

► Safety in Licensed Premises No. 3

More than
4,000
accidents
EVERY YEAR!

(CSO Hospitality Stats)

Fire

Taking the SMART steps to reduce the risk of fire causing injury or property damage.

What and Where: Essentially there are three ingredients needed for a fire to occur. They are:

1. Fuel
2. Oxygen
3. Heat

When: Fire can occur at any time but is more likely to go undetected when a premises is empty or does not have an adequate fire alert system in place thus spreading further and causing more damage.

Who: Bar owners, bar staff, customers, residents or family members can be seriously injured or killed as a result of fire on a premises.

How: Businesses need to take a three pronged approach to fire risk assessment. The first being fire prevention, then fire detection with fire warning and finally emergency escape and fire-fighting including having working fire-fighting equipment on the premises.

Tommy Moran of the Red Cow Moran Hotel in Dublin knows that all licensed premises must have smoke and heat detectors linked to an automatic fire alarm, which must be checked regularly by a competent fire safety contractor. All emergency exit signs, emergency lighting and fire-fighting equipment must be kept in good working order so that in the event of a fire, people can exit a premises to a place of safety. Fire alarms must be tested weekly.

He makes sure his staff prevent the build-up of waste and control sources of ignition. This means keeping the place clean, taking rubbish away daily, making sure that cooking food is never left unattended, checking and maintaining electrical equipment and making sure there is no smoking within his premises.

The staff conduct daily checks that fire extinguishers are located in their designated areas and check that all emergency exit routes are clear and available for use. His Deputy General Manager Declan Fitzgerald arranges a fire drill every 6 months, practicing their emergency evacuation.

Their fire register is used to keep a record of all alarm tests, fire drills and daily/weekly/quarterly checks and maintenance and servicing of equipment.

Result: All of this means that the chance of a fire going undetected has been reduced, there is less likelihood of people panicking if a fire does occur, there is a reduced risk of injury to customers, residents and staff and less damage will be caused to his premises.



Tommy Moran, Red Cow Moran Hotel



Tommy Moran and Declan Fitzgerald, Red Cow Moran Hotel



Note:

Make sure all your staff are trained in what to do in the event of discovering a fire, how to raise the alarm, how to use a fire extinguisher and where the assembly point is.