

FIRE RISK ASSESSMENT



Darband Restaurant

328C

Kilburn High Road

London

NW6 2QN

Conducted by:

Mark Crowter GIFireE

4th April 2013

Darband Restaurant
Fire Risk Assessment

| | | |
|-----------------|-----------|---|
| | | General information. |
| Section | 1 | Electrical sources of ignition. |
| Section | 2 | Arson |
| Section | 3 | Portable heaters and heating appliances. |
| Section | 4 | Cooking |
| Section | 5 | Other significant ignition sources. |
| Section | 6 | Housekeeping. |
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| Appendix | | Risk control plan. |

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|---|--|
| Employer or other Responsible Person | Samira Tari |
| Address of Property | 328c Kilburn High St |
| Person Consulted | Samira |
| Assessor | Mark Crowter GiFireE |
| Date of Fire Risk Assessment | 4 th April 2013 |
| Date of Previous Fire Risk Assessment | N/A |
| Suggested Date for Review ¹ | April 2014 (providing no significant changes occur) |

The purpose of this report is to provide an assessment of the risk to life from fire in this building and, where appropriate, to make recommendations to ensure compliance with fire safety legislation. This report does not address the risk to property or business continuity from fire.

If the workplace is subject to a licensing regime it should be ensured that any changes proposed as a result of this fire risk assessment will not conflict with the other regime. In such cases the enforcing authority should be consulted before making any changes. Depending on the work proposed, other legislative approvals might also be required for example those required under relevant building regulations.

Illustrative examples in some sections of this report detail specific cases to illustrate a general deficiency, such examples are not an exhaustive list of all such deficiencies identified during the assessment.

¹ This FRA should be reviewed by a competent person by the date indicated above or at such earlier time as there is reason to suspect that it is no longer valid or there have been significant changes.

FIRE RISK ASSESSMENT

This document serves as a record of a fire risk assessment as required by the:

Statutory Instrument 2005 No. 1541

Regulatory Reform (Fire Safety) Order 2005

GENERAL INFORMATION

The Building

| | | |
|--|--|------------------------------|
| | Number of Floors. | 1 |
| | Number of Staircases | None |
| | Approximate Floor Area | Foot print: 30m x 15m approx |
| | Brief Details of Construction: Darband Restaurant is a single storey restaurant, situated on the ground floor of a mainly brick and concrete construction building with a glazed area at the front. The upper floors consist of flats, which are entirely independent and cannot be accessed internally from the restaurant. The premises consists of a food preparation area at the front of the shop, a central kitchen and food storage room, and seating area at the rear. The building does not have a functioning fire alarm, emergency escape lighting or adequate compartmentation. A Prohibition notice was served on this restaurant by the fire authority on 6 th March 2013. The notice restricts the use of the rear seating area to storage only, Because of insufficient fire separation and lack of an effective fire alarm system. Observations and recommendations have been made in the report to reduce the risk in order that the restriction may be lifted. A large number of issues have been highlighted in our report that will require the attention of the responsible person. | |

| | | |
|--|------------|------------|
| | Occupancy: | Restaurant |
|--|------------|------------|

The Occupants

| | | |
|--|---|----|
| | Approximate number of employees at any one time | 2 |
| | Maximum number of members of the public | 30 |

Occupants at Special Risk

| | | |
|--|---|------|
| | Sleeping Occupants | None |
| | Occupants in Remote Areas | None |
| | Others (e.g. shift workers, night cleaners) | None |

FIRE HAZARDS AND THEIR ELIMINATION OR CONTROL

1. Electrical Sources of Ignition

| | | Y | N |
|-----|---|---|---|
| 1.1 | Reasonable measures taken to prevent fires of electrical origin? | | N |
| 1.2 | Specifically | | |
| | • Fixed installation periodically inspected and tested? | | N |
| | • Portable appliance testing carried out? | | N |
| | • Suitable policy regarding the use of personal electrical appliances? | | N |
| | • Suitable limitation of trailing leads and adapters? | | N |
| 1.3 | • Protective devices such as RCD's and thermostats are prevalent | Y | |
| 1.4 | Comments and Hazards observed: <ul style="list-style-type: none"> • At the time of the assessment there was no evidence of Portable appliance testing (PAT). We recommend that the equipment in a commercial kitchen is PAT tested every 12 months. This is based on the IEE code of practise. • Records were not available to show when the last mains electric test was carried out. The fixed electrical supplies to the building should be tested in accordance with BS 7671 fixed wiring test, usually carried out every 5 years unless indicated otherwise by the engineers report. • Trailing leads were evident in the entrance to the kitchen area. Extension leads are meant for temporary use only. It is recommended that a qualified electrician install extra power sockets throughout the building and the practice of using trailing leads is stopped. | | |

