



# Safety Alert

From the International Association of Drilling Contractors

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ALERT 03 – 44

## INATTENTION RESULTS IN GALLEY FIRE

### WHAT HAPPENED:

The assistant cook after finishing work in the galley he left the fryer and forgot to shut it off. The oil level in the fryer decreased due to over heating and vaporization of the oil until the heater caused the fryer to catch on fire. The catering crew was sitting in the Mess Room when they noticed the fire. They raised the fire alarm and the Camp Boss brought a DP extinguisher and they extinguished the fire in 2 minutes. In a worst-case scenario, this fire could have reached the other part of the galley causing severe damage to equipment and injuries to personnel.

### WHAT CAUSED IT:

- Assistant cook not attending to his duties thus creating an unsafe condition.
- Over heating of the oil.
- Incorrect use of equipment, equipment was left on despite work being completed.
- Inadequate knowledge / respect for procedure.
- Lack of experience / training of employee.

**CORRECTIVE ACTIONS:** To address this incident, this company issued the following directives to camp personnel:

- All appliances should be turned off directly after finishing work.
- Regular cleaning for galley equipment to avoid accumulation of wastes.
- Task observation and performance to be done by competent personnel.
- HSE meeting to be done with catering personnel.
- Camp personnel are to use observation and awareness tools just as the rig personnel.

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**The Corrective Actions stated in this alert are one company's attempts to address the incident, and do not necessarily reflect the position of IADC or the IADC HSE Committee.**