Fire Plan & Risk Assessment - The In-between

Premises Address: 61 Main Street, Shirebrook, NG20 8AN

Assessor: Andy Slater

Date of Assessment: 24/07/25

Review Date: 23/01/26

1. Fire Safety Overview

The premises is a small 3-room micro pub with a cellar. The fire safety measures are as follows:

• Fire Alarm System:

- o 5 x Smoke Detectors (strategically located in each room and cellar area)
- o 3 x Audible Sounders (front bar, rear exit, and cellar)
- o 3 x Blue Flashing Strobe Beacons (front bar, rear exit, and cellar)
- 5 x Manual Call Points located at:
 - Front Exit
 - Rear Exit
 - Intermediate Exit
 - Top of Cellar Stairs
 - Inside the Cellar (near cellar exit point)

• Fire Extinguishers:

- 4 x CO₂ Extinguishers (for electrical and flammable liquid fires)
- 4 x Dry Powder Extinguishers (for general use on Class A, B, and C fires)

Locations:

Front Exit: 1 CO₂ + 1 Powder

Rear Exit: 1 CO₂ + 1 Powder

Top of Cellar Stairs: 1 CO₂ + 1 Powder

Cellar: 1 CO₂ + 1 Powder

• Emergency Lighting:

- \circ 3 x Emergency Lights:
 - 1 near front exit
 - 1 near rear exit

• 1 in the cellar (to illuminate stairs and escape route during power outage).

• Fire Exits & Escape Routes:

- o Front Exit Main entrance/exit.
- o Rear Exit Direct access to rear assembly point.
- o Intermediate Exit Located centrally between the front and rear exits.
- o **Distance:** Maximum travel distance from rear to front exit is 13.2m.

2. Fire Plan

In Case of Fire

1. Raise the Alarm:

- Any staff member discovering a fire must operate the nearest Manual Call
 Point to activate the fire alarm system.
- Call points are located at front, rear, intermediate exits, top of cellar stairs, and inside the cellar.

2. Evacuate the Premises:

- Customers and staff must exit via the nearest safe fire exit (front, rear, or intermediate).
- Staff to guide customers calmly to the designated assembly point (rear yard or safe location away from building).

3. Do Not Attempt to Fight Large Fires:

o Use fire extinguishers **only if safe to do so** (e.g., small contained fires).

4. Call the Fire Brigade:

o Dial 999, give the address and details of the fire.

5. Close Doors and Windows (if safe):

o To prevent fire spread, staff should close doors on evacuation.

6. Check All Areas:

Staff (if safe) to check toilets, cellar, and back room before leaving.

7. Assembly Point:

o Located @ rear car park or opposite side of street

3. Risk Assessment

Hazard	Persons at Risk	Existing Controls	Risk Level	Further Actions
Fire from electrical equipment	Staff, customers	PAT testing, CO ₂ extinguishers at exits, smoke detection, manual call points for early alarm activation.	Low	Regular inspection and testing.
Fire from kitchen/bar area	Staff, customers	No deep fat frying, controlled use of cooking appliances, extinguishers available.	Low	Fire blanket to be added if required.
Fire in cellar (storage/electrics)	Staff only	Additional CO ₂ and powder extinguisher, smoke detector, manual call point, sounder, blue strobe, and emergency light installed.	Low	Weekly checks for cellar equipment.
Flammable liquids (cleaning)	Staff	Stored in cellar in metal container, fire-resistant doors.	Low	Review storage annually.
Blocked escape routes	Staff, customers	Exits kept clear, staff trained in fire exit checks.	Low	Monthly exit route inspection.
Smoke inhalation	Staff, customers	Fire alarm with smoke detectors, sounders, strobes, evacuation procedures, emergency lighting for power outages.	Low	Staff drills every 6 months.

4. Fire Safety Equipment Locations

• Smoke Detectors (5):

1 in each of the 3 rooms, 1 in cellar, 1 in Toilet

• Sounders (3):

1 near front bar area, 1 near front exit, 1 in cellar.

• Blue Flashing Strobes (3):

1 at front bar, 1 near front exit, 1 in cellar.

• Manual Call Points (5):

- o Front Exit
- o Rear Exit
- o Intermediate Exit

- o Top of Cellar Stairs
- Cellar Exit Point

• Fire Extinguishers:

- o Front Exit: 1 CO₂ + 1 Powder.
- o Rear Exit: 1 CO₂ + 1 Powder.
- o **Top of Cellar Stairs:** 1 CO₂ + 1 Powder.
- o Cellar: 1 CO₂ + 1 Powder.

• Emergency Lights (3):

- o 1 near front exit
- 1 near rear exit
- 1 in cellar.

5. Training and Drills

- All staff receive fire safety induction.
- Fire evacuation drills conducted every 6 months.
- Extinguisher training provided annually.
- Staff instructed never to block or wedge open fire doors.

6. Review

- This fire risk assessment will be reviewed:
 - Annually, or
 - o After any significant changes (e.g., layout, staff, equipment).

Control Entry and Occupancy: Micro Bar Capacity Calculation (80m² with 46 seated, 3 fire exits)



- **Premises size:** 80m² total usable space
- Layout: 46 customers seated at tables
- Remaining space for standing: ~34m²
- Use type: Micro bar likely relaxed, table service, casual standing at bar
- 3 fire exits: Good for safe evacuation and circulation

Capacity Breakdown

Seated Customers:

• 46 seated (at 1m² per person — standard for tables)

Standing Room:

- 34m² remaining space
- Micro bars typically avoid overcrowding assume **0.5–0.75m² per standing guest**
 - At 0.5m²/person: 68 max (tight)
 - At 0.75m²/person: **45 standing** (more comfortable)

@ Realistic Standing Capacity

- 30–35 standing is safer and more typical
 - o Maintains ambience
 - o Allows circulation and access to toilets/exits
 - o Prevents excessive crowding at the bar

✓ Recommended Capacity for 80m²

Type Number of Guests

Seated 46 Standing (comfortable) 30–35

Total Capacity (Recommended) 76-81 guests max