

## M9-D8. FIRE AND EXPLOSION RISK FACTORS

Hazard		Who (type of worker)	Harm	Required Safety Measures
Source	Hazard description			
Overheated fat Oily deposits in ventilation channels, Open fire (candles, oil lamps...) Smoking equipment	<ul style="list-style-type: none"> <li>- Overheated fat that may start burning;</li> <li>- Oily deposits in ventilation channels;</li> <li>- Smoking in the places not designated for smoking, overheated equipment, flammable decoration materials or Non-observance of safety rules while exploiting electrical appliances may cause fire</li> </ul>	Restaurant and kitchen staff	<ul style="list-style-type: none"> <li>- Burns of different degrees;</li> <li>- Smoke poisoning;</li> <li>- Material losses;</li> <li>- Possible death of people.</li> </ul>	<ul style="list-style-type: none"> <li>- Means enhancing the resistance of constructions to flame (covers, fire panels, etc.);</li> <li>- Means reducing combustibility of materials;</li> <li>- Stationary fire detection systems;</li> <li>- Stationary fire fighting systems;</li> <li>- Primary fire fighting means;</li> <li>- Fire emergency action plan;</li> <li>- Safe, unlocked and unobstructed evacuation exits;</li> <li>- Evacuation exits mark-out signs.</li> </ul>
Equipment using gas	Explosion can occur in the event of fire leak	Restaurant and kitchen staff	<ul style="list-style-type: none"> <li>- Burns of different degrees;</li> <li>- Smoke poisoning;</li> <li>- Wounds;</li> <li>- Material losses;</li> <li>- Possible death of people.</li> </ul>	<ul style="list-style-type: none"> <li>- Regular leakage test of gas supply pipes and control of their technical condition;</li> <li>- Installation and acceptance of equipment performed by certified specialists;</li> <li>- Regular technical maintenance of operated equipment and timely replacement of worn-out components;</li> <li>- Sufficient air ventilation system;</li> <li>- Initial and periodical instruction of employees and on site training;</li> <li>- Emergency action plan.</li> </ul>