

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces or equipment



Burns/scalds from contact with hot food or hot liquids



Ignition of combustible or flammable items



Back and muscle strain from handling heavy items



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



Slip injuries from spillages

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

Unattended use of ovens

Safety Task Card
STCCS 80

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. Unattended use must be approved by the Client and/or the relevant insurer.
2. Follow the controls in STCCS 03 relating to general use of ovens.
3. Only ovens designed for slow cooking and unattended use, with digital temperature controls are used for unattended food production.
4. Follow the manufacturer's instructions.
5. The oven must be located under a fire suppression system.
6. The area around ovens must be kept clean and tidy, with no flammable items in the vicinity.
7. Report any malfunction or damage and remove equipment from use.
8. Hobs must not be used for unattended food production.

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

Safety Task Card

Unattended use of ovens continued

STCCS 80

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