

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
Risk Assessment	Gas Appliances	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Fire, Explosion, Carbon Monoxide, Hot Surfaces and Products.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards: gas appliances may result in lack of oxygen, fire or explosion which may cause suffocation, burns and other serious injuries to staff and customers.

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
Hot Surfaces, Steam, Hot Food	Staff Contact injuries • Burns • Scalds	<ul style="list-style-type: none"> • Training provided in safe use of appliances • Do not touch the hot parts of appliances • Use oven cloth/gloves when handling hot food containers • Only trained staff are permitted to use and clean • Turn off the heat source when not in use • Adequate ventilation provided in work area 				

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<p>Gas Leaks</p>	<p>Staff, Visitors, Customers, Members of the Public</p> <p>Gas leaks resulting in Fire and/or Explosion:</p> <ul style="list-style-type: none"> • <i>Serious injury</i> • <i>Burns</i> • <i>Scalds</i> • <i>Smoke inhalation</i> • <i>Fatalities</i> • <i>Property damage</i> 	<ul style="list-style-type: none"> • Daily checks of gas appliance controls • Inspection, service and test annually by RGI, inspection to include all safety devices associated with the equipment • Instruct all staff who access to the kitchen in location of Emergency Shut off Points • Connections/installation must be made by an RGI • Gas appliance is fitted with a shut-off valve and flame failure device 				
<p>Manual Ignition of Equipment</p> <p>Failure to light, Delay between turning on the gas and ignition, can result Gas Flashback, leaking gas and leading to Fire/Explosion.</p>	<p>Staff, Visitors, Customers, Members of the Public</p> <p>Gas Flashback resulting in Fire and/or Explosion:</p> <ul style="list-style-type: none"> • <i>Serious injury</i> • <i>Burns</i> • <i>Scalds</i> • <i>Smoke inhalation</i> • <i>Fatalities</i> • <i>Property damage</i> 	<ul style="list-style-type: none"> • Gas fired equipment fitted with flame failure safeguards • Employees are trained in correct manual ignition of gas appliances • Spark guns are provided and used • Staff are advised that if equipment does not light following two attempts, stop and report to supervisor • An easily accessible shut-off point is provided for each piece of gas-fired equipment • Appropriate PPE Provided 				

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Carbon Monoxide Poisoning	Staff, Visitors, Customers May occur from faulty or badly maintained installations. <ul style="list-style-type: none">• Low-level exposure can cause flu-like symptoms including shortness of breath, mild headaches, fatigue, and nausea.• Higher-level exposure may cause dizziness, mental confusion, severe headaches, nausea, and fainting.• Prolonged high-level exposure can cause death	<ul style="list-style-type: none">• Permanent ventilation should be provided at high level in areas where natural gas is used.• It is important to make sure all natural and mechanical ventilation systems are working effectively.• Installer should fit the appropriate interlocking system a mechanical ventilation system and the operation of gas appliances so that failure of the ventilation system causes the gas supply to the appliances to be shut off• Carbon monoxide monitors installed• Extraction hoods regularly cleaned and maintained				

Further Control Measures

Information, Instruction & Training

- Fire Safety Awareness Training
- Manual Handling Training
- Train staff in safe procedures for gas appliance use
- Train staff to report maintenance issues or any problems they experience when using gas appliances
- Ensure staff awareness of the effect of using gas appliances without adequate ventilation
- Alert staff to the potential symptoms of CO poisoning.
- Educate employees to make them CO aware and vigilant to the possible CO sources and dangers that can be present in the kitchen
- Staff trained to report smell of gas immediately
- Staff should know where the mains gas shut off valve is located and be trained to turn it off in an emergency

Cleaning

- Spillages are managed immediately
- 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
Do not mix chemicals

Legislation

- Section 8 of the Safety, Health and Welfare at Work Act, 2005 Safety, Health and Welfare at Work (Chemical Agents) Regulations, 2001 (S.I. No. 619 of 2001) Regulation 4
- Safety, Health and Welfare at Work (General Application) Regulations, 2007 (S.I. No. 299 of 2007)

If You Smell Gas

- Do not use naked lights
- Do not switch on the lights or any electrical equipment that may ignite the gas
- Check whether the gas is coming for the burner or pilot:
- If so turn of the burner
- If not turn off the main gas supply
- Open doors and windows to disperse gas
- Report gas leak immediately to supervisor
- Do not turn gas back on until the fault has been repaired by RGI
- If gas continues to escape after turning off supply contact Bord Gáis immediately

Carbon Monoxide Poisoning

Symptoms

- Headaches
- Dizziness
- Nausea
- Breathlessness
- Flu like symptoms
- Fatigue
- Depression
- Confusion
- Loss of balance
- Loss of consciousness

Carbon Monoxide

Carbon Monoxide is the deadly by-product of incomplete combustion.

Build-up of food residue around a gas hob can starve the flame of oxygen and lead to a build-up of carbon monoxide.

The flame can be starved of oxygen on a hob if using oversized pots, this can also lead to a build-up of carbon monoxide.

The flame on hob / oven should burn blue, if it burns orange, this can be an indicator that carbon monoxide could be present

Less than 2% of CO in the air can kill in between 1 - 3 minutes.

Action List

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