



Risk Assessment for Safe Cooking in Studios

Scope:

This document sets out the measures in place for cooking in BBC Studioworks studios as well as a generic risk assessment. It sets the responsibilities and requirements of visiting productions as well as those of BBC Studioworks and other parties.

Requirements from Production:

Studio management requires a number of documents from production for carrying out cooking on a studio set. The provision of these documents helps outline the arrangements the production have in place, together with the identification of competent person(s) responsible.

If at all possible the use of electric cookers should be encouraged, ensuring that; all new electrical hobs or ovens, which aren't powered by a normal 13Amp square pin plug, are installed by a qualified electrician and a safe installation certificate is issued. Also, all mains powered portable appliances have been subject to portable appliance inspection and testing (PAT) by a competent person within the previous 12 months – with test labels placed on them and/or adequate records provided.

If a portable gas supply is necessary to be used then please refer to the following risk assessment, in full.

NOTE: The additional fire precautions required on set detailed in the risk assessment should be followed regardless of which type of fuel is used for cooking in the studio.

Personnel:

Production should ensure that they enlist the services of competent persons, including the Fire Warden. If the competent person leaves the studio, he / she should identify a deputy in their place, who must have access to the competent person at all times.

RISK ASSESSMENT – SAFE COOKING IN STUDIOS

Notes

1. The people that might be harmed: BBC Studioworks employees, contractors, public, artists
2. This risk assessment should be read in conjunction with the following BBC Studioworks documents: **Storage & Use of Gas Cylinders Health & Safety Arrangements**

HAZARD	CONTROL
<p>Explosion, blast injuries and structural damage</p> <p>Fire and burns</p> <p>Frost burns – rapid vaporisation and temperature drop from leaking pressurised gas</p> <p>Gas cylinders falling over</p>	<ul style="list-style-type: none"> • All new natural gas or LPG-powered hobs or ovens are to be installed by a Gas Safe registered plumber, with a safe installation certificate issued • Pipe-work, should be by gas-safe registered engineer except that cylinders can be connected and disconnected using “bayonet” type fittings • Where liquid petroleum gas (LPG) cylinders are used to fuel hobs or cookers, avoid using excessively large cylinders which increase the risk from fire / explosion and also present a significant manual handling risk - typically 6-11kg cylinders should suffice • Only one LPG cylinder is to be on set at any one time - spare cylinders should be kept in the cage store provided • When not being used, the LPG cylinder valve is to be switched to the ‘closed’ position, and at the end of the filming day, the cylinder is to be removed from the set and returned to the designated store

HAZARD	CONTROL
	<ul style="list-style-type: none"> • The cylinder location should be well ventilated – avoid areas where leaking gas can accumulate – such as pits, voids underneath set floors • Gas hobs to be lit with a battery powered ignition spark lighter – matches or cigarette lighters should not be used.
<p>Fire precautions required on set</p>	<ul style="list-style-type: none"> • Fire extinguishers – there should be at least one water fire extinguisher present (for general combustible materials) and one carbon dioxide or wet chemical extinguisher (for electrical or hot liquid / metal fires) • Fire blanket – there should be at least one fire blanket close to each cooker / hob, ideally provided in a quick release housing • Adequate means of escape – at any point on the set you should be able to turn your back on the fire and make your escape to outside without being obstructed. Fire exits should ideally open in the direction of escape and be easily ‘openable’ from within. • Muster location - a suitable muster location is to be identified in a safe location away from the set/studio/premises • Fire wardens –There should be at least one nominated fire warden on set at any one time. • Unoccupied set / kitchen - no items are to be left on hot hobs or in ovens.