

Keg Cellar Safety

This poster provides businesses with keg cellars a quick overview of key hazards and safety measures to help reduce risk. It is especially useful for young people in the workplace, and those new to the job.

HSA

An tÚdarás Sláinte agus Sábháilteachta
Health and Safety Authority

1. Cellar Lift

- Is installed and maintained by a competent person.
- Goods are suitably secured during use.
- Is thoroughly inspected every 12 months (goods) or 6 months (people) and reports are kept.

2. Lighting

Should be sufficient to:

- Reduce slips, trips and falls, and
- Aid manual handling.

3. Keg Gas Leaks

- Use an oxygen depletion or carbon dioxide alarm.
- It must be installed and maintained by a competent person.

4. Air Quality

- Area is well ventilated (for example, air vents).

5. Cellar Hatch

- Don't leave open and unattended.
- Ensure stairs are in good condition with non-slip surfaces and a handrail.
- Walkway is free from obstructions.

6. Keg Handling

- Stack 2 kegs maximum.
- Use handling aids (for example, trolleys).
- Wear safety boots or shoes.
- Locate in an area with easy access and without obstructions.

7. Gas Cylinders

- Store upright.
- Secure when in use (for example with a chain).

For more information, please scan here or visit the Catering and Hospitality page on [hsa.ie](https://www.hsa.ie)