2. Arson

| | | Y | N |
|-----|--|---|---|
| 2.1 | Does basic security against arson by outsiders appear reasonable | Y | |
| 2.2 | | | |
| | Is there an absence of unnecessary fire load in close proximity to the building? | Y | |
| 2.3 | Comments and Hazards observed: <ul style="list-style-type: none">• The building is open from 17:00 to 01:00. Out of hours, a security shutter is used at the front.• The owner informed us that refuse is removed from the premises on a daily basis. | | |

3. Portable Heaters and Heating Installations

| | | Y | N |
|-----|--|-----|---|
| 3.1 | Is the use of portable heaters avoided as far as possible? | | N |
| 3.2 | If portable heaters are used, | | |
| | • Is the use of the more hazardous types (i.e. radiant bar fires or LPG appliances) avoided? | | N |
| | • Are suitable measures taken to minimise the hazard of ignition of combustible materials? | | N |
| 3.3 | Are fixed heating installations subject to regular maintenance? | N/A | |
| 3.4 | Comments and Hazards observed: <ul style="list-style-type: none">• Portable heaters are used in the rear seating area. The convector type heaters appear to be faulty, one of them has a melted casing and it is recommended that they are not used.• The high-level radiator heaters are positioned too close to the straw matting that covers the ceiling. It is recommended that radiant heaters be replaced with fixed convector heaters or a central heating system.• At the rear of the seating area there were LPG type heaters. It is recommended that they are removed. | | |

4. Cooking

| | | Y | N |
|-----|---|---|---|
| 4.1 | Reasonable measures taken to prevent fires as a result of cooking? | | N |
| 4.2 | | | |
| | • Filters changed and ductwork cleaned regularly? | Y | |
| | • Suitable extinguishing appliances available? | | N |
| 4.3 | Comments and Hazards observed: <ul style="list-style-type: none">• The premises has a commercial kitchen and food preparation area. The owner informed us that the extraction filters have been replaced in the last 3 months. We recommend that the extract ductwork is cleaned every 6 months to minimize the risk of a fire occurring. It is good practice to keep a record of all maintenance.• We recommend the fitting of a commercial Cooking Equipment Fire Suppression System to the cooker at this site. | | |

5. Other Significant Ignition Sources.

| | | Y | N |
|-----|--|-----|---|
| 5.1 | Are flammable liquids kept for use by the cleaners or maintenance staff? | | N |
| | If so, can you replace a flammable liquid or solvent with a non-flammable alternative? | N/A | |
| 5.2 | Are boiler rooms kept clear of storage, especially flammable liquids? | N/A | |
| 5.3 | Are all hatches and doors to risk areas kept closed when not in use i.e. boiler rooms, kitchens? | N | |

| | |
|-----|--|
| 5.4 | <p>Comments and Hazards observed:</p> <ul style="list-style-type: none"> • The boiler is situated in the escape route. We recommend that the boiler be enclosed in a cupboard constructed from materials that afford 30 minutes fire protection. The access door to be 30 minute fire resistant and kept locked shut when not in use. • Records were not available to show when gas appliances have been tested. We recommend that the boiler and gas installation is regularly maintained and serviced by a gas safe trained engineer. We recommend that a record of all such testing is kept. • Due to the amount of fabrics used in the rear seating area, lighted candles should not be used. • The furnishings must conform to the Furniture & Furnishings (fire safety) Regulations. In the rear seating area curtains and draperies used as window coverings, having an aggregate surface area exceeding 50% of the surface area of the walls of the room. Therefore they should be inherently non-flammable or durably flame proofed and conform to BS 5867: Part 2. • The straw ceiling covering in the rear seating area should be flame proofed and conform to BS 5867: Part 2 or removed. |
|-----|--|

