

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

The main hazard associated with the Grill/Griddle is burns from contact with burners, hot surfaces, gas flashback and fire.
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 Hot Food	Staff Contact injuries during cooking use: <ul style="list-style-type: none"> • Burns • Scalds 	<ul style="list-style-type: none"> • Employees are trained in the safe use of the grill • Provision of oven cloths/oven gloves to all chefs • Equipment allowed to cool before cleaning 				
Cleaning Operations	Staff Contact with equipment holding latent heat: <ul style="list-style-type: none"> • Burns • Scalds Staff, Visitors, Customers, Members of the Public <ul style="list-style-type: none"> • Risk of fire 	<ul style="list-style-type: none"> • Staff trained in safe procedures for cleaning • Allow equipment to cool sufficiently before cleaning 				

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<p>Fire:</p> <p>Faulty Equipment/gas leak</p> <p>Ignition of splashes from high fat food stuff</p> <p>Ignition of items close to heat source</p>	<p>Staff, Visitors, Customers, Members of the Public</p> <p>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"> • Clean up splashes from high fat food stuffs • Shut down equipment at the end of the day • Appropriate extinguisher placed in the kitchen • Never leave cooking unattended • Grill / griddle is installed, used and maintained in accordance with the manufacturer's manual • Preventative maintenance schedule implemented • Defective equipment not used 				
<p>Manual Handling:</p>	<p>Staff:</p> <p>Over-reaching, lifting and moving components of the equipment. Brander plate/shelf unit being pulled out too far and falling</p> <ul style="list-style-type: none"> • <i>Back injuries, MSD,</i> • <i>strains and sprains</i> • <i>Injuries to fingers and toes from</i> 	<ul style="list-style-type: none"> • Training staff in correct manual handling techniques for grill cleaning procedures • Take care when heavy components have to be lifted during use, cleaning or securing to product. • Brander Plate up to: 6.5kg 				

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<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"> • Staff trained in correct lighting procedures • Jets cleaned regularly • Correct installation of appliances by RGI • Regular maintenance checks • Correct lighting procedure followed • If burner is extinguished intentionally or otherwise, unit should be turned off. No attempt to relight grill should be made until at least three minutes have elapsed. • Keep gas jets clear by normal cleaning, if they get blocked call a gas service engineer 				
Spillages	<p>Staff, Visitors</p> <p>Slips trips and falls</p> <ul style="list-style-type: none"> • Serious injury • Minor injury 	<ul style="list-style-type: none"> • Clean as you go policy • Staff clean up spillages immediately using suitable methods and leave the floor dry 				

Further Control Measures

Information, Instruction & Training

- Fire Safety Awareness Training
- Manual Handling Training
- Train staff in safe procedures for gas appliance use
- Train staff in safe cleaning procedures
- 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
- Staff trained in risks of gas explosion from incorrect lighting
- Train staff to report maintenance issues with the grill or any problems they experience when using them.
- Train staff in safe operating procedures Grill, Griddle and Salamander

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

Personal Safety

- PPE is supplied and worn, tie long hair back or wear PPE cap
- Spillages are managed immediately
- You must undergo specific instruction and training in the proper use and care of the grill
- Allow equipment to cool sufficiently before cleaning
- Take special care to avoid burns to eyes and face
- Use an oven cloth or oven gloves to handle hot trays

Further Control Measures/SOP Grill, Griddle, Salamander

Safe Use of Grill

- **To light the burner**
- Push control knob in and turn it anti-clockwise to Pilot /ignition position.
- Light pilot whilst holding control knob fully in.
- When pilot is lit, continue to hold control knob fully in for 20 seconds then release it.
- If pilot goes out, wait 3 minutes and repeat first step
- Turn knob to required burner position
- Check that all burners have lit
- **Warning:**
- *If burner is extinguished intentionally or otherwise, unit should be turned off.*
- *No attempt to relight grill should be made until at least three minutes have elapsed.*
- **Pre-Heating the grill:**
- The grill requires a pre-heating time of 20 minutes to reach maximum temperature.
- **Drip Tray:**
- A drip tray is situated in the bottom of cooking compartment. This should be kept in position at all times when burners are ON.
- The grill is fitted with a drip tray that has a drain tap at front to allow draining without removal of tray.
- **Cooking:**
- Be careful of splashes from high fat content foodstuffs.
- Drip tray and trough must be emptied frequently.
- Use of tongs is recommended when turning or moving food.
- Clean and remove carbonised fat regularly
- **Warning:**
- Do not drape towels etc. over the appliance whilst it is in use. Such action could obstruct ventilation and lead to overheating.

Cleaning: Procedural Controls

- Allow to cool sufficiently before cleaning
- When removing heavy items to aid cleaning assess the risk and get assistance when required.
- Scrape off burnt food
- Remove other debris using a cloth
- Flue capper can be removed for cleaning and replaced for use
- The appliance MUST NOT be cleaned with a jet of water or steam cleaned.
- Never add water to hot oil as an explosion may occur.
- All spills on the appliance and on floor should be cleaned up immediately.

DAILY CLEANING**Stainless Steel:**

- Wash with warm soapy water. A mild detergent on a cloth can be used for stubborn stains.
- Always rub along the grain, rinse with clean water and dry with a clean cloth.
- The drip tray should be cleaned out of all fat and debris before steeping in hot soapy water. Rinse in clean water and dry with a clean cloth.

Aluminium Brander:

- Remove aluminium brander and wash in warm soapy water then rinse and dry. A non-abrasive scourer may be used to remove stubborn stains. Leave brander to soak if required.

Wire Grid Shelf:

- Steep grid in warm soapy water, rub with a pan scrubber on stubborn stains.

Vitreous Enamel:

- Wash thoroughly with warm soapy water.
- Do not use proprietary cleaners, especially those which may have a high caustic content, on vitreous enamelled surfaces - can cause damage or discoloration to enamel finish

Action List

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