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| CATERING SAFETY TASK CARD – EMPLOYEE TRAINING RECORD | | | | | |
| **EMPLOYEE’S NAME:** | | | **JOB TITLE:** | | |
| Ref | INSTRUCTION GIVEN **Hazards, Risks & Safe System of Work** | Tick if Safety  Task Card is assessment applicable to this employee’s job | Date | Trainer’s Signature | Employee’s Signature |
| CAT 01 | Baby & Infant (feeding/table/high chair service) |  |  |  |  |
| CAT 02 | Bag and Sandwich Sealers |  |  |  |  |
| CAT 03 | Hot and cold beverage dispensers |  |  |  |  |
| CAT 04 | Multi-function volume cooking-Brat pans/boiling pans/tilting kettles/Pasta Boilers |  |  |  |  |
| CAT 05 | Bonzer Can opener |  |  |  |  |
| CAT 06 | Cash register |  |  |  |  |
| CAT 07 | Combination oven |  |  |  |  |
| CAT 08 | Cooking & Cooking ranges |  |  |  |  |
| CAT 09 | Contact Grills – Panini/sandwich toasters /griddles/salamanders/ crepes and waffle makers |  |  |  |  |
| CAT 10 | Deep fat fryers |  |  |  |  |
| CAT 11 | Dishwashing & dishwashers |  |  |  |  |
| CAT 12 | Food mixers & Processors |  |  |  |  |
| CAT 13 | Hot water urns/water boilers |  |  |  |  |
| CAT 14