Hazard Controls/Actions			Responsibility
1	Burn from hot BBQ	<ul> <li>Ensure designated safe cooking area away from attendees</li> <li>Have someone with experience operating/cooking with the BBQ</li> <li>Have first aid kit available</li> </ul>	<ul> <li>Event organiser</li> <li>Designated operator/cook for the BBQ</li> </ul>
2	Insect Bite	<ul> <li>Provide insect repellent as a precaution</li> <li>Have a first aid kit available</li> <li>Ensure first aider available onsite at event</li> </ul>	<ul> <li>Event organiser</li> <li>Designated first aider on site (can be someone with current first aid training)</li> </ul>
3	Allergic Reaction	<ul> <li>Have emergency services contact list available as a precaution</li> <li>Have someone at food table with labels to ask guests if their shared food contains any known allergens so that these can be noted with the dish</li> <li>Have a first aid kit available</li> <li>Ensure first aider available onsite at event</li> </ul>	<ul> <li>Event organiser</li> <li>Designated first aider on site         (can be someone with current         first aid training)</li> <li>Designated person at food table         with labels</li> </ul>
4	Choking	<ul> <li>Have emergency services contact list available as a precaution</li> <li>Have a first aid kit available</li> <li>Ensure first aider available onsite at event</li> </ul>	<ul> <li>Event organiser</li> <li>Designated first aider on site (can be someone with current first aid training)</li> </ul>
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