

## Health and Safety in the Kitchen / Classroom

### Guidance from Dudley Health & Safety Officer

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### The Health and Safety at Work etc Act 1974

The Act places duties on anyone in control of premises who makes them available as a place of work for others to take reasonable measures to ensure, so far as is reasonably practicable, that the premises, plant and equipment are safe and without risks to health. This will include any carpeting.

### Effective kitchen ventilation systems

**Dependant on cooking activities this ventilation system might not be required, however under the above H&S Act you will have to consider work place comfort.**

The objectives of an effective kitchen ventilation system are to:

remove cooking fumes at source, i.e. at the appliance;

remove excess hot air and bring in cool, clean air, so the working environment is comfortable.

Inadequate ventilation can cause stress, contributing to unsafe systems of work and high staff turnover; make sure that the air movement in the kitchen does not cause discomfort, e.g. from strong draughts.

### Replacement air

The ventilation system design should take into account the need to replace extracted air. Mechanical and/or natural means can provide make-up air, but it should be fresh and unadulterated from the outside.

In smaller kitchens, there may be sufficient replacement air drawn in naturally via ventilation grilles in walls, doors or windows.

### Management of Health and Safety at Work Regulations 1992 as amended

Under regulation 4 of these regulations the school is required to undertake a suitable risk assessment of all its activities and review these risk assessments as activities change.

The risk assessment in this case should take into account the items being brought in to undertake the cooking lessons, their expected positioning and the suitability of the floor surface given the activities expected to be undertaken.

It should also consider the likelihood of accidents occurring and the measures to be taken to prevent them, i.e. scalds, burns, spillages, slips etc.

### **Regulatory Reform (Fire Safety) Order 2005**

Employers/Schools have to undertake a fire risk assessment and this assessment must be reviewed at least 12 monthly or when a significant change occurs, the use of a classroom changing to a cooking area is a significant change, it brings into place a second area of greater risk as the kitchen is considered the first. This will look at the use of the room and the potential for a fire to occur including the materials that may ignite, floor carpets are one of these materials, and more so if they are impregnated with cooking oils etc.

### **Electricity at Work Regulations (17th Edition), requirement for Portable Appliance testing (PAT)**

All of the electrical equipment used will require a yearly PAT test to ensure its safe for use and regular visual inspections.