

SR27

COSHH essentials for service and retail



This information will help employers, the self-employed and franchisees to comply with the Control of Substances Hazardous to Health Regulations 2002 (COSHH), as amended, to control exposure and protect workers' health.

It is also useful for trade union and employee safety representatives.

This sheet describes good practice using fume extraction.

It covers the points you need to follow to reduce exposure to an adequate level.

It is important to follow all the points, or use equally effective measures.

The trade press and industry associations are good sources of information.

Main points

- Cooking fumes contain oil mists, irritating substances, smoke, and carbon dioxide from gas-fired equipment.
- Check that all of the controls are being used properly.

Also see sheet SR0.

Controlling cooking fumes

Engineering control

Access and premises

- ✓ Restrict access to those people who need to be there.
- ✓ Keep the workplace well organised, with clear exit routes.
- ✓ Provide good washing facilities.

Equipment

- ✓ Keep the workplace well ventilated; 30 to 40 air changes per hour may be needed. See CAIS10 - see 'Further information'.
- ✓ You may need to wire in the ventilation power supply with the cooking gas supply to comply with gas safety law. See CAIS23 - see 'Further information'
- ✓ Fit hoods or canopies over cooking appliances. These should overhang the appliance on all sides:
 - by 250 mm; or
 - by 600 mm for combination steamers and some baking ovens.
- ✓ You need an air speed between 0.25 and 0.5 metres per second into the canopy.
- ✓ Make sure that cooking fumes discharge into a safe place, away from doors, windows, and away from wet cooling towers - the higher up, the better.

Caution: Don't use a cap or deflector plate on discharge ducts - use a non-restrictive cowl.

Personal protective equipment (PPE)

- ✓ Wear protective gloves for cleaning. Single-use vinyl or nitrile gloves are acceptable. If you must use latex gloves, use only 'low-protein, powder-free' gloves.
- ✓ Skin creams are important for skin condition. They help in washing contamination from the skin. After work creams help to replace skin oils.

Caution: 'barrier creams' do not make a full barrier.

Procedures

- ✓ Keep the air clear of cooking fumes. Make sure the hood extraction is turned on and working properly.
- ✓ Check that make-up air inlets are not blocked.

Special care

- ✓ Wet-work - hand immersion, particularly frequent contact with water and soap or detergent - causes dermatitis.

Maintenance, examination and testing

- ✓ Follow instructions in maintenance manuals - keep equipment in effective and efficient working order.
- ✓ If the equipment is faulty, get it repaired immediately.
- ✓ At least once a week, look for signs of damage.
- ✓ You need to know the extraction design performance to know if it is working properly. The equipment supplier's manual should give this information.
- ✓ Get a competent ventilation engineer to examine the system thoroughly and test its performance at least once every 14 months (see HSE publication HSG54).
- ✓ Keep records of all examinations and tests for at least five years.

Health monitoring

- ✓ Ask your workers to check their skin for dryness or soreness every month. If these effects appear, check the proper use of skin creams and PPE.
- ✓ If dermatitis appears, seek medical advice. Tell the doctor that work could be a cause.

Cleaning and housekeeping

- ✓ Keep the work area clean.
- ✓ Clean up spills promptly - practise how to do this.
- ✓ Keep the ventilation and filtration systems clean of residues.

Training and supervision

- ✓ Working in the right way and using the controls correctly is important for exposure control. Train and supervise workers. See sheet SR0.

Further information

- General ventilation in the workplace: Guidance for employers HSG202 HSE Books 2000 ISBN 978 0 7176 1793 7
- Maintenance, examination and testing of local exhaust ventilation HSG54 (Second edition) HSE Books 1998 ISBN 978 0 7176 1485 1
- Assessing and managing risks at work from skin exposure to chemical agents: Guidance for employers and health and safety specialists HSG205 HSE Books 2001 ISBN 978 0 7176 1826 2
- Preventing contact dermatitis at work Leaflet INDG233(rev1) HSE Books 2007 (single copy free or priced packs of 15 ISBN 978 0 7176 6183 1) www.hse.gov.uk/pubns/indg233.pdf
- Gas safety in catering and hospitality Catering Information Sheet CAIS23(rev1) HSE Books 2007 www.hse.gov.uk/pubns/caterdex.htm
- Ventilation of kitchens in catering establishments Catering Information Sheet CAIS10(rev1) HSE Books 2007 www.hse.gov.uk/pubns/caterdex.htm

Useful links

- For information about health and safety, or to report inconsistencies or inaccuracies in this guidance, visit www.hse.gov.uk/. You can view HSE guidance online and order priced publications from the website. HSE priced publications are also available from bookshops.
- The Heating and Ventilating Contractors' Association www.hvca.org.uk.
- The Chartered Institute of Building Services Engineers, are at www.cibse.org.
- Contact the British Occupational Hygiene Society (BOHS) on 01332 298101 or at www.bohs.org for lists of qualified hygienists who can help you.
- Look in the Yellow Pages under 'Health and safety consultants' and 'Health authorities and services' for 'occupational health'.
- Also see www.nhsplus.nhs.uk.

Employee checklist

- Is the extraction switched on and working properly?
- Look for signs of leaks, wear and damage.
- If you find any problems, tell your supervisor. Don't just carry on working.
- Throw away single-use gloves every time you take them off.
- Dry your hands thoroughly after washing.
- Never clean your hands with concentrated cleaning products or solvents.
- Check your skin regularly for dryness or soreness - tell your supervisor if these symptoms appear.
- Use skin creams provided as instructed.

This document is available at: www.hse.gov.uk/pubns/guidance/ and www.hse.gov.uk/coshh/essentials/

This document contains notes on good practice which are not compulsory but which you may find helpful in considering what you need to do.

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