



"If it appreciates, buy it - If it depreciates, rent it"

JEAN-PAUL GETTY

SAFETY FLASH

We are all sometimes guilty of complacency when it come to Safety in the Workplace but recent events remind us that we must always be vigilant and have a strong safety culture in our venues.

There have been a couple of tragic reminders from recent months.

Man dies in explosion

In June this year a 34-year-old man has died from severe burns to half of his body, after an explosion north of Melbourne on Sunday afternoon.

The man was working with a colleague in the cellar of the Rochester Hotel when the explosion happened about 1.30pm. He and a second man, both in a critical condition, were flown to the Alfred Hospital where the 34-year-old later died.

Ambulance Victoria spokesman John Mullen says it was not clear where the explosion came from.

"No-one really knows exactly what happened and that's what the WorkSafe people will be doing now to try to determine what actually caused it," he said.

"There was no fire as such but there certainly was a gas explosion and that's where they've suffered the burns. Worksafe are in the process now of doing their investigation, but the two men were working in the cellar and something has set off a gas explosion".

Man loses part of his arm in beer keg explosion

In October this year a young lost part of his arm in a beer keg explosion at Bar Beach Bowling Club.

Jye Parker, 23, was injured on Friday night when a keg exploded in a cool room at the club as he was releasing gas from it. The trained bar worker was rushed to John Hunter Hospital and woke up from an induced coma after having part of his left arm amputated.

The explosion was so loud it rocked the club, and staff and patrons initially thought a bomb had gone off. Police, fire crews and paramedics were called to the club just after 8pm and quickly evacuated around 40 people.

Helpful Hints about Cellar Safety

Keg and gas bottle storage - The following points should be adhered to when storing kegs and gas bottles:

- only authorised staff have access to storage areas
- only trained and competent staff make adjustments and connections
- unused cylinders are stored horizontally with a wedge or upright, secured with a chain, and away from any heat sources
- connected cylinders are kept upright and secured with a chain

- smoking must be prohibited
- Cellar warning card(s) are displayed near cylinders
- staff advised not to handle frosted cylinder(s)
- staff not to enter any area that contains a high concentration of gas
- secondary reducing valves set by fitters for individual products and not tampered with by staff
- drip tray contents not emptied back into kegs/casks
- regular spot checks by manager to ensure existing measures are being used
- install a gas monitoring and alarm system to warn people of a hazardous build-up of gas before entering the cellar or cool room (see AS5034 for guidance) six and twelve month maintenance inspections of the gas monitoring system
- implement a system of weekly leak tests of gas cylinders and
- action plan in case of a gas leak to be formulated ASAP ie informing staff to turn off gas if possible and ventilate area and to contact cellar service provider if leak is serious

Further advice: Cellar and Cool Rooms – Beverage Gas Safety issued May 2010

Pipeline Cleaning Guidance on pipeline cleaning is as follows:

- only trained and competent staff should be allowed to use beer line cleaner
- gloves, goggles and apron should be provided and worn
- all lines cleaned at least every fourteen days to prevent a build-up of yeast and bacteria, ensuring good hygiene practices
- staff must be aware of the contents and location of the Material Safety Data Sheets
- lines should be cleaned using beer line cleaner at the manufactures recommended strength and contact time
- beer line cleaner must never sit in lines during trading hours

Further advice: NSW Government WorkCover “Risks associated with cleaning beer lines” issued December 2013.

Falls from Height Guidance on falls from cellar door hatches is as follows:

- access to the cellar hatch area should be barriered off when the access is open
- hatch only opened when bar closed to the public and all staff in premises advised hatch is open
- sufficient lighting on cellar steps and in cellar
- handrails leading to cellar kept in good condition

Further advice: NSW Government WorkCover “Safe Work around cellar door hatches in the hospitality industry” issued May 2013

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