

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 5
<b>Risk Assessment</b>	<b>Bratt Pan</b>	Created	24/8/2022
Workplace Sector	Kitchen	Reviewed	24/8/2024
Hazards	Hot Surfaces, Electricity, Spills, Latent Heat, Fire, Steam.	Next Annual Review	24/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

Contact with a tiltable Bratt pan or multi-purpose cooking pan can cause burns or scalds and other serious injuries. 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 liquids and fried foods	Staff. Burns and Scalds	<ul style="list-style-type: none"> <li>• <i>Correct operation and maintenance of the appliance.</i></li> <li>• <i>Training of staff in safe operation procedures</i></li> <li>• <i>Bratt Pans are not used for deep frying</i></li> </ul>				
Contact with Steam	Staff. Burns and Scalds	<ul style="list-style-type: none"> <li>• <i>Lid slightly opened initially to allow excess steam to escape</i></li> <li>• <i>Follow Standard Operating Procedures</i></li> </ul>				
Spills from fats, oils, liquids, food	Staff, Visitors. Slip, Trips and Falls, minor injury, major injury	<ul style="list-style-type: none"> <li>• <i>Floor drainage channels are provided beneath the discharge point.</i></li> <li>• <i>Use of non-slip shoes/footwear</i></li> <li>• <i>Keep cover in place when not in use,</i></li> <li>• <i>Regular cleaning of floor</i></li> </ul>				

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Manual Handling	Staff. Poor Manual Handling techniques resulting in: <ul style="list-style-type: none"> <li>• <i>Back injury</i></li> <li>• <i>MSD's</i></li> </ul>	<ul style="list-style-type: none"> <li>• Correct Manual Handling Techniques used</li> <li>• Instruction and training provided</li> </ul>				
Maintenance and servicing by unqualified personnel:	Staff, Customers, Visitors, Property damage: <ul style="list-style-type: none"> <li>• <i>Fire from electrical fault resulting in burns</i></li> <li>• <i>Electric shock from faulty equipment or connection resulting in serious injury</i></li> </ul>	<ul style="list-style-type: none"> <li>• Regular servicing by a qualified person to ensure the continued safe and efficient performance of the appliance.</li> <li>• Servicing records kept and maintained</li> </ul>				
Latent Heat	Staff: <ul style="list-style-type: none"> <li>• <i>Contact burns</i></li> </ul>	<ul style="list-style-type: none"> <li>• Bratt Pan is allowed to cool down before cleaning</li> <li>• Staff awareness training of hot objects</li> </ul>				
Explosion from combustion of steam - lid down when frying	Staff, Visitors, Property damage: <ul style="list-style-type: none"> <li>• <i>Fire</i></li> <li>• <i>Burns/Scalds,</i></li> <li>• <i>Damage to property and Equipment</i></li> </ul>	<ul style="list-style-type: none"> <li>• The lid should never be down when frying</li> <li>• Staff trained in SOP of Bratt Pan</li> </ul>				

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Fire due incorrect cleaning procedure	Staff, Customers, Visitors, Property damage: <ul style="list-style-type: none"> <li>• <i>Electric Shock , Burns, Scalds,</i></li> <li>• <i>Smoke inhalation</i></li> </ul>	<ul style="list-style-type: none"> <li>• Ensure the Bratt pan is isolated from the power source and has completely cooled down prior to cleaning,</li> <li>• Instruction in safe cleaning procedures</li> <li>• Never hose down the appliance</li> <li>• <b>Do not use flammable solvents and cleaning products</b></li> </ul>				
Staff unaware of emergency cut off points/procedures:	Staff, Customers, Visitors, Property damage: <ul style="list-style-type: none"> <li>• Risk of Fire,</li> <li>• Burns,</li> <li>• Electric Shock</li> <li>• Damage to property and Equipment</li> </ul>	<ul style="list-style-type: none"> <li>• All Kitchen Staff are made aware of emergency cut off points and emergency procedures</li> </ul>				

## Further Control Measures

Information, Instruction & Training	Pre-Operational Safety
<ul style="list-style-type: none"> <li>• Fire Safety Awareness Training</li> <li>• Manual Handling Training</li> <li>• Bratt Pan is used in line with manufacturers guidelines</li> <li>• Instruction in correct cleaning procedure</li> <li>• Instruction in safe operating procedures</li> </ul>	<ul style="list-style-type: none"> <li>• Always check that the equipment is in good working.</li> <li>• Check all adjustments and settings carefully before use</li> <li>• The work area should be clean and free of obstacles.</li> <li>• Operators should be trained and instructed in safe use</li> </ul>
Procedural Controls: Cooking	Procedural Controls: Cleaning
<ul style="list-style-type: none"> <li>• Before commencing to cook, ensure the fry pan is in the lowered position and ensure the cover is raised first.</li> <li>• Allow the Bratt pan to preheat for approximately 20-30 minutes. Once preheated, insert the food product into the fry pan and adjust the thermostat to the required cooking temperature.</li> <li>• Once the food has been cooked, it can be held prior to serving at a lower temperature setting.</li> <li>• Set the thermostat to the recommended temperature for the food product being heated.</li> <li>• Foods direct from the freezer: slightly longer cooking time.</li> <li>• Cook larger portions at a lower temperature: longer time.</li> <li>• Cook smaller portions at a lower temperature: shorter time.</li> <li>• Never overfill the pan</li> <li>• The lid should never be down when frying</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure the Bratt pan is isolated from the power source and has completely cooled down prior to cleaning.</li> <li>• Always keep the Bratt pan clean and free from food remnants after use.</li> <li>• Clean the stainless steel with warm soapy water and a soft cloth or sponge.</li> <li>• Never use steel wool to remove burnt deposits.</li> <li>• Wipe the control panel down with a slightly damp cloth - do not immerse in water.</li> <li>• <b>Be aware that some cleaning agents can damage stainless steel.</b> *</li> <li>• The best time to clean the Bratt pan is immediately after use, once it has cooled down.</li> <li>• <b>* Correct Chemicals are used for cleaning</b></li> </ul>
Further Controls	Personal Safety
<ul style="list-style-type: none"> <li>• The pan should be covered when not being used.</li> <li>• The lid should be closed when boiling, simmering or stewing:</li> <li>• Keeps food safe from foreign bodies</li> <li>• Retains flavour</li> <li>• Shortens cooking times</li> <li>• Allowance should be made for the potential expansion of food when cooking</li> <li>• The pan should never be overfilled</li> <li>• <b>Warning: The lid should never be down when frying, it is important that steam is allowed to escape</b></li> </ul>	<ul style="list-style-type: none"> <li>• PPE is supplied and worn</li> <li>• Spillages are managed immediately</li> <li>• Only trained staff to operate the Bratt Pan</li> <li>• Correct Utensils are used for the Bratt Pan</li> <li>• Non - Slip footwear is worn</li> <li>• Do not wear loose clothing</li> <li>• Tie back long hair and wear chef's hat or cap</li> <li>• Do not run in the cooking area</li> </ul>

**Action List**

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