trailing leads and cables been secured down and covered with proprietary mats or cable covers? • Is the event area free from obstruction and is there ample room for safe escape in the event of emergency? • Where required, has manual handling training been provided? • Have appropriate arrangements been made for the safety and security of the site and/or storage of all equipment associated with the event, outside of trading hours, e.g. overnight? • Has the need for working at height been considered, risk assessed, provisions made and training provided? 		
27.	Additional comments:		

Please Note

This document contains general information and guidance only and may be superseded and/or subject to amendment without further notice. Aviva has no liability to any third parties arising out of ARMS' communications whatsoever (including Loss Prevention Standards), and nor shall any third party rely on them. Other than liability which cannot be excluded by law, Aviva shall not be liable to any person for any indirect, special, consequential or other losses or damages of whatsoever kind arising out of access to, or use of, or reliance on anything contained in ARMS' communications. The document may not cover every risk, exposure or hazard that may arise and Aviva recommend that you obtain specific advice relevant to the circumstances.

28th October 2024

Version 1.2

ARMSGI1652020

Aviva Insurance Limited, Registered in Scotland Number SC002116. Registered Office: Pitheavlis, Perth PH2 0NH.
Authorised by the Prudential Regulation Authority and regulated by the Financial Conduct Authority and the Prudential Regulation Authority.

LOSS PREVENTION STANDARDS