

What are the hazards and how might they harm?



Burns/scalds from contact with fire, hot surfaces, equipment or food



Ignition of overheated food or other flammable items



Slip injuries from spillages



Asphyxiation as a result of CO poisoning



Trip injuries as a result of obstructions

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately



A first aid kit must be easily accessible



Fire fighting equipment must be easily accessible



A Carbon Monoxide alarm must be installed

Safety Task Card

STCCS 63

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. The Josper grill must be secured on a firm and level surface with sufficient workspace.
2. Ensure smoke is always being extracted by the extraction system. The grill must not be used if the extraction system is not operating correctly, and if smoke is not being completely removed.
3. Ensure a Carbon Monoxide alarm is installed.
4. Only use natural fire lighter blocks to light the grill – NEVER use flammable liquids.
5. Use a blowtorch (see STCCS 43), handheld igniters or long wax tapers for lighting the grill.
6. Never leave the grill unattended when it is lit for use.
7. If leaving the grill between service periods, both vents must be closed.
8. Chefs should wear jackets or tunics with long sleeves.
9. Use suitable PPE, such as oven gloves or cloths, that are dry and in good condition.
10. Use long-handled utensils to keep hands and arms at a safe distance from hot food and equipment when cooking.
11. Store cooking utensils so that they cannot fall or cause a tripping hazard.
12. Close all vents when cooking is completed and allow coals to cool overnight.
13. Do not handle or move coals or ash that is lit or still hot.
14. Allow equipment to cool before cleaning.
15. Empty the ash tray regularly; carefully remove cold ash, dowse with water and place in a non-combustible external waste bin.

Continued on reverse

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

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

Jopser grill continued

Safety Task Card

STCCS 63

Safe System of Work

16. Clean up food spillages as they occur and use warning signs when appropriate.
17. First aid facilities should be readily available, including clean cold water for the treatment of burns and scalds.
18. Suitable firefighting equipment should be readily available.
19. Store charcoal away from any ignition sources.

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