▶ *Safety in Licensed Premises No. 1*

More than **4,000** accidents **EVERY YEAR!**

(CSO Hospitality Stats)

Cellar Safety - CO_2 Case Study

Taking the SMART steps to reduce the risk of exposure to Carbon Dioxide (CO_2) from dispense gas.

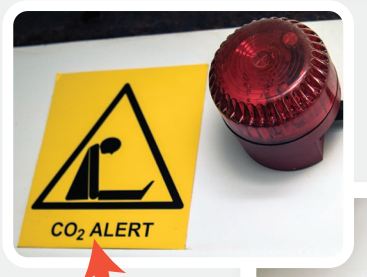
What and Where: Leaks of Carbon Dioxide (CO_2) from the Beer Dispense System in cold rooms and cellars could potentially kill you and your staff, as the CO_2 replaces the oxygen in the air. CO_2 is a silent killer, it is an invisible and odourless gas and anyone can be quickly overcome. Death will occur within minutes depending on the level of CO_2 in the area

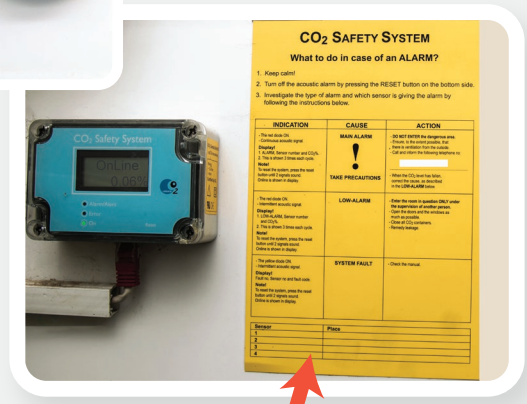
When: CO_2 can escape from poor connections at the CO_2 cylinder, a damaged gas line or faulty fittings within the cellar or cold room

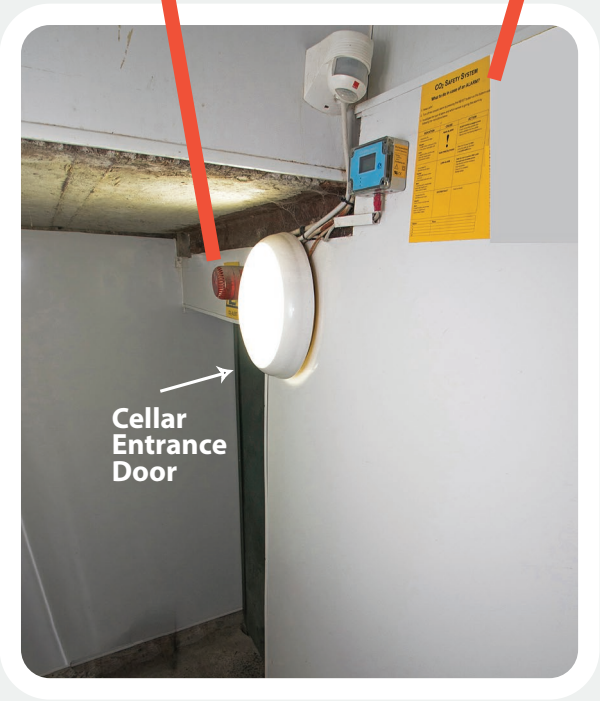
Who's at risk: Bar owners, bar staff, brewery personnel and anyone who could be in the area of the cellar / cold room

How: Paudie Carew of Beaumont House recognised the potential risk to his staff and others who had access to the cellar area. He installed an advanced CO_2 warning system remote from the cold room itself, on the stairs leading down to the cellar

Result: After the installation all Beaumont House staff were trained on the dangers of a CO_2 leak. They were also trained how to recognise if there is a leak (audible alarm and flashing light) and a procedure was put in place on how to deal with such an event. Paudie also recognised the necessity of checking weekly that the CO_2 monitor is working properly and having it annually calibrated by a competent contractor







Paudie Carew
Beaumont House

Note:

If there is a risk of a significant leak of dispense gas you must either:

- Make sure the area is adequately ventilated to outdoors at floor level, or
- Install a gas monitoring system with warning alarm to deter access to the affected area(s)

For further information LoCall 1890 289389 or go to www.hsa.ie