

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces



Burns/scalds from contact with steam or hot food



Back or muscle strain from manual handling



Slip injuries as a result of spillages



Explosion or fire associated with use of gas



Fire as a result of incorrect use of equipment



Crush injuries, bruises or abrasions as a result of entanglement

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



Firefighting equipment must be easily accessible

Safety Task Card

Hog roast machines

STCCS 93

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. You must be trained and follow manufacturer's instructions when setting up and using the equipment, where these are available.
2. Follow good manual handling practices when siting equipment.
3. Equipment must be located outside, in a dry area, protected from wind or drafts, and on firm, level ground.
4. Ensure equipment is located away from buildings and open windows.
5. Keep the area around the equipment free from combustible items, obstructions and trip hazards.
6. Sufficient tables or work surfaces should be provided for the storage of food and equipment whilst not in use.
7. Sufficient bins must be provided for waste.
8. Follow the control on *STCCS36 Storage and use of LPG cylinders* and ensure that LPG cylinders are located where they cannot be interfered with by unauthorised persons and that they are secured to prevent them from falling over.
9. Prior to use check for gas leaks by listening for a hissing sound, smelling for gas and by applying a 50/50 solution of washing up liquid and water onto the hose connection. If bubbles form or there is any other evidence of a gas leak, ensure the gas is turned off immediately and report this to your manager.
10. Use a long-reach lighter or long wax tapers when lighting equipment.
11. Long-sleeved jackets or tunics should be worn when using equipment to avoid burn injuries.
12. Keep clothing, oven cloths etc out of reach of rotating parts to prevent them from becoming entangled.

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.

Safety Task Card

Hog roast machines continued

STCCS 93

Safe System of Work

13. Use long handled utensils to keep hands and arms at a safe distance from hot food and equipment.
14. Use oven cloths or gloves when handling hot equipment and ensure these are dry and in good condition.
15. Organise and supervise customer traffic routes to avoid congestion.
16. Customers should be kept well clear of hot surfaces by using barriers and/or suitable signage as required.
17. Maintain a clear route to and from the kitchen.
18. Do not leave equipment unattended when in use.
19. Allow equipment to cool completely before cleaning.
20. First aid facilities should be readily available, including clean cold water for the treatment of burns or scalds.
21. Suitable firefighting equipment should be readily available.
22. Clean up spillages as they occur and use wet floor warning signs when appropriate.

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