

CANADIAN BIRKEBEINER SOCIETY	SEM PROGRAM Formal Hazard Assessment	FHA #016	PAGE 1 of 2
Used for commonly performed tasks and linked to approved SPIPs			PRINT DATE: January 31, 2020

CBS Formal Hazard Assessment Form

Identified Task or Activity: Lighting BBQs		FHA#016		HR (Hazard Ranking): Severity: 1. Catastrophic Danger; 2. Serious; 3. Minor 4. Not Applicable Probability: A. Probable B. Reasonably Probable C. Remote D. Extremely Remote Severity (S) + Probability (P) = Hazard Ranking (HR) If 1A = WORK DOES NOT PROCEED			Focus on the 1) PEOPLE, 2) ENVIRONMENT, 3) MATERIALS, 4) EQUIPMENT/TOOLS		
CBS Workers Involved: Mike Berezan				Approved with pending SPIP's by: SEM Committee					
Tools/Equipment Required: BBQs and lighting devices				Materials Required: Flammable gases			Date approved: 01/17/20		
#	Sequence of Steps	Potential Incidents or Hazards	HR	Controls in Place			RHR	Control Description	
				Engineering	Administrative	PPE			Notes
1	Open gas supply from main propane tank	Gas escape and explosions	1C		Manufacturer's Standard Operation Procedures		3D	Ensure that all burner controls are in the "off" position before connecting to the main tank Ensure the connection is correctly positioned, tight and no gases are escaping	
2	Ignite BBQ lighter and insert in ignition hole	Burns	3C		Manufacturer's SOPs		3D	Make sure igniter stays lighted after placing in position	
3	Igniting the first burner unit adjacent to the ignition access hole by turning gas supply to "ignite" position	Burns, explosions	1B		Manufacturer's SOPs		3C	Make sure BBQ lid is open before attempting to light any burners Ensure the first burner ignites immediately. If ignition fails, turn burner control knob to "off" and wait at least 10 secs before attempting to light again	

CANADIAN BIRKEBEINER SOCIETY	SEM PROGRAM Formal Hazard Assessment	FHA #016	PAGE 2 of 2
Used for commonly performed tasks and linked to approved SPIPs			PRINT DATE: January 31, 2020

4	Ignite additional burners	Burns, explosions	2C		Manufacturer's SOPS		3C	Ensure the BBQ lid is open Turn gas supply for adjacent burner to "ignite" position and ensure ignition is successful. Light burners in sequence and then turn off any burners not required.
Annual Reviewers: SEM Committee				Date: 01/17/20				

HAZARD RANKING: SEVERITY	PROBABILITY			
	A. Probable	B. Reasonably Probable	C. Remote	D. Extremely Remote
1. Catastrophic Danger	work isn't done			
2. Serious				
3. Minor				
4. Negligible / OK				

	Immediate corrective action required
	Corrective action required urgently
	Corrective action required at next review
	No corrective action required

Note 1: Administrative controls sections should be used to list the need for creation of *Safe Practice Implementation Protocols* (SPIPs). When draft SPIPs have been approved by the CBS Safety & Engagement Committee, the number of the approved SPIP should be included in the FHA information. *SPIPs should initially be developed for any tasks with an initial Hazard Rating that falls in the red and orange zones of the chart above.*

Note 2: Hazard Ratings. The first hazard rating (HR) included should reflect the risk rating before control measures are implemented. A Revised Hazard Rating (RHR) should then be presented to the right of the "Controls in place" columns that estimates the reduced level of risk after suggested control measures have been applied.

Note 3: After applying control measures, tasks should not be undertaken if the Revised Hazard Rating still falls within the red zone in the chart above. Tasks with ratings that still fall within the orange zone need ongoing review.