

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
<b>Risk Assessment</b>	<b>Bulk Boiling Pan</b>	Created	24/8/2022
Workplace Sector	Kitchen	Reviewed	24/8/2024
Hazards	Hot Surfaces, Hot Liquids, Steam, Electricity.	Next Annual Review	24/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards from bulk boiling pans are burns or scalds. Contact with a bulk boiling pan / tilting kettle / cooking vessel can cause burns, 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	Staff. • Burns and Scalds	<ul style="list-style-type: none"> <li>• Correct operation and maintenance of the appliance.</li> <li>• Training of staff in safe operation procedures</li> </ul>				
Contact with Steam	Staff. • Burns and Scalds	<ul style="list-style-type: none"> <li>• Exercise care when opening lid to reduce exposure to steam by standing to one side</li> </ul>				
Spills from overfilling or discharge	Staff. • Burns and Scalds Slip, Trips and Falls, • minor injury • major injury	<ul style="list-style-type: none"> <li>• Floor drainage channels are provided beneath the discharge point.</li> <li>• Use of non-slip shoes/footwear</li> <li>• Keep cover in place when not in use,</li> <li>• Regular cleaning of floor</li> </ul>				
Cleaning Operations	Staff. • Burns and Scalds	<ul style="list-style-type: none"> <li>• Bulk Boiling Pan is disconnected from its power supply and allowed to cool prior to maintenance/cleaning</li> </ul>				

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
Fire due to incorrect cleaning procedure	<p>Staff</p> <ul style="list-style-type: none"> <li>• <i>Electric Shock</i></li> <li>• <i>Burns, Scalds</i></li> </ul> <p>Staff, Visitors, customers.</p> <ul style="list-style-type: none"> <li>• <i>Electric Shock</i></li> <li>• <i>Burns</i></li> <li>• <i>Smoke inhalation</i></li> </ul> <p>Damage to property/equipment</p>	<ul style="list-style-type: none"> <li>• Ensure the Bulk Boiling 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>				
Manual Handling	<p>Staff.</p> <p>Poor Manual Handling techniques resulting in:</p> <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>				
Latent Heat	<p>Staff.</p> <ul style="list-style-type: none"> <li>• <i>Contact burns</i></li> </ul>	<ul style="list-style-type: none"> <li>• Bulk boiling pan is allowed to cool down before cleaning</li> <li>• Staff awareness training of latent heat in equipment</li> </ul>				
Over tilted Kettle	<p>Staff.</p> <p>Spills resulting in:</p> <ul style="list-style-type: none"> <li>• <i>Burns/Scalds,</i></li> </ul>	<ul style="list-style-type: none"> <li>• Training in safe use</li> <li>• Kettle is tilted carefully and is not over-tilted</li> </ul>				

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
Equipment wear and tear	<p>Staff.</p> <ul style="list-style-type: none"> <li>• Electric Shock</li> <li>• Burns, Scalds,</li> </ul>	<ul style="list-style-type: none"> <li>• <i>Equipment is kept in good condition</i></li> <li>• <i>Reported defects are dealt with promptly</i></li> <li>• <i>Unsafe equipment is taken out of use</i></li> </ul>				

## Further Control Measures

## Information, Instruction &amp; Training

- Fire Safety Awareness Training
- Manual Handling Training
- Bulk Boiling Pan is used in line with manufacturers guidelines
- Instruction in correct cleaning procedure
- Instruction in safe operating procedures
- Keep the manual in a safe place for future consultation!

## Pre-Operational Safety

- Always check that the equipment is in good working.
- The work area should be clean and free of obstacles.
- Operators should be trained and instructed in safe use
- Ensure handles on pans maintained.
- Bulk Boiling Pan is installed, used and maintained in accordance with the manufacturer's instructions

## Procedural Controls

- This appliance is for catering use and must be used only by trained kitchen staff.
- The appliance must always be kept under control during use.
- Fill pan up to a maximum of 40mm below overflow mark according to the maximum level indicator, including the food to be cooked.
- Before filling pan, always check that the drainage tap is closed.
- Ensure all machines are isolated from power when not in use and especially before cleaning, or maintenance
- Stand to one side when lifting the lid of a heated pan or kettle
- Don't touch the hob - it may be hot
- Tilt the kettle carefully, do not over-tilt
- If a drain tap is fitted and it feels loose, report it immediately
- Ensure steam safety valves vent away from the operator in a safe direction

## Procedural Controls: Cleaning

- Ensure the Bulk Boiling Pan is isolated from the power source and has completely cooled down prior to cleaning
- When cleaning appliance, never use a direct jet of water to prevent infiltration of the liquid and damage to components.
- Clean pan with water and a detergent, rinse thoroughly and dry well with a soft cloth.
- External surfaces should be washed down using a sponge and hot water with a suitable proprietary cleaner addend.
- Always rinse thoroughly and dry with a soft cloth.
- Do not use aggressive substances or abrasive detergents when cleaning stainless steel components.
- Avoid using metal pads on steel parts as these may cause rust. For the same reason, avoid contact with materials containing iron.
- Do not use sandpaper or abrasive paper for cleaning
- In case of particularly resistant dirt, it is advisable to use abrasive sponges (e.g. Scotch-Brite).

Further Controls	Personal Safety
<p>Operators should be trained and competent, with knowledge of:</p> <ul style="list-style-type: none"><li>• How to use equipment safely</li><li>• How the safeguards and other controls work</li><li>• How to remove waste food debris and clean machine safely</li><li>• Good housekeeping procedures around kitchen equipment</li><li>• Ensure all equipment is switched off and left in safe condition after work is finished.</li><li>• Before cleaning the machine must be unplugged or switched off at the isolator. The control switch must not be relied on.</li><li>• Suitable warning notices should be posted</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 Bulk Boiling 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 rush in the cooking area</li><li>• Wear long sleeves.</li><li>• Users should not allow themselves to be distracted by others and should concentrate on the task in hand.</li></ul>

**Action List**

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