



FIRE SAFETY RISK ASSESSMENT

FOR

McChina Eating Ltd

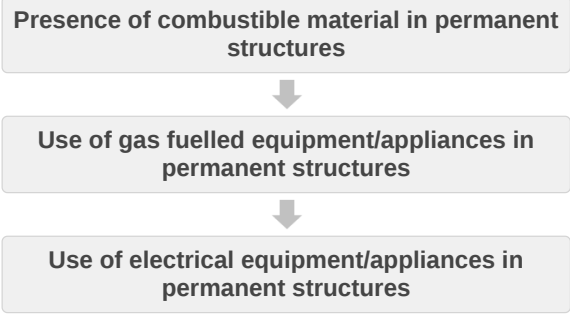
Membership Number **21038**

Responsible Person - **David Cam**

Unit Name	Creation Date	Next Renewal Date
McChina Eating	10/Feb/2023	22/Sep/2023

As part of managing the fire safety in our business we understand that we must understand and control the risks in our workplace. To do this we have thought about what might cause harm to people and documented it in this risk assessment and have attempted to take reasonable steps to prevent that harm.

Please print this risk assessment off and insert it into the risk assessment section of your NCASS Safety Management System



McChina Eating
Ltd
22/Sep/2023 - McChina Eating - 61511

Presence of combustible material in permanent structures

Fire Risk Assessment. Hazard. Presence of combustible material in permanent structures

Who might be harmed and in what way?	What might cause the harm?	How can the risk of harm be eliminated/reduced or controlled?	Controls in place? YES if applicable and implemented or N/A if not applicable
Combustible material in permanent structures can cause: - Fires Which may harm: - Members of staff - Members of the public	Combustible and flammable materials	Packaging stored away from exits and electrical or heating equipment	YES
		Combustible and flammable materials kept out of direct sunlight	YES
		Combustible materials kept away from any incompatible substances that could be a potential source of ignition	YES
		Fuel stored away from direct sunlight, heat sources and public access	YES
	Waste	Waste held in suitable (fire resistant) containers	YES
		Waste material cleared regularly to prevent build up	YES
		Dynamic visual checks carried out during business operations	YES
	Cleaning	Regular cleaning of extractor filters and surfaces where grease build up is likely	YES
		Wipes used to mop up spillages of cooking oil stored in a metal container with a metal lid. Waste regularly removed to (fire resistant) external storage bins	YES
		Fire fighting	
		Suitable fire extinguishers and fire blankets supplied	YES
		Dry powder for LPG.	YES
		Fire blanket for deep fat fryers	YES
		Appropriate training and instruction in use of extinguishers provided	YES

If you've answered 'NO' to any of the above, please outline the controls you are taking to prevent this hazard

Use of gas fuelled equipment/appliances in permanent structures

Fire Risk Assessment. Hazard. Use of gas fuelled equipment in permanent structures

Who might be harmed and in what way?	What might cause the harm?	How can the risk of harm be eliminated/reduced or controlled?	Controls in place? YES if applicable and implemented or N/A if not applicable
Use of gas fuelled equipment in permanent structures can cause: - Fires - Explosions Which may harm: - Members of staff - Members of the public	Unsuitable/unsafe equipment/appliances?	Equipment/appliances fit for their intended usage	YES
		Equipment/appliances CE or UKCA marked	YES
		Equipment/appliances used in accordance with manufacturer's instructions	YES
	Unsafe/unsuitable installation/siting or use	Equipment/appliances installed by a competent person i.e. a suitably registered Gas Safe engineer	YES
		Gas cookers and hotplates sited to allow adequate clearance from combustible items or surfaces	YES
		Burners have clearances of 200mm from combustible surfaces or structures except where the nearby wall or surface is suitably protected against fire	YES
		The range-hood/extraction hood is at least 600mm above the cooking appliance	YES
		Exhaust fans sited 750mm above equipment/appliances	YES
		Manufacturer's installation instructions followed	YES
	Lack of or inadequate safety devices	Emergency isolation valve (EIV) fitted in the gas supply and is readily accessible for all staff	YES
		EIV located outside the catering area or near an exit	YES
		Cookers fitted with flame supervision devices	YES
		Fire suppression system to automatically cut off gas supplies in case of a fire is in use	YES
	Lack of or inadequate cleaning/degreasing	Regular cleaning routines in place	YES
		Cooker hoods and grease filters cleaned daily	YES
		Extract ductwork cleaned frequently	YES
		Equipment/appliances cleaned with non-flammable cleaning materials	YES
		Care taken during cleaning and maintenance operations to ensure that any wheeled equipment that is moved is returned to its correct position beneath any fixed suppression systems	YES
	Inadequate inspection checks/maintenance	Annual inspections carried out on gas equipment/appliances, flues, pipework and safety devices, in accordance with manufacturer's instructions	YES
		Inspections carried out by a suitably registered Gas Safe engineer	YES
		Records of inspections kept including Gas safety records and CP42 certification (Commercial Gas Safety Inspection - non-domestic)	YES
		<u>Fire fighting</u>	
		Suitable fire extinguishers and fire blankets supplied	YES
		CO2 for electrical fires	YES
		Fire blanket for deep fat fryers	YES
		Appropriate training and instruction in use of extinguishers provided	YES

If you've answered 'NO' to any of the above, please outline the controls you are taking to prevent this hazard

Use of electrical equipment/appliances in permanent structures

Fire Risk Assessment. Hazard. Use of electrical equipment permanent structures

Who might be harmed and in what way?	What might cause the harm?	How can the risk of harm be eliminated/reduced or controlled?	Controls in place? YES if applicable and implemented or N/A if not applicable
Use of electrical equipment in permanent structure can cause: - Fires - Explosions Which may harm: - Members of staff - Members of the public	Unsafe equipment/systems	Equipment and ancillary systems "fit for purpose" i.e. manufactured for proposed use and operating environment.	YES
		Equipment CE or UKCA marked	YES
		Correct insulation, earthing and electrical isolation in place	YES
		Residual current devices (RCDs) with a tripping current of 30mA installed	YES
	Incorrect installation and use of electrical equipment and systems	Electrical supply system installed by a competent electrician e.g. NICEIC registered or equivalent	YES
		Sufficient shuttered socket outlets available	YES
		Avoidance of use of extension leads where possible	YES
		Use of extension leads of appropriate maximum current rating (to avoid overloading)	YES
		Accessories, such as plugs protected against water or moisture ingress	YES
		Industrial plugs used for connection of equipment/appliances to supply	YES
		Light fittings protected against steam and water ingress	YES
		Use of equipment in line with manufacturer's instructions	YES
	Inadequate maintenance	All electrical systems, including portable appliances (e.g. a kettle), transportable appliances (e.g. a cooker) properly maintained by a competent person such as an NICEIC registered electrician	YES
		Staff trained to carry out visual checks for damage to equipment and visible supply/connection system	YES
		Examination and testing ('PAT testing') – full inspection and test by a competent person to detect faults that visual inspections will not find	YES
	Overloading	System overload avoided	
		Circuit breakers fitted Tandem, or split circuit breakers avoided due to risk of overloading	YES
		<u>Fire fighting</u>	
		Suitable fire extinguishers and fire blankets provided	YES
		CO2 for electrical fires.	YES
		Fire blankets for deep fat fryers	YES
		Appropriate training and instruction in use of extinguishers provided	YES
		Emergency lighting and signage with designated exits in place provided	YES

If you've answered 'NO' to any of the above, please outline the controls you are taking to prevent this hazard