

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
Risk Assessment	Walk-in Freezer	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Exposure to cold, Work at Height, Manual Handling, Spillage – Slips.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main risk associated with walk-in freezers is exposure to decreased temperatures including hypothermia and frostbite.
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
Exposure to decreased temperature	<p>Staff</p> <ul style="list-style-type: none"> • Frostbite, • Hypothermia due to working for long periods or due to being trapped in a walk-in freezer with sub-zero temperatures. 	<ul style="list-style-type: none"> • Train staff in safe procedures for accessing cold storage areas. • Regularly check safety releases • Regular checks of internal alarms where installed • Work in cold rooms or walk in freezers should be restricted to as short a period of time as possible. • Regularly check cold storage areas throughout the work day and at closing to assure no one is trapped. • Have jackets & gloves available for employees to wear • Enforce use of gloves, hats and coats for extended work in cold conditions 				

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Manual Handling:	Staff, Delivery operatives Incorrect handling techniques while accessing or placing stock: Over-reaching, bending, twisting, overexertion <ul style="list-style-type: none"> • <i>MSD,</i> • <i>Back injury</i> • <i>Sprains & Strains</i> • <i>Disc Damage</i> 	<ul style="list-style-type: none"> • Train staff in correct manual handling techniques • Ensure that lighting is in place and functional • Assure that stock is neatly arranged on the shelves Ensure heavier items are stocked at waist height • Keep walkways free of stock 				
Work at Height	Staff Overreaching, stretching, loss of balance: Fall from Height <ul style="list-style-type: none"> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Provide access to stepladders • Instruct staff in the correct and safe use • Avoid stretching/over-reaching which may lead to lack of balance 				
Electricity Electrical fault due to ingress of water into equipment	Staff, Visitors, Customers Risk of Fire, risk of electric shock to staff <ul style="list-style-type: none"> • <i>Electric shock</i> • <i>Burns</i> • <i>Smoke inhalation</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Maintenance must be carried out regularly by a competent qualified person. • Any indication of Freezer damage or loss of function must be reported, and maintenance carried out immediately 				

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<p>Slips, Trips, Falls:</p> <p>Water/ice accumulation</p> <p>Items stored on the floor</p> <p>Unsuitable footwear</p> <p>Poor lighting</p>	<p>Staff</p> <p>Slips on water or ice accumulations</p> <p>Slips from spillages of food or liquid</p> <p>Trips over boxes or other items being stored on the floor</p> <ul style="list-style-type: none"> • <i>Minor injury</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Spillages must be cleaned up immediately, ensuring floor areas are completely clean and dry. • Ensure that adequate lighting is in place and fully functional. • Provide textured freezer floor surface or slip-resistant mats. • Remove condensation, standing water or ice from the floor. • Complete weekly removal of ice build-up • Keep walkways free of stock • Provide non-slip footwear to relevant staff 				
<p>Cleaning Operations</p> <p>Some chemical detergents are hazardous if not used and stored properly</p>	<p>Staff</p> <p>Incorrect use of chemical detergents</p> <ul style="list-style-type: none"> • <i>Skin irritation,</i> • <i>burns,</i> • <i>eye injury,</i> • <i>inhalation injuries</i> 	<ul style="list-style-type: none"> • Training in the safe cleaning procedures. • Correct handling and storage of chemicals • Concentrated detergent can burn skin and eyes. Always wear the protective clothing provided when handling, diluting or cleaning up spilled detergent • SDS Available and hazards explained to staff 				

Further Control Measures

Information, Instruction & Training

- Fire Safety Awareness Training
- Manual Handling Training
- Train staff in safe procedures for cleaning
- Provide employee training on cooler/freezer safety specific to Langton Hotel Ltd. operations
- Train staff to report maintenance issues or any problems they experience with Walk-in Freezer/Cold Storage room
- Pregnant employees are not permitted to work in cold rooms or walk in freezers.

Personal Safety

- Spillages are managed immediately
- You must undergo specific instruction and training in the proper cleaning of walk-in freezer/cold storage
- Wear PPE to protect yourself from injury and cold
- Use rubber gloves used when working with very hot water
- Ensure ladders/steps are safe and secure
- Never mix cleaning chemicals
- Pregnant employees are not permitted to work in cold rooms or walk in freezers.
- Develop a buddy check system for employees who complete extended periods of work in a freezer or cooler.

Further Controls

Safeguards: Walk-in Freezer/Cold Storage**Keep things dry:**

- Spills can cause accidental falls that lead to employee injury. Ice and frost build up can also melt and leave puddles that employees can slip in. Scrape any ice build-up away to make surfaces less likely to cause injuries.

Regularly check safety releases on doors:

- Employees locked inside a walk-in cooler are at risk of hypothermia or even death since temperatures can be below freezing. Be sure to regularly check safety releases to make sure they are functioning properly.

Keep walk-in units clean:

- Regularly cleaning your walk-in refrigeration systems lowers the risk of mould or fungus build-up. Exposure to mould can lead to symptoms such as coughing, sneezing, and other sinus troubles. Mould can harm employees as well as ruin inventory.

Don't overload shelves:

- An over packed freezer becomes less efficient and overloaded shelves can collapse under the excess weight.
- Protect your inventory and your employees by keeping your walk-in organized and do not fill it beyond capacity

Offer cold weather garments for cleaning/organising duties:

- Wearing these clothes and accessories lowers the risk of circulation problems for your employees and they will be more comfortable while working inside of the walk-in unit.

Managerial Controls

- Conduct routine inspections and address problems immediately.
- Regularly check cold storage areas throughout the work day and at closing to assure no one is trapped inside.
- Ensure that lighting is in place and functional.
- Provide textured freezer floor surface or slip-resistant mats.
- Remove condensation, standing water or ice from the floor.
- Complete weekly removal of ice build-up. Ice accumulation may be an indication that the heat strip is not functioning and should be addressed immediately.
- Verify interior panic-release hardware, or firefighter axe, is in place and fully operational.
- Enforce use of gloves, hats and coats for extended work in cold conditions
- Provide access to a stepladder
- Prohibit use of makeshift ladders such as crates to reach top tier stock.
- Enforce good housekeeping standards:
 - Keep walkways free of stock
 - Check that all products are packed correctly
 - Assure that stock is neatly arranged on the shelves
 - Ensure heavier items are stocked at waist height
 - Remove spilled or spoiled product

Action List

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