

VisitEngland - Fire Risk Assessment

Address of Property Assessed: The Rookery, Dinney Farm, Chelmarsh,
Bridgnorth, WV16 6AU

Person Undertaking the Assessment - Name: Karen Hornby

- Position: Owner

Date of Assessment: 1st February 2020

Fire Risk Assessment

Step 1 - Identify Fire Hazards and Fire Risks.

1.1 Sources of ignition

a) Electrical - wiring and appliances

Electrical wiring has been checked by a qualified contractor within the last 5 years. No trailing cables, overloaded sockets/adapters/extension leads, damage to cables, scorched cracked or loose sockets/switches present. Fuseboard/circuit breakers are in good condition and correctly labelled. All appliances in good condition with undamaged cables. Electrical appliances have been checked by a competent person in line with current government guidelines and PAT tested with label to show test date in place.

b) Cooking - especially deep-fat frying

No deep fat fryer on premises. Instructions for safe use of cooking equipment are in place. Equipment regularly cleaned and in good condition.

c) Smoking

Strict No Smoking policy in force

d) Candles

There are no candles in the property

e) Heaters and boilers

Oil central heating in property. Boiler serviced by a qualified person ie GasSafe/Corgi registered engineer

f) Open fires

There is a wood burning stove in the living area.

g) Others

Gas BBQ in garden has safety instructions with it and is regularly checked and maintained

1.2. Fuel present

h) Elements of structure

Floors are concrete. Walls are brick built and of a non-combustible materials. All doors are fire doors.

i) Furniture and furnishings

Furniture and furnishings comply with the Furniture and Furnishing (Fire Safety) Regulations

j) Domestic waste

There is a free standing metal bin in the kitchen, with a lid.

k) Other items - e.g. petrol for lawnmowers, cleaning materials etc

Domestic cleaning products are stored under the sink. There is also an area in the store cupboard to which guests do not have access

1.3. Activities that might cause a fire, including work processes/procedures etc.

Safety instructions in place for use of Barbeque.

Step 2 - Identify Persons at Risk.

2.1 Number of guests

Property considered suitable for up to 14 adults/children with cots available for babies and small children..

2.2. Number of staff/employees

No employees under 18

Step 3 - Evaluate the Risks.

3.1. Means of escape

a) Detail the type of property:

Two storey house with two staircases and a dividing wall upstairs.

b) Detail the number of exit doors and where they are:

5 exit doors - four sets of bi-fold doors on the ground floor, 2 in bedrooms, one dining room one living room inward opening and one outward. Always easy to open. Doorways and walkways kept clear and available for use. Visitors issued with keys to both exit doors.

3.2. The fire alarm and fire detection

c) Describe what fire alarm and fire detectors have been provided:

Fire alarms in the form of smoke and heat detectors are in place. These are replaced according to manufacturers instructions and tested weekly.

3.3. Fire fighting equipment

d) Detail what fire extinguishers/blankets are provided and where they are.

A fire blanket is in the kitchen, also a small fire extinguisher. There are additional fire extinguishers in the main entrance hall and on the landings of both sides of the house upstairs.

3.4. Escape lighting

e) Detail areas covered by emergency lighting (if any):

There is an internal emergency lighting system in the event of power failure.

External areas well lit by security lighting

3.5. Evacuation procedure

f) Describe the evacuation procedures

Fire guidance information is in place and visible to guests.