The main hazard associated with a low height cooker is burns and scalds from contact with surfaces and products.

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*	• Employees are trained in the safe use of equipment • Provision and use of appropriate PPE • Equipment allowed to cool before cleaning				
Manual Handling	**Staff** Moving of loads to and from cooker, Handling loads with shifting C.O.G • *Back injury* • *MSD* • *Sprains and strains*	• Training in safe manual handling techniques • Moving hot containers to and from the low height cooker is minimised • Do not overfill containers • A water supply and proper drainage is provided near the low height cooker to reduce the need for moving hot containers				

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
Gas Leaks	**Staff, Visitors, Customers, Members of the Public** Gas leaks resulting in Fire and/or Explosion: • *Serious injury* • *Burns* • *Scalds* • *Smoke inhalation* • *Fatalities* • *Property damage*	• 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				
Manual Ignition of Equipment Failure to light, Delay between turning on the gas and ignition, can result Gas Flashback, leaking gas and leading to Fire/Explosion.	**Staff, Visitors, Customers, Members of the Public** Gas Flashback resulting in Fire and/or Explosion: • *Serious injury* • *Burns* • *Scalds* • *Smoke inhalation* • *Fatalities* • *Property damage*	• 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				

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
Carbon Monoxide Poisoning	**Staff, Visitors, Customers** May occur from faulty or badly maintained installations. • 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**	• 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				

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
Food/Water spillage	**Staff** Slips, Trips Falls • *Minor injury* • *Major injury* • *Burns*	• Keep floors and access routes clear • Practice good housekeeping • Spillages are managed immediately • Low height cooker is not placed near a main access route • Ensure handles are secure on containers Adequate drainage provided close to low height cooker				

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
- 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 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

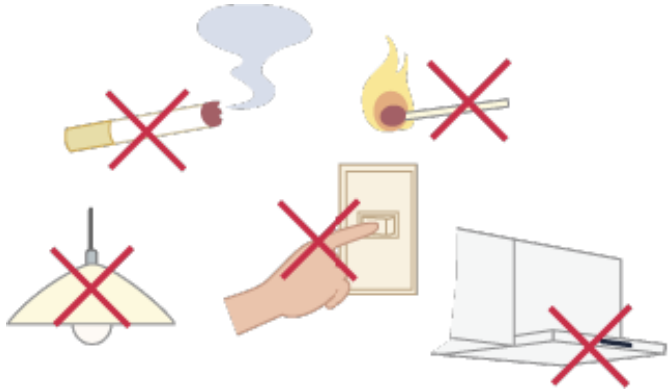
Cleaning

- 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

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 off 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	Carbon Monoxide
• Headaches • Dizziness • Nausea • Breathlessness • Flu like symptoms • Fatigue • Depression • Confusion • Loss of balance • Loss of consciousness	**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.**

Managerial Controls

- Place low height cookers where they cannot be knocked over
- Do not place near a main passageway
- Install protective barriers where required
- Provision of water supply and drainage in close proximity to low height cookers
- Permanent ventilation should be provided at high level in areas where natural gas is used.
- An easily accessible shut-off point is provided for each piece of gas-fired equipment
- Connections/installation must be made by an RGI
- Inspection, service and test annually by RGI,

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