

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 8
Risk Assessment	Water Boiler	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Explosion, Carbon Monoxide(Gas Appliance), Hot Surfaces and Steam, Spillage, Gas Supply, Gas Flashback, Electricity, Manual Handling.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main risks associated with Water Boilers are: scalds from hot water and steam, and burns from contact with hot outer casing. 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
Steam: Released when removing lid	Staff Exposure to steam • <i>Scalds</i>	<ul style="list-style-type: none"> • Train staff in safe operation procedures • Keep hands away from any steam from the lid • Sleeves rolled down when using the boiler • PPE supplied and worn when required 				
Hot Surfaces (Outer casing)	Staff Contact with hot surfaces • <i>Burns</i>	<ul style="list-style-type: none"> • Staff Training • Do not touch the hot parts of appliances • Turn off the heat source when not in use • Warning signs 				

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Electric Boilers Electricity	Staff, No pre-use checks pose risk of electric shock <ul style="list-style-type: none"> • <i>Electric shock</i> • <i>Serious injury</i> • <i>Death</i> 	<ul style="list-style-type: none"> • Staff trained in pre-use checks • Check cables and plug before use • Isolate equipment before cleaning • Boiler installed and used in accordance with manufacturer's instructions 				
Spillage	Staff, Customers, Visitors Slips and falls from water spillage to floor <ul style="list-style-type: none"> • <i>Minor injury</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Do not overfill • Keep the drip tray in position • Spills cleaned up immediately • Floor area around the boiler monitored and kept in good condition at all times 				
Hot Water Splashes	Staff Contact with hot water <ul style="list-style-type: none"> • <i>Scalds</i> 	<ul style="list-style-type: none"> • Pour distance should be as short as possible to avoid scalds from splashing hot water 				
Manual Handling (filling boiler)	Staff Overreaching, holding loads away from the body, twisting: <ul style="list-style-type: none"> • <i>Back injury</i> • <i>MSD</i> • <i>Sprains & strains</i> • <i>Disc damage</i> 	If manual filling of boiler required: <ul style="list-style-type: none"> • Practice safe manual handling techniques • Reduce the size of the load • Use kick-stool to avoid lifting upwards and holding loads away from the body when required 				

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<p>Gas Boilers: 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 • 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 				
<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 • 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 				

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Carbon Monoxide Poisoning	Staff, Visitors, Customers May occur from faulty or badly maintained installations. <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.• Prolonged high-level exposure can cause death	<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				

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.

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

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
- 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
- Train staff in safe cleaning procedures

Personal Safety

- PPE is supplied and worn
- Spillages are managed immediately
- You must undergo specific instruction and training in the proper use and cleaning of Water Boiler
- Report any faults on oven immediately, stop use, isolate power and inform maintenance staff/supervisors

Managerial Controls

- Equipment is installed and operated in accordance with manufacturers recommendations
- Maintain the gas supply in a safe condition.
- Appliances must be maintained in line with manufacturer's recommendations. Installation and maintenance work must be undertaken by RGI registered engineers.
- The gas supply must have a shut off valve located away from the appliance.
- Develop procedures for action to be taken in the event of a suspected gas leak.
- Faulty equipment should be isolated from the water and gas supply and maintenance carried out immediately

Safeguards: Water Boiler

- **Operate With Caution: Boiler and its parts are hot, use care when operating or cleaning**
- Boiler should be filled before turning on
- Boiler is not tilted to draw off hot water
- Boiler is not allowed to run dry
- Boiler is not overfilled to cause it to boil over
- Only water boiled in the unit, no other liquids
- Pour distance should be as short as possible to avoid burns from splashing hot water
- Drip tray is kept in place, monitored and emptied as required
- Defects dealt with promptly and unsafe equipment taken out of use

Standard Operating Procedures

- Fill containers carefully and do not overfill
- Handle hot containers with oven gloves/oven cloths
- Keep boilers full and do not allow to boil dry
- Do not operate switches with wet hands
- In the event of a fault isolate the water and gas supply and report immediately.
- Do not use equipment with a fault
 - Periodic inspections carried out by a competent person

Safe Cleaning Procedures

- **Clean With Caution**
- Allow boiler to cool before cleaning
- Isolate equipment before cleaning
- Do not mix chemicals for cleaning
- Wear appropriate PPE: eye protection and gloves
- Use kick stool if required to access higher areas of the appliance, avoid over-reaching

Action List

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