



Near Miss!



Date: March 1, 2021

Activity: Cleaning a Grill in the Galley

What Happened:

- At about 6:00 PM this past Tuesday, one of our team was cleaning the flat grill in the galley. The rinse water filled the grease trap, along with the grease from being used earlier in the day.
- The night crew came on duty and agreed to empty the grease trap when the meal was over.
- At about 7:30 PM, the night crew was pulling the grease tray out to empty it. As they did, it overflowed and both water and grease spilled into the controls of the unit.
- This caused a short in the unit and smoldering from the grease. Fortunately, the circuit breaker tripped, and no one was injured or electrocuted. The grill was taken out of service.
- BSEE was informed by the platform personnel and an investigation was done.



Why it Happened:

- From the investigation we learned that the grill's grease trap would not come out completely **because it was blocked by a prep table**. Because of this, the crew would use a cup or something like it to scoop out the grease. They also didn't clean it every day, which is the best practice.
- We also learned that they did not report this equipment problem to anyone on the platform. This means that our customer was not aware of the problem and didn't have the chance to correct it.

Typical Hazards/Causes:

- Fire from spilled grease
- Slips and falls from liquid spilling on the floor
- Electric shock or electrocution

Corrective Actions:

- The prep tables were moved a little bit so the grease trap could be fully removed.
- The team will be preparing a guided JSA together with our Safety Department.
- We are adding this topic to our ongoing Safety Meeting Topics.