

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 4
Risk Assessment	Flambé Lamp	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Fire, Hot Surfaces & Food, Pressurised Gas.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards associated with flambé lamps is fire during refuelling or changing the cartridge.
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
Fire	Staff, Visitors, Customers Fire resulting in: <ul style="list-style-type: none"> • Burns • Smoke Inhalation • Serious injury • Death • Damage to Property and Equipment 	<ul style="list-style-type: none"> • Training provided in safe use of Flambé Lamp • Do not carry out flambé work near to curtains/drapery or in a draught • Turn off Lamp when not in use 				
Hot Surfaces & Food	Staff. Contact with hot surfaces or food resulting in: <ul style="list-style-type: none"> • Burns • Scalds 	<ul style="list-style-type: none"> • Training provided in safe use of Flambé Lamp • Let the flame die out before serving the food 				

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
<p>Changing gas cartridge/refuelling</p>	<p>Staff, Visitors, Customers</p> <p>Risk of Fire and Explosion:</p> <ul style="list-style-type: none"> • <i>Burns</i> • <i>Smoke Inhalation</i> • <i>Serious injury</i> • <i>Death</i> • <i>Damage to Property and Equipment</i> 	<ul style="list-style-type: none"> • Only allow trained persons to change the gas cartridges or refuelling • Check for sources of ignition before refuelling • Change cartridges when lamp is cold in a well ventilated place, not in the restaurant or kitchen • Ensure the lamp is serviced annually (by cartridge supplier) • No smoking when using or refuelling 				

Further Control Measures

Information, Instruction & Training	Flambé Lamp Safe Guards
<ul style="list-style-type: none"> • Fire Safety Awareness Training • Train staff in safe procedures for changing gas cartridge • Train staff in safe use of Flambé Lamp • Return to Work Safety Protocol 	<ul style="list-style-type: none"> • Extinguish any source of ignition in the vicinity before refuelling • Do not refill/change cartridge in restaurant or kitchen • Always refuel in open air • Keep the Flambé lamp upright when changing cartridge • Do not over-tighten the butane cartridge • Store spare cartridges and fuel in a safe location • Ensure correct PPE is worn (flame proof chefs apparel)

Action List

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