



Gas safety

THIS MONTH'S TALK FOCUSES ON THE IMPORTANCE OF SAFE USE AND MONITORING OF GAS WITHIN OUR KITCHEN, HOW TO IDENTIFY AND PREVENT EMERGENCY SITUATIONS.

Today, I want to address the importance of safely working with gas in our kitchen. Gas is a powerful tool that enhances our cooking capabilities, but it also comes with significant risks if not handled properly. Our priority is to ensure everyone knows how to operate safely and respond to emergencies.

First, let's talk about ventilation. Effective operation of extractors is crucial to ventilate our kitchen and remove any gas fumes. Proper ventilation not only keeps our environment safe but also enhances the air quality, making it more comfortable for us to work.

Next, ensure that all gas ignitors are working correctly. Faulty ignitors can lead to dangerous gas leaks. Regularly check ignitors, report any maintenance issues, and where a fault is found tag out the equipment.

Handheld butane torches, lighters, and similar devices must always be in good condition. Any leaks or malfunctions can cause serious accidents. Inspect these tools regularly and replace them at the first sign of wear or damage.

Finally, every member of our team must know how to isolate the gas supply. In an emergency, the ability to swiftly cut off the gas can prevent a disaster. Ensure you are familiar with the location and operation of the gas isolation valves.

This month's food safety topic is incident reporting, and handling reports of food poisoning. This requires a report to be logged in Donesafe. Where possible the food involved should be wrapped, labelled and stored in a fridge for analysis. Refer to our 'handling food poisoning allegations' policy for more information.

By adhering to these safety measures, we can maintain a safe working environment and prevent accidents. Let's stay vigilant and prioritise safety in every task we undertake. Thank you for your commitment to maintaining these high standards.

**DIRECTOR OF KITCHENS**

This months checklist requires we ensure that:

Extractors operate effectively to ventilate the kitchen

Gas ignitors are working properly

Gas emergency stop buttons work properly

Handheld butane torches, lighters, or similar are in good condition

Staff know how to isolate the gas supply

Incidents involving reports of food safety issues are logged within Donesafe.

To complete the checklist on Donesafe scan the QR code

