



Safety Alert

From the International Association of Drilling Contractors

ALERT 08 – 27

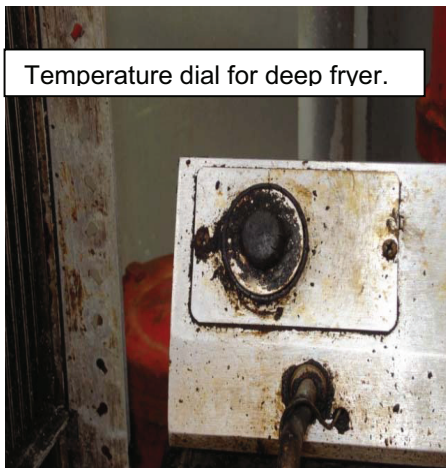
GALLEY FIRE OCCURS DURING DRILL

WHAT HAPPENED:

The rig was conducting a scheduled Well Control / H₂S drill. All personnel had donned self-contained breathing apparatus (SCBAs), had mustered and were preparing to debrief. At that time there was an announcement over the intercom: **“There is a fire in the galley, this is not a drill.”** Fire Fighting (FF) crews were mobilized to combat the fire. Power to the galley was shut off. Because of the amount of smoke in the galley it was difficult to determine the source. Investigation revealed the deep fat fryer as the fire’s source. CO₂ and dry chemical extinguishers were used to put out the fire, and a FF crew was standing by with fire hose. The fire in the fryer was extinguished, but fire was discovered in the vent above the stove and fryer which was put out with a fire hose. Another crew closed off the vent which helped to extinguish the fire.

WHAT CAUSED IT:

The deep fat fryer was found in the “on” position, and the temperature control dial was turned to the maximum heat setting.



Although the reason for the fryer left on and temperature at max heat setting was not determined, it is believed that:

(1) In a rush to muster for the drill, personnel simply neglected to switch off the fryer. It is common practice to set heat at max to heat up the oil faster. When the oil gets hot, the heat is turned down to normal frying temperature. However, when the drill alarm sounded, the galley was abandoned quickly leaving the fryer on max temperature; hence, the oil ignited.

(2) Another explanation is that when the alarm sounded, in a rush to get to the muster point, the dial was erroneously turned to maximum heat instead of the off position.

The hood and vent above caught fire due to grease buildup.

CORRECTIVE ACTIONS: To address this incident, this company did the following:

- Explained to kitchen crew the following:
 - It is safer and better to plan the use of the deep fryer to avoid quick overheating of the oil. Heat up the oil at the normal frying temperature. This lowers the risk of fire (especially if kitchen work is interrupted or galley personnel need to leave the kitchen for any reason and could forget to turn off the fryer.)
 - Heating at normal temperature prevents having to change oil frequently.
 - Frying with overheated oil (or “spent” or old oil) can affect the taste of the fried food.
- Informed the Camp Boss of the drill schedule so someone can stay in kitchen and monitor the cooking, if that is necessary. Be sure to rotate the kitchen staff as monitors so all galley personnel participate in drills.

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.

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- OIM designated a person to pass through the galley on his way to the muster point to double check that all kitchen items (fryers, ovens, stovetops, mixers, etc) have been turned off if a kitchen monitor is not assigned.
- Installed a fire extinguishing system with a fusible link for the galley exhaust hood.
- Galley crew was reminded of their duties to keep the vent hood clean and free of grease buildup.

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