

LESSONS LEARNT	
Type of Incident:	Fire Incident
Classification of Incident:	Fire
Summary of Incident:	Staff member never switched off the fryer prior to cleaning them between breakfast and Lunch service and as a result caused flames and a build-up smoke – no injury.
Photo:	Fire Post Incident – Fryer condemned.
Root Causes:	Not following safe system of works procedures - cooling oil before draining – not isolating fryer prior to emptying – task (oil) could not be cooled in time for lunch - never checked the fryer was isolated.  Not trained to the correct level - training complete with a physical demonstration from Head Chef, but not documented - RA/SSoW training signed off, but staff admit they never read the Safe system of works.  Lack of communication - presumed colleague switched all fryers off and never checked.
Immediate Action Taken:	Fryer Isolated and flames extinguished with the fire blanket
Lessons Learnt:	Ensure staff are <b>fully trained</b> on procedures prior to undertaking tasks  All staff must review all RA/SSoW so they can identify potential risks and know the controls that are in place to reduce the overall risk – <b>manager to ensure this has been completed and not just signed off.</b> Additional training given by Head Chef must be <b>documented.</b> Never <b>presume</b> always check.

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**Site Manager:** to undertake a HS meeting demonstrating you have gone through – awareness training of the incident.

**Site Manager:** RA/SSoW use of fryers to be reviewed.

Actions to be Taken (By Whom)

**Site Manager:** Staff to review all RA/SSoW and sign off on the RA training card.

**Site Manager:** Signage displayed next to fryers on the cleaning procedure.

**Site Manager:** to Reassign ABC fire awareness to all staff on AccessPlanit.

**Site Manager:** Physical demonstration of process and sign off by all staff.

**Site Manager:** Fryer to be cooled overnight and cleaned in the morning.