

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 7
Risk Assessment	Oven, Range & Hob	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Fire, Explosion, Carbon Monoxide, Hot Surfaces and Products. Gas Leaks, Carbon Monoxide, Manual Handling, Spills.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main risks associated with Oven/Range/Hob use are 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	<p>Staff</p> <p>Contact injuries</p> <ul style="list-style-type: none"> • Burns • Scalds 	<ul style="list-style-type: none"> • Employees are trained in the safe use of equipment • Provision and use of appropriate PPE • Equipment allowed to cool before cleaning • Cooking utensils not left in pans or on the hob 				
Manual Handling Bending, Twisting, Stooping, Handling Heavy Loads	<p>Staff</p> <p>Moving of loads to and from cooker, Handling loads with shifting C.O.G</p> <ul style="list-style-type: none"> • Back injury • MSD • Sprains and strains 	<ul style="list-style-type: none"> • Training in safe manual handling techniques • Do not overfill containers • Assess the load before lifting • Use mechanical aids where possible 				

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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 • Staff should know where the mains gas shut off valve is located and be trained to turn it off in an emergency • Staff to report smell of gas immediately • Turn off gas supply at the end of the service • Clean appliances and extraction hoods regularly 				
<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 • 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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<p>Carbon Monoxide Poisoning</p>	<p>Staff, Visitors, Customers</p> <p>May occur from faulty or badly maintained installations.</p> <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. <p>Prolonged high-level exposure can cause death</p>	<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 				

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Food/Water spillage	<p>Staff</p> <p>Slips, Trips Falls</p> <ul style="list-style-type: none"> • <i>Minor injury</i> • <i>Major injury</i> • <i>Burns</i> 	<ul style="list-style-type: none"> • Keep floors and access routes clear • Practice good housekeeping • Spillages are managed immediately • Handles of pots/pans are secure and do not project beyond the edge of the hob/range 				
Oven Doors	<p>Staff</p> <p>Oven Doors left open:</p> <p><i>Collision with door - minor injury</i></p> <p>Heavy item placed on bottom hinged oven door:</p> <p><i>Can cause the appliance to tilt -</i></p> <ul style="list-style-type: none"> • <i>Moderate injuries,</i> • <i>Burns, scalds,</i> • <i>Property damage</i> <p>Steam/hot air release when opening oven door</p> <ul style="list-style-type: none"> • <i>Burns,</i> • <i>Scalds</i> 	<ul style="list-style-type: none"> • Do not leave bottom hinged oven doors open • Do not rest anything heavy on a bottom hinged door • Always stand to one side when opening oven doors 				

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 lighting procedures of gas appliance
- Train staff to report maintenance issues or any problems they experience when using gas appliances
- Educate employees to make them CO aware and vigilant to the possible CO sources 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 for cleaning
- Allow equipment to cool before cleaning

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

- 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.

Managerial Controls

- Appliance installed, used and maintained in accordance with manufacturer's instructions
- Gas fired equipment fitted with flame failure safeguards
- Provision of water supply in close proximity to range/hobs
- 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/installations 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