

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces, equipment and utensils



Manual handling injuries – back pain and strains



Burns/scalds from contact with hot food, hot liquids and steam



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



Slip injuries from spillages

What other precautions should be taken?



Visually inspect equipment and cable for any damage or defects, such as burn marks or frayed cables before use.



Clean up any spillages immediately

Safety Task Card

Use of urns and hot water boilers

STCCS 24

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. Make sure hot water boilers and urns are suitably positioned away from busy walkways and at a convenient height for the user. They should be placed on a stable and level surface and away from the surface edge.
- 2. Electrical leads must be positioned where they will not be accidentally pulled or create tripping hazards. There must be no strain placed on the lead or the connections, and power sockets and connections must not be exposed to heat or accidental splashes or spillages.
- 3. There should be sufficient clearance between the tap and surface to allow the equipment being filled to be placed directly beneath the dispense tap.
- 4. A suitable drip tray should be kept in position under the tap.
- 5. Wherever practicable, the container should be placed on a surface beneath the dispense tap whilst it is being filled and not held, in order to avoid the risk of scalds to the hands.
- 6. Use oven gloves or cloths when handles to containers may become hot, as the container is filled with hot water.
- 7. 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.



Safety Task Card

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Use of urns and hot water boilers continued

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