

What are the hazards and how might they harm?



Burns/scalds from contact hot surfaces, equipment or food



Crush injuries or bruising as a result of entanglement



Electric shock or burns from incorrect use or damaged/faulty equipment



Cuts or puncture wounds from sharp surfaces



Ignition of overheated food or other flammable items



Explosion or fire associated with use of gas



Back and muscle strain from handling heavy items

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

Kebab machines (gas or electric)

Safety Task Card
STCCS 84

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

Safe System of Work

1. Equipment must be located under mechanical extraction, on a stable and level surface with adequate workspace.
2. When lighting start at the highest burner required and work your way down to the bottom burner.
3. Use oven cloths or gloves when handling hot equipment.
4. Keep clothing, lanyards, oven cloths etc away from rotating parts to prevent them from becoming entangled.
5. Be aware of sharp points and keep hands away from these when placing food on or off the spit and when cleaning equipment.
6. Use good safe manual handling practices when transferring a full kebab to the equipment.
7. Always remain focussed when slicing meat off the kebab.
8. Take care when transferring food from the kebab machine to avoid fat dripping.
9. Turn equipment off, isolate it from the power source and allow it to cool before cleaning.
10. Clean up spillages immediately and use wet floor signs were appropriate.

If you have any concerns, stop and speak with your line manager before proceeding.

