



# Safety in Public Houses

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The following details highlight some of the hazards and risks that might exist in your licensed premises. They are by no means exhaustive and may vary depending on individual circumstances. As a starting point, use the blank sheet provided in this pack and carry out your own simple risk assessment.

## Main Types of Hazard

### Gas and Keg Stores

Gas cylinders, air compressors and beer kegs may explode if stored incorrectly.

Leakage of gases (CO<sub>2</sub>/NO) may create poisonous atmospheres within stores.

## Managing the Risk

- Ensure only authorised staff have access and prohibit smoking.
- Allow only trained and competent staff to make adjustments and connections.
- Store kegs and casks above freezing.
- Store unconnected cylinders horizontally and away from the sun/heat sources - secure with wedges.
- After connection store cylinders upright and secure, e.g. with a chain.
- Check regularly for leakage, i.e. cylinders frosted from bottom upwards or a hissing noise.
- Ventilate storage areas.

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### Slips, trips and falls

Accidents are usually caused by poorly maintained or slippery surfaces, bad housekeeping or persons standing on unsuitable furniture to reach items.

- Keep passageways, delivery areas and stairs clear.
- Provide adequate lighting.
- Clear spillages up immediately.
- Use proper stepladders to reach anything not accessible from the ground.

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### Delivery of Goods

The handling of heavy items such as kegs, crates and gas cylinders during delivery and return often results in accidents due to the following:

- Inappropriate unloading points e.g. a steep hill or a busy road.
- Poorly located storage areas e.g. either up or down a flight of steps.
- Long and or awkward routes from the unloading point to the storage area.
- Insufficient space on delivery routes and in storage areas to allow for the safe manoeuvring of containers.

- Ensure there is a safe unloading point, advise the delivery company of any particular hazards
- Agree safe systems of work for unloading and loading goods e.g. if roadside deliveries are the only option arrange for early morning deliveries, cone the area off in advance, provide assistance to delivery staff, safely re-direct members of the public away from the unloading point.
- Consider changing the layout of the premises to ensure that the storage area is on the same level and is as close as possible to the unloading point.
- Provide suitable mechanical aids to reduce the need for manual handling, e.g. trolleys, hoists, lifts etc.
- Arrange for more frequent deliveries and returns to avoid holding large stocks.



### Handling goods

Accidents occur when lifting kegs, crates and cylinders (e.g. back injuries), handling broken glass (e.g. cuts) or touching frosted cylinders (e.g. burns).

- Leave frosted cylinders to thaw before handling or use gloves.
- Check for broken bottles and chipped/cracked glasses.
- Wrap up broken glass in plenty of paper and place in separate labelled bin.
- Do not carry anything which obscures your vision.
- Get assistance or use a trolley or hoist if possible for heavy or bulky items.
- Train staff in safe manual handling techniques.

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### Electricity

Accidents are mainly due to misuse of, or badly maintained equipment. There is also an increased risk of electric shock during cleaning operations.

- Use an extra low voltage supply for counter mountings or displays in bars.
- Protect stores and beer dispensing areas by fitting a residual current device to the electrical supply and by keeping electrical cables/pumps clear of the floor.
- Entertainer's electrical equipment should be protected by a suitable residual current device.

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### Fire

Faulty or overloaded electrical equipment, careless disposal of smoking materials by staff and customers and room heaters can cause fire.

- Provide plenty of ashtrays and empty them regularly into a lidded metal bin.
- Search the premises thoroughly, particularly seating and window ledges, after each trading period and empty all waste containers.
- Site/fix heaters so they cannot be knocked over and they are away from combustible materials, e.g. furnishings.
- Keep all escape routes clear and fire exits unlocked while persons are on the premises.

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### Food preparation and service

Accidents during food preparation and service can result in cutting injuries and burns and scalds. There may also be a risk of fire.

- Always cut/chop on a board and never in the hand.
- Store knives in suitable racks or sheaths.
- Ensure slicing and mixing equipment is properly guarded.
- Avoid carrying large quantities of hot liquids (allow oil to cool before draining).
- Use oven gloves/cloths for removing hot items from ovens and carrying hot dishes to tables.
- Do not leave burners or deep fat fryers unattended or overfill deep fat fryers.

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### Violence to Staff

Robbery of stock or cash and difficult customers can expose staff to a risk of violence.

- Train staff to recognise the warning signs and to handle themselves and the situation.
- Avoid lone working where possible.

#### ■ For further information:

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