

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 5
Risk Assessment	Bains-Marie	Created	24/8/2022
Workplace Sector	Kitchen	Reviewed	24/8/2024
Hazards	Hot Surfaces, Electricity	Next Annual Review	24/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards associated with Bains-Marie, Hot Counters and Heated Cupboards are Burns & Scalds .

We will consider the following risk factors and hazards and identify all persons who may be at risk:

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Contact with hot surfaces/steam	Staff. Burns and Scalds	<ul style="list-style-type: none"> • <i>Training provided in safe use of Bains-Marie</i> • <i>Do not touch the hot top, sides of the unit, lamps or shelves</i> • <i>Before removal hold containers over the trough to let hot water or steam drip off</i> • <i>Use an oven cloth or wear gloves when handling hot food containers</i> • <i>Ensure steam safety valves vent away from the operator in a safe direction</i> • <i>Only trained staff are permitted to use and clean the hot service counter</i> • <i>Turn off the heat source when equipment not in use</i> • <i>Adequate ventilation provided in work area</i> 				

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Spills/Leaks	Staff. Slips, Trips, & Falls resulting in: <ul style="list-style-type: none"> • <i>Minor injury</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Spillages are cleaned up immediately, ensuring work area is completely clean and dry, • Properly clean and dry the unit after each use • Keep the floor clean, dry and tidy in work area • Do not leave serving utensils projecting over the edge of the food containers 				
Electrical Fault	Staff, Customers, Visitors <ul style="list-style-type: none"> • <i>Fire from electrical fault resulting in burns</i> • <i>Electric shock from faulty equipment or connection resulting in serious injury</i> 	<ul style="list-style-type: none"> • Ensure electrical connections are kept in good repair. • Maintenance is carried out by competent qualified person • Any indication of defects or loss of function are reported immediately, and equipment taken out of service. • Repairs must be recorded and logged. • Equipment is used in accordance with manufacturer's instructions 				

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<p>Manual Handling</p>	<p>Staff: When filling & emptying the Bains-Marie</p> <ul style="list-style-type: none"> • <i>Risk of injured fingers, hands, and serious injury</i> 	<ul style="list-style-type: none"> • Manual handling training and guidelines are adhered to when placing food containers in service counter/ removing containers from counter • Mechanical aids, e.g. trolleys, are provided to transport containers of food to and from service area where possible • Only one tray is lifted at a time when placing food containers in bain-marie 				

Further Control Measures

Information, Instruction & Training	Safe Use of Bains-Marie
<ul style="list-style-type: none"> • Fire Safety Awareness Training • Manual Handling Training • Train staff in safe procedures for cleaning • Train staff in safe use of Bains-marie • Train staff to report maintenance issues or any problems they experience when using food processor <p><i>For fire safety, instruct staff to switch off Bains-Marie when not in use/overnight</i></p>	<ul style="list-style-type: none"> • Visual inspection prior to use • Equipment users receive appropriate safety instruction and equipment operation procedures prior to use of Bain-Marie. • Any defects must be reported to appropriate person immediately, marked appropriately and the equipment must be taken out of service. • Do not touch the units hot surfaces or lamps • Hold containers over the trough to let hot water or steam drip off. • Use an oven cloth or wear gloves when handling hot food containers. • Do not leave serving utensils projecting over the edge of the food containers. • Turn off the heat source when serving is completed. • Mobile equipment should be located near the power supply to avoid trailing cables. • Ensure electrical connections are kept in good repair. • Where possible use trolleys to transport food to and from Bains-Marie
<p>Cleaning the Bains-Marie</p> <ul style="list-style-type: none"> • Unplug the unit from power supply. • Remove all compartments of the Bains-Marie including lids and dividers and either place in the Dishwasher or wash by hand in warm water and Cl detergent. • Dry the compartments, lids and dividers thoroughly with either paper towels or blue roll • Wipe surfaces and sides of the Bains-Marie with a clean disposable cloth/paper towel to remove food debris. • Dispose of cloth • Spray the hand contact areas with a C7 sanitizer • Allow 30 seconds contact time • Wipe with disposable towel • Spray hand contact areas again with sanitizer, wipe off excess • Allow to air-dry • Clean all surrounding surfaces • Replace all sections of the Bains-Marie 	<p>Personal Safety</p> <ul style="list-style-type: none"> • Spillages are managed immediately • You must undergo specific instruction and training in the proper use and care of Bain-Marie • Wear PPE to protect yourself from injury. • Tie long hair back or wear PPE such as a hat or cap. • Use rubber gloves used when working with very hot water. • Wear protective gloves when handling chemicals

Action List

Hazard	Control Required	Assigned to (name):	Action By (date):	Completed	Date Completed