6. Housekeeping

| | | Y | N |
|-----|---|---|---|
| 6.1 | Is the standard of housekeeping adequate? | N | |
| 6.2 | Specifically | | |
| | • Combustible materials appear to be separated from ignition sources? | | N |
| | • Avoidance of unnecessary accumulation of combustible materials or waste? | | N |
| | • Avoidance of inappropriate storage of combustible materials? | Y | |
| 6.3 | Comments and Hazards observed: <ul style="list-style-type: none">• At the time of the assessment timber and other combustible items were being stored in the rear area. The owner informed that the items would be removed when the restaurant is in use. | | |

7. Outside Building Contractors and Building Works

| 7.1 Outside Building Contractors and Building Works | | Y | N |
|---|--|-----------|---|
| 7.1 | Is there satisfactory control over works carried out in the building by outside contractors'? | | N |
| 7.2 | Are fire safety conditions imposed on outside contractors? | | N |
| 7.3 | If there are in-house maintenance personnel, are suitable precautions taken during 'hot work', including use of hot work permits? | N/a | |
| 7.4 | Are contractors and maintenance workers aware of the dangers posed by fire? | Not known | |
| 7.5 | Comments: <ul style="list-style-type: none">Any hot works, such as welding or brazing, should be subject to a permit-to-work scheme. | | |

8. Structural Features

| | | Y | N |
|-----|---|-----|---|
| 8.1 | Are there any structural features that could promote the spread of fire? | Y | |
| 8.2 | If there are, can they be removed, replaced or reduced? | Yes | |
| 8.3 | Are all holes in compartment walls, ceilings and floors around services such as pipes and cables fire stopped? | Y | |
| 8.4 | Are holes in the floors and ceilings of vertical service ducts or cupboards fire stopped? | Y | |
| 8.5 | Are all openings in compartment boundaries protected in case of fire? | N | |
| 8.6 | Are there voids behind panelling or other features that could lead to a fire spreading to the floor above? | Y | |
| 8.7 | <p>Comments:</p> <p>It is recommended that the escape route past the kitchen area be made a protected route with materials that provide at least a 30-minute standard of fire resistance. Doors to the kitchen and storeroom should be replaced with FD30s standard self-closing fire doors.</p> <p>The stored items in this area to be housed in cupboards constructed of, or, lined with 30-minute fire resisting materials. The access doors to be 30 minute fire resisting standard and kept locked shut when not in use.</p> | | |

FIRE PROTECTION MEASURES

9. Means of Escape from Fire: Horizontal Evacuation

| | | Y | N |
|-----|--|---|-----|
| 9.1 | Is it considered that the building is provided with reasonable means of escape in case of fire? | N | |
| 9.2 | Specifically | | |
| | • Adequate provision of exits? | | N |
| | • Exits easily and immediately openable where necessary? | Y | |
| | • Final exits open in the direction of escape where necessary? | | N |
| | • Satisfactory means for securing exits? | | N |
| | • Reasonable travel distances? | | N |
| | • Suitable protection of escape routes? | | N |
| | • Suitable fire precautions for all inner rooms? | | N/A |
| | • Escape routes unobstructed? | Y | |
| | • Dead-end conditions satisfactory? Are they separated off from the remainder of the premises by fire resisting doors and walls? | | N/a |
| | • Number and width of exits are suitable and sufficient? | | N |
| | • Escape routes adequately signed | | N |
| | • Suitable notices detailing the action to be taken in the event of a fire | | N |
| 9.3 | Is it considered that the building is provided with reasonable arrangements for means of escape for disabled occupants? | | N |
| | | | |

| | |
|-----|--|
| 9.4 | <p>Comments and Hazards observed:</p> <p>The building has a single width, inward opening exit at the front. Travel distance from the furthest point (at the rear of the building) is approximately 30 metres. The maximum permitted travel distance in this type of building in one direction only is 18 metres. It is not possible to provide an alternative exit at the rear of the building due to the railway line and the rear of the building being effectively land-locked. The following alternatives are made as possible fire safety solutions that will allow use of the rear area of the building:</p> <ol style="list-style-type: none"> 1. Provide a protected escape route past the kitchen area as detailed in section 8.7. Install a fire alarm system as detailed in section 13.12. Install emergency escape lighting as detailed in section 11.10. Install a Commercial Cooking Equipment Fire Suppression System as recommended in section 4.3. 2. All of the recommendations above plus reduce the single direction travel distance to 25 metres by moving the rear wall of the lean to. 3. All of the recommendations in 1. plus provide a mist type suppression system to the escape route and front shop area. 4. All of the recommendations in 1. plus move the kitchen to the rear of the building. <p>It is recommended that the responsible person for the premises arranges an on site meeting with the fire authority inspector to discuss these alternatives with a view to lifting the restriction on the use of the rear seating area in the lean-to.</p> |
|-----|--|

10.Means of Escape from Fire: Vertical Evacuation

| | | Y | N |
|------|---|-----|---|
| 10.1 | Is it considered that the building is provided with reasonable means of escape in case of fire (vertical evacuation)? | | |
| 10.2 | • Number of stairs sufficient for occupancy? | N/A | |
| | • Width of stairs satisfactory? | N/A | |
| | • Stair protection in terms of fire resisting doors and partitions? | N/A | |
| | • Places of safety from final exits? | N/A | |
| | • Is staircase or corridor ventilation satisfactory? | N/A | |
| | • Are all escape routes, especially stairs, steps and external routes non-slip and free of trip hazards? | N/A | |
| | • Do all emergency exit doors to rooms capable of holding more than 50 persons open in the direction of egress? | N/A | |
| 10.3 | Comments and Hazards observed: • Single storey building. | | |

11. Escape Lighting

| | | Y | N |
|-------|--|---|-----|
| 11.1 | Are the premises used only during the daylight hours? | | N |
| 11.2 | Are areas of the premises with no natural light (or borrowed light) provided with escape lighting? | Y | |
| 11.3 | Is there sufficient illumination at changes in level? | | N/A |
| 11.4 | Is there sufficient illumination at changes in direction? | | N/A |
| 11.5 | Is there sufficient illumination to show fire alarm call points and fire fighting equipment? | | N |
| 11.6 | Is a reasonable standard of escape lighting system provided? | | N |
| 11.7 | Is the emergency lighting system given a user test on a monthly basis? | | N/A |
| 11.8 | Does the emergency lighting system receive 6-monthly maintenance? | | N/A |
| 11.9 | Describe the escape lighting: A stand-alone emergency lighting unit was fitted but did not appear to be working. Paper work was not available to show maintenance or testing. | | |
| 11.10 | Comments and Deficiencies observed: It is recommended that emergency escape lighting be provided to this building in order that persons are able to see their way out of the building in the event of failure of the general lighting. The system must be installed in accordance with the requirements of BS5266 and must cover the escape route. The system must be fitted by a suitably qualified person and tested in accordance with BS5266. | | |

12.Signs and Notices

| | | Y | N |
|------|---|-----|-----|
| 12.1 | Reasonable standard of fire safety signs and notices? | | N |
| 12.2 | Are there sufficient fire exit signs on the escape routes? | | N |
| 12.3 | Are internal fire resisting doors indicated with "Fire Door-Keep Shut" notices? | | N/A |
| 12.4 | Are general fire action notices displayed stating what to do in the event of a fire situation? | | N |
| 12.5 | Are there signs indicating how to use door opening mechanisms e.g. "Push Bar to Open"? | N/A | |
| 12.6 | <p>Comments and Deficiencies observed:</p> <p>A 'Fire Exit' or 'Exit' sign is to be provided in each of the positions detailed below:</p> <ul style="list-style-type: none"> • Above the door to the escape route past the kitchen. • Above the final exit door. <p>Note: The sign consists of two graphic symbols - a door symbol and a running-man symbol moving to the right.</p> <p>A general fire procedure notice with printed instructions detailing the action necessary in the event of fire is to be displayed at the final exit to the building.</p> <p>The notice for this purpose is to contain details of the following procedures: Actions to be taken by persons at work in the premises in the event of fire, including: Action to be taken on hearing the fire alarm Action to be taken upon discovering a fire Evacuation procedure with the location of the assembly point The correct procedure for calling the Fire & Rescue Service and the full address of the premises.</p> | | |

13.Means of Giving Warning in Case of Fire

| | | Y | N |
|-------|---|-----|---|
| 13.1 | Reasonable manually operated electrical fire alarm system provided ⁵ ? | N | |
| 13.2 | Automatic fire detection provided? | | Y |
| 13.3 | • Throughout the building? | | N |
| 13.4 | • Part of Building? | Y | |
| 13.5 | Is the alarm device available at each point of exit from the building? | N | |
| 13.6 | • Do the premises have any sound proofed areas (e.g. recording studios, laboratories)? | | N |
| 13.7 | In the case of an electric fire alarm, is it activated weekly from a different call point or zone? If so: • Is the activation day & time the same each week • Are test dates recorded in a fire precautions logbook? | N/A | |
| 13.8 | Are all the break glass call points numbered and cross-referenced back to the Fire Precautions Logbook? | N/A | |
| 13.9 | Is the electric fire alarm being electrically inspected at least every 6 months? If so: • Are the inspections recorded in the fire precautions logbook? | N/A | |
| 13.10 | Is the alarm signal distinctive? | N/A | |
| 13.11 | Describe the type of system: (e.g. break-glass system, automatic fire detection system, location of fire alarm panel): Front area contains some smoke detectors but it could not be confirmed if they are working. At the time of the assessment one of the detectors was emitting a low battery or fault sound. No paperwork was available to confirm testing or maintenance. | | |
| 13.12 | Comments and Deficiencies observed: It is recommended that a BS5839 category L2 Fire Alarm System be fitted to this premises. L2 Fire Alarm Systems are designed to offer automatic detection on all escape routes within a building, with the addition of all rooms adjoining to the escape route. A heat detector is recommended for the kitchen area. L2 Fire Alarm designs should also incorporate audible sounders throughout the building, which operate when the fire alarm system is activated. An L2 Fire Alarm should also include manual call points on all exits to open air. The system must be fitted by a suitably qualified person and when installed tested in accordance with BS5839 Pt 1. | | |

14. Fire Fighting Equipment.

| 14. Fire Fighting Equipment: | | Y | N |
|------------------------------|--|-----|-----|
| 14.1 | Is there sufficient fire-fighting equipment provided for the area/room/floors? (i.e. is one provided for every 200m ² of floor space) | | N |
| 14.2 | Is it possible to reach a fire extinguisher within 30 metres from any point within the building? | | N |
| 14.3 | Is the fire fighting equipment appropriate for the risks? | | N/A |
| 14.4 | Is the fire fighting equipment simple to use? | | N/A |
| 14.5 | Has a competent person checked the fire extinguishers within the last 12 months? | N | |
| 14.6 | Is the fire fighting equipment located on the escape routes and near to exit doors? | N | |
| 14.7 | Hose reels provided? | | N/A |
| 14.8 | Have the hose reels been inspected within the last 12 months? | N/A | |
| 14.9 | Are all portable fire extinguishers, hose reels and fire blankets readily accessible and unobstructed? | | N |
| 14.10 | Are special extinguishers or equipment provided for higher risk areas and special risks? | N/A | |
| 14.11 | <p>Comments and Deficiencies observed (including maintenance records):</p> <p>The extinguishers that have been provided are out of date. We recommend that fire fighting equipment is to be provided as detailed below:</p> <ul style="list-style-type: none">• 1 x 6L Foam, 1 x 2Kg CO2 extinguishers to the rear seating area.• 1 x 6L Foam, 1 x 2Kg CO2 extinguishers to the kitchen area. <p>Extinguishers to be placed on wall brackets so that the top of the extinguisher is about 1 metre above floor level.</p> <p>An inspection of all extinguishers to be carried out by a responsible person at intervals of one month, to ensure they are in position and accidental discharge has not taken place. A more thorough inspection should be carried out annually in accordance with British Standard 5306: Part 3</p> | | |

15. Other Relevant* Fixed Systems & Installations

| | |
|------|--|
| 15.1 | Type of system (e.g. wet or dry riser): N/A |
| 15.2 | Comments (including details of scope of coverage and maintenance details): N/A |

* Relevant to life safety and this risk assessment (as opposed purely to property protection)

MANAGEMENT OF FIRE SAFETY

16. Procedures and Arrangements

| | | | |
|------|--|----------|----------|
| 16.1 | Person responsible for fire safety? Samira Tari in our opinion is likely to be designated as the responsible person under Article 3 of the Fire Safety Order 2005. | | |
| | | Y | N |
| 16.2 | Appropriate fire procedures in place? (including arrangements for summoning fire and rescue services) | | N |
| 16.3 | Comments: The owner informed us that 2 persons only will be working in the restaurant. The details of the fire action notice as described in section 12 should form the basis of a simple fire action plan for the premises. | | |

17.Training and Drills

| | | N/A | Y | N |
|------|---|-----|---|---|
| 17.1 | Are all staff given instruction on induction? | N/A | | |
| | Comments: 2 Family members only will be working in the restaurant. It is recommended that they familiarise themselves with the operating instructions for the fire fighting equipment and the contents of the fire action notice. If other staff members are employed it is recommended that they be given induction training and records kept accordingly. | | | |
| 17.2 | Are all staff given periodic refresher training at suitable intervals? | N/A | | |
| 17.3 | Comments: 2 Family members only will be working in the restaurant. If other staff members are employed it is recommended that they are given training and records kept accordingly. | | | |
| 17.4 | Are all staff with special responsibilities (i.e. fire wardens) given additional training? | N/A | | |
| 17.5 | Comments: N/A | | | |
| 17.6 | Are fire drills carried out at appropriate intervals? | N/A | | |
| 17.7 | Comments: N/A | | | |

18. Record Keeping

| | | N/A | Y | N |
|------|---|-----|---|---|
| 18.1 | Are appropriate records kept of: | | | |
| 18.2 | Fire Alarm Tests? | N/A | | |
| 18.3 | Escape Lighting Tests | N/A | | |
| 18.4 | Maintenance and testing of other fire protection systems? | | | N |
| 18.5 | An Emergency Action Plan? | | | N |
| 18.6 | <p>Comments:</p> <ul style="list-style-type: none">When the fire systems are installed as recommended they must be tested in accordance with the relevant British Standards. It is good practise to keep records of any such testing. | | | |

SECTION 19 - PHOTOGRAPHS



Photo 1 – Notes:

Trailing leads were evident in the entrance to the kitchen area.



Photo 2– Notes:

Portable heaters are used in the rear seating area. The convector type heaters appear to be faulty, one of them has a melted casing and it is recommended that they are not used.



Photo 3– Notes:

At the rear of the seating area there were LPG type heaters. It is recommended that they are removed.



Photo 4– Notes:

The furnishings must conform to the Furniture & Furnishings (fire safety) Regulations. In the rear seating area curtains and draperies used as window coverings, having an aggregate surface area exceeding 50% of the surface area of the walls of the room should be inherently non-flammable or durably flame proofed and conform to BS 5867: Part 2.



Photo 5– Notes:

The straw ceiling covering in the rear seating area should be flame proofed and conform to BS 5867: Part 2 or removed.



Photo 6– Notes:

At the time of the assessment timber and other combustible items were being stored in the rear area. The owner informed that the items would be removed when the restaurant is in use.



Photo 7– Notes:

It is recommended that the escape route past the kitchen area be made a protected route with materials that provide at least a 30-minute standard of fire resistance. Doors to the kitchen and storeroom should be replaced with FD30s standard self-closing fire doors.



Photo 8– Notes:

Front area contains some smoke detectors but it could not be confirmed if they are working. At the time of the assessment one of the detectors was emitting a low battery or fault sound.

Taking into account the fire prevention measures observed at the time of this risk assessment, it is considered that the hazard from fire (probability of ignition) at this building is:

| | | | | | |
|-----|--|--------|---|------|--|
| Low | | Medium | √ | High | |
|-----|--|--------|---|------|--|

Taking into account the nature of the building and the occupants, as well as the fire protection and procedural arrangements observed at the time of this risk assessment, it is considered that the consequences for life safety in the event of fire would be:

| | | | | | |
|-------------------------|--------------------------|----------------|-------------------------------------|--------------------------|--------------------------|
| Slightly Harmful | <input type="checkbox"/> | Harmful | <input checked="" type="checkbox"/> | Extremely Harmful | <input type="checkbox"/> |
|-------------------------|--------------------------|----------------|-------------------------------------|--------------------------|--------------------------|

Definition of Terms:

| | |
|---------------------------|--|
| Slightly Harmful: | Outbreak of fire very unlikely to result in serious injury or death of any occupant (other than an occupant sleeping in the room of origin). |
| Harmful: | Outbreak of fire could result in harm to one or more occupants but is unlikely to result in serious injury or death of any occupant (other than an occupant sleeping in the room of origin). |
| Extremely Harmful: | Potential for serious injury or death of one or more occupants. |

Accordingly, it is considered that the risk to life from fire at this building is:

Harmful

THE ABOVE APPROACH TO FIRE RISK ASSESSMENT IS SUBJECTIVE AND FOR GUIDANCE ONLY. ALL HAZARDS AND DEFICIENCIES IDENTIFIED IN THIS REPORT SHOULD BE ADDRESSED BY IMPLEMENTING ALL RECOMMENDATIONS CONTAINED IN THE FOLLOWING SECTION.

FIRE RISK CONTROL PLAN

It is considered that the following recommendations should be implemented in order to reduce fire risk to, or maintain it at, the following level:

Trivial

☐

Tolerable

☒

Definition of priorities:

| | |
|----------|--|
| 1 | Serious hazard or deficiency requiring immediate remedial action |
| 2 | Hazard or deficiency identified requiring remedial action within 10 weeks |
| 3 | Recommendations to improve fire safety incorporating changes in standards and best practice. |

| | | PRIORITY |
|-----|--|----------|
| 1.4 | At the time of the assessment there was no evidence of Portable appliance testing (PAT). We recommend that the equipment in a commercial kitchen is PAT tested every 12 months. This is based on the IEE code of practise. | 3 |
| 1.4 | Records were not available to show when the last mains electric test was carried out. The fixed electrical supplies to the building should be tested in accordance with BS 7671 fixed wiring test, usually carried out every 5 years unless indicated otherwise by the engineers report. | 3 |
| 1.4 | Trailing leads were evident in the entrance to the kitchen area. Extension leads are meant for temporary use only. It is recommended that a qualified electrician install extra power sockets throughout the building and the practice of using trailing leads is stopped. | 2 |
| 3.2 | Portable heaters are used in the rear seating area. The convector type heaters appear to be faulty, one of them has a melted casing and it is recommended that they are not used. | 1 |
| 3.2 | The high-level radiant heaters are positioned too close to the straw matting that covers the ceiling. It is recommended that radiant heaters be replaced with fixed convector heaters or a central heating system | 1 |
| 3.2 | At the rear of the seating area there were LPG type heaters. It is recommended that they are removed. | 1 |

| | | |
|-----|--|---|
| 4.3 | The premises has a commercial kitchen and food preparation area. The owner informed us that the extraction filters have been replaced in the last 3 months. We recommend that the extract ductwork is cleaned every 6 months to minimize the risk of a fire occurring. It is good practice to keep a record of all maintenance. | 3 |
| 4.3 | We recommend the fitting of a Commercial Cooking Equipment Fire Suppression System to the cooker at this site. | 2 |
| 5.4 | The boiler is situated in the escape route. We recommend that the boiler is enclosed in a cupboard constructed from materials that afford 30 minutes fire protection. The access door to be 30 minute standard and kept locked shut when not in use. | 2 |
| 5.4 | Records were not available to show when gas appliances have been tested. We recommend that the boiler and gas installation is regularly maintained and serviced by a gas safe trained engineer. We recommend that a record of all such testing is kept | 3 |
| 5.4 | The furnishings must conform to the Furniture & Furnishings (fire safety) Regulations. In the rear seating area curtains and draperies used as window coverings, having an aggregate surface area exceeding 50% of the surface area of the walls of the room should be inherently non-flammable or durably flame proofed and conform to BS 5867: Part 2. | 2 |
| 5.4 | The straw ceiling covering in the rear seating area should be flame proofed and conform to BS 5867: Part 2 or removed. | 2 |
| 6.3 | At the time of the assessment timber and other combustible items were being stored in the rear area. The owner informed that the items would be removed when the restaurant is in use. | 2 |
| 8.7 | It is recommended that the escape route past the kitchen area be made a protected route with materials that provide at least a 30-minute standard of fire resistance. Doors to the kitchen and storeroom should be replaced with FD30s standard self-closing fire doors. The stored items in this area to be housed in cupboards constructed of, or, lined with 30-minute fire resisting materials. The access doors to be 30 minute standard and kept locked shut when not in use. | 1 |

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| 9.4 | <p>The building has a single exit at the front. Travel distance from the furthest point (at the rear of the building) is approximately 30 metres. The maximum travel distance in this type of building in one direction only is 18 metres. It is not possible to provide an alternative exit at the rear of the building due to the railway line. The following alternatives are made as possible solutions that will allow use of the rear area of the building:</p> <ol style="list-style-type: none"> 1) Provide a protected escape route past the kitchen area as detailed in section 8.7. Install a fire alarm system as detailed in section 13.12. Install emergency escape lighting as detailed in section 11.10. Install a Commercial Cooking Equipment Fire Suppression System as recommended in section 4.3. 2) All of the recommendations above plus reduce the single direction travel distance to 25 metres by moving the rear wall. 3) All of the recommendations in 1. plus provide a mist type suppression system to the escape route and front shop area. 4) All of the recommendations in 1. plus move the kitchen to the rear of the building. <p>It is recommended that the responsible person for the premises arranges an on site meeting with the fire authority inspector to discuss these alternatives with a view to lifting the restriction on the use of the rear seating area.</p> | 1 |
| 11.10 | <p>It is recommended that emergency escape lighting be provided to this building in order that persons are able to see their way out of the building in the event of failure of the general lighting. The system must be installed in accordance with the requirements of BS5266 and must cover the escape route.</p> | 2 |
| 12.6 | <p>A 'Fire Exit' or 'Exit' sign is to be provided in each of the positions detailed below:</p> <ul style="list-style-type: none"> • Above the door to the escape route past the kitchen. • Above the final exit door. <p>Note: The sign consists of two graphic symbols - a door symbol and a running-man symbol moving to the right.</p> | 2 |

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| 12.6 | <p>A general fire procedure notice with printed instructions detailing the action necessary in the event of fire is to be displayed at the final exit to the building.</p> <p>The notice for this purpose is to contain details of the following procedures:</p> <p>Actions to be taken by persons at work in the premises in the event of fire, including</p> <p>Action to be taken on hearing the fire alarm</p> <p>Action to be taken upon discovering a fire</p> <p>Evacuation procedure with the location of the assembly point(s)</p> <p>The correct procedure for calling the Fire & Rescue Service and the full address of the premises.</p> | 2 |
| 13.12 | <p>It is recommended that a BS5839 category L2 Fire Alarm System be fitted to this premises.</p> <p>L2 Fire Alarm Systems are designed to offer automatic detection on all escape routes within a building, with the addition of all rooms adjoining to the escape route. A heat detector is recommended for the kitchen area.</p> <p>L2 Fire Alarm designs should also incorporate audible sounders throughout the building, which operate when the fire alarm system is activated. An L2 Fire Alarm should also include manual call points on all exits to open air.</p> <p>The system must be fitted by a suitably qualified person and when installed tested in accordance with BS5839 Pt 1.</p> | 1 |
| 14.11 | <p>The extinguishers that have been provided are out of date. We recommend that fire fighting equipment is to be provided as detailed below:</p> <ul style="list-style-type: none"> • 1 x 9L Foam, 1 x 2Kg CO2 extinguishers to the rear seating area. • 1 x 9L Foam, 1 x 2Kg CO2 extinguishers to the kitchen area. <p>Extinguishers to be placed on wall brackets so that the top of the extinguisher is about 1 metre above floor level.</p> <p>An inspection of all extinguishers to be carried out by a responsible person at intervals of one month, to ensure they are in position and accidental discharge has not taken place. A more thorough inspection should be carried out annually in accordance with British Standard 5306: Part 3</p> | 2 |