



Control approach 2

Controlling cooking fumes

SR27

Engineering control



This guidance sheet is for employers including the self-employed and franchisees

to help them comply with the requirements of the Control of Substances Hazardous to Health Regulations 2002 (COSHH) by controlling exposure to chemicals and protecting workers' health.

The sheet is part of HSE guidance *COSHH essentials: easy steps to control chemicals*. It describes the key points you need to follow to help 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. Emissions (such as cooking fumes) do not have 'safety data sheets'.

Cooking fumes contain oil mists, irritating substances, smoke, and carbon dioxide from gas-fired equipment.

Keep exposures low. While there isn't any evidence for an increased risk of lung cancer from cooking fumes, some substances in fumes can cause cancer.

Engineering control (local exhaust ventilation) is the recommended approach.

Thermal stress is an additional risk.

Workplace and access

- Restaurant kitchen workers, mobile hot food vendors and barbecue operators are most likely to breathe in cooking fumes.
- ✓ Restrict access to those people who need to be there.
- ✓ Keep the workplace well organised, with clear exit routes.

Design and equipment

- ✓ Keep the workplace well ventilated - 5 to 10 air changes per hour with a through draught.
- ✓ It may be useful to wire in the ventilation system with the cooking gas supply.
- ✓ Fit hoods or canopies over cooking appliances. These should be wider than the appliance on all sides by 25 to 30 cm (12 inches).
- ✓ You need an air speed between 0.25 and 0.5 metres per second at the face of the canopy.
- ✓ Make sure that cooking fumes discharge into a safe place, away from doors, windows, and away from wet cooling towers.
- ✗ Don't use a cap or deflector plate on discharge ducts.
- ✓ If you need to control nuisance odour, you need to fit filtration equipment - seek specialist advice.

Procedures

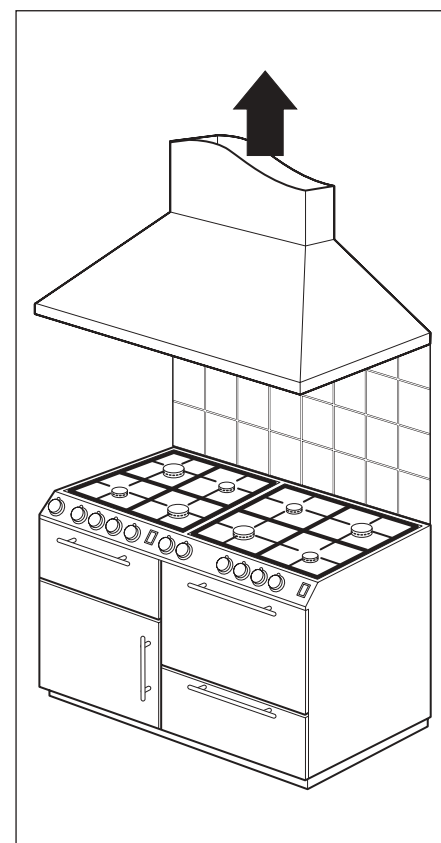
- ✓ Keep the air clear of cooking fumes. Make sure the hood extraction is turned on and working properly.
- ✓ Check that the air inlets and insect screens for make-up air are not blocked.

Maintenance

- ✓ Follow instructions in maintenance manuals.
- ✓ Keep equipment in effective and efficient working order.
- ✓ If the equipment is faulty, get it repaired immediately.

Examination and testing

- ✓ At least once a week, look for signs of damage.
- ✓ If extraction is fitted, 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.

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.
- ✗ Never clean canopies or filters with the cooking equipment turned on, or with hot fat nearby.

Personal protective equipment (PPE)

- ✓ Wear protective gloves for cleaning. Single-use gloves are acceptable. If you must use latex gloves, use only 'low-protein, powder-free' gloves.
- ✓ Skin creams are important for skin protection and help in washing contamination from the skin. These are **not** 'barrier creams'. After work creams help to replace skin oils.

Health advice

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

Training

- ✓ Show your workers this sheet and check that they understand it.
- ✓ Make sure everyone knows how to clear up spills promptly and safely.

Further information

- *General ventilation in the workplace: Guidance for employers* HSG202
HSE Books 2000 ISBN 0 7176 1793 9
- *Maintenance, examination and testing of local exhaust ventilation* HSG54
(Second edition) HSE Books 1998 ISBN 0 7176 1485 9
- *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 0 7176 1826 9
- *Preventing dermatitis at work: Advice for employers and employees*
Leaflet INDG233 HSE Books 1996 (single copy free or priced packs of 15
ISBN 0 7176 1246 5)
- Occupational health professionals: details of doctors and nurses can be found in the Yellow Pages under 'Health and safety consultants' and 'Health authorities and services'. Also visit the NHS website at www.nhsplus.nhs.uk

Employee checklist

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



COSHH essentials:
easy steps to control chemicals
October 2003

Printed and published by
the Health and Safety Executive