FIRE SAFETY RISK ASSESSMENT FOR HENNESSEY COCKTAIL LOUNGE

Hennessey Cocktail Lounge 2 King Street Brixham Devon TQ5 9TF Stephen Dare: 07577129503 Cocktail Bar

Telephone number: Used as:

Date of assessment: Name of assessor: Details of assessor: Signed: 01/09/2022 Stephen Dare Manager S Dare

Review date:

Yearly

Statement Of Policy

The management team of Hennessey Cocktail Lounge recognises and accepts ultimate responsibility for the safety of employees and customers. It is our aim to ensure that we will, so far as is reasonably practicable, comply with the requirements of the Regulatory Reform (Fire Safety) Order 2005. We will make provision for the effective planning, organisation, control, monitoring and review of the preventive and protective measures in relation to fire safety.

Management Systems

Hennessey Cocktail Lounge is managed by Stephen Dare along with staff shift leaders, for example Holly Harley or Anthony ralph.

Usually Holly and Anthony are on duty at all times except for holiday periods and sickness when the senior member of staff will be in charge. Suitable training and support will be provided for the senior member of staff, and all members of staff have been or will be trained proficiently in fire safety practices specific to Hennessey Cocktail Lounge by Stephen.

Hennessey Cocktail Lounge is rented from Graham Perkes. Under the terms of the lease the tenants are responsible for employing staff, day to day upkeep and maintenance but need permission to make structural alterations.

Property Description

Hennessey Cocktail Lounge is a cocktail bar that operates in one part of a building complex. It is attached to other businesses and has apartments situated above. It has direct access to a shared fire escape with a restaurant next door, but no direct access to the other parts of the complex. The building in which Hennessey Cocktail Lounge operates used to be an amusement arcade but was renovated in recent years.

The bar consists of a main venue area (with bar), backroom/storage/bin storage area, toilets and a shared back exit.

Occupancy

Times premises in use: Opening times vary, but can be between the hours of 12pm-12.30am (up to 7 days a week).

Max number at work at any time: Dependent on day and time of day (realistically no more than 7 in total).

Max number of people: 9 employees (bar staff, security) and 110 guests/customers.

<u>Size</u>

Building footprint (metres):

Number of floors: 1.

Number of stairs: 1 (leading in from the front entrance).

People Affected By The Fire

The normal trade of Hennessey Cocktail Lounge is as a cocktail bar that also offers limited food. There are usually no more than 50-60 customers at one time in the bar on a standard weekend. This can increase slightly if there is a specific event being held, or it is a bank holiday weekend etc.

The people affected by the fire would therefore be the staff on duty and the customers in the venue.

Staff Training

Employees will be trained to know that it is vital to start an evacuation as soon as alarm is raised and to encourage people to use both exits and not just the front door if possible. Staff will receive training on evacuation during their first week including location of exits, our emergency plan/escape route and resetting of the alarm. Refresher training will be given yearly.

How A Fire Could Start/Spread	Prevention
Eletrical fault	 Do not overload sockets. Be careful with liquids around power outlets. Do not leave equipment on for too long therefore allowing it to overheat (especially the heaters).
Discarded cigarette butts	 Smoking is not permitted in the building. Two cigarette boxes are situated at the front of the building. On weekends we have a designated smoking area that is monitored by our door staff.
Cooking equipment (microwaves, pizza ovens, air fryer)	 Ensure all staff using cooking equipment are properly trained. Ensure that cooking equipment is properly maintained and regularly checked and tested. Ensure all equipment is turned off after service hours.
Arson	• Ensure staff are trained and aware of the risks surrounded with arson, and are all prepared in the event of a fire to safely evacuate the building and follow our emergency plan.
Alcohol (flammable liquid) stored in the bar	Keep alcohol stored as securely and safely as possible.Only have a necessary amount in the bar.
Gas bottles (for draught alcohol and soft drinks)	Only have a necessary amount in the bar.Keep the bottles securely chained to the wall.

How A Fire Could Start/Spread And Prevention

Fire Safety Systems

Fire Warning System:

There are smoke detectors in back room, main venue, above the bar, back fire escape route and toilets. There are break glass call points by the front door stairs and by the entrance to the back room (via the bar). There is an alarm panel located in the fusebox cupboard.

Escape Lighting:

There are escape lighting units leading through the back fire escape and over the front entrance door.

Other Fire Safety Systems (e.g. sprinklers):

None.

Escape Routes

There are two fire exits (the main entrance to the building and the shared route with the adjoining restaurant next door).

The doors to the back room/storage area are fire doors.

Fire exit signs are provided on exit routes.

Fire Alarm

There are five smoke detectors (main venue, above the bar, toilets, shared back fire exit and back room/storage area) that will sound the alarm.

There are two break glass call points (by the front entrance stairs and the entrance to the back room) that will sound the alarm.

There is a panel in the fusebox cupboard that can be used to sound the alarm, test the alarm, cancel the alarm and reset the alarm.

Fire Extinguishers

There is a fire extinguisher under the till on the bar (along with a fire blanket), one in the kitchen (along with a fire blanket) and one in the back fire exit area. Fire extinguishers are not available to the public due to vandalism, but are readily available to staff.

Fire Action

The fire alarm will sound in the bar. All persons to evacuate and assemble by the bus stop on King Street. The on duty manager or supervisor will call the fire service and take charge of the evacuation, following our fire emergency plan.

Fire Information

Fire exits are clearly highlighted. All staff will be trained in the emergency evacuation procedure, and there will be a physical paper copy pinned up in the back room which will be available to the staff.

Notices will be pinned up by the break glass call points for customers to see.

Significant Findings

Two main groups of people at risk have been identified: employees and customers.

Providing safe conditions for these people should provide safe conditions for employees too; employees will receive fire safety training.

Action Plan

- 1) Get the fire extinguishers serviced regularly.
- 2) Notices will be put up by the break glass call points to inform customers.
- 3) The emergency plan will be updated and displayed for all staff members to see.
- 4) All staff will receive new fire training in relation to these updates.

Review Date	Comments