

What are the hazards and how might they harm?



Burns/scalds from contact
hot surfaces or equipment



Burns/scalds from contact
with hot food



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



Ignition of overheated
food or other flammable
items



Explosion or fire
associated with use of gas

What other precautions should be taken?



Use oven gloves or
cloths when
handling hot items



Clean up any
spillages
immediately

Gas tandoor oven

Safety Task Card
STCCS 67

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. Tandoor ovens must be located so that there is a gap of at least 6" (15com) to other equipment and behind the tandoor.
2. There must be sufficient low-level ventilation to ensure that the appliance has a good supply of clean fresh air.
3. Do not store combustible or flammable items near the equipment.
4. Follow the manufacturers instructions regarding the correct lighting procedure.
5. If the burner becomes extinguished, switch control off and WAIT 3 MINUTES BEFORE RELIGHTING.
6. Long-sleeved jackets or tunics should be worn when cooking in the tandoor oven to avoid burn injuries.
7. Use a long-handled tandoor paddle or hook to retrieve the bread from the oven.
8. Use oven cloths or gloves when handling hot equipment.
9. Do not leave the Tandoor oven unattended during cooking.
10. CAUTION: the Tandoor oven may remain hot for several hours after cooking. Allow equipment to cool completely before cleaning.
11. Clean up spillages as they occur and use wet floor warning signs when appropriate.
12. NOTE: The tandoor oven is for use with gas only – do not use charcoal.

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

Gas tandoor oven continued

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List any additional hazards or risks you have identified, and control measures required to manage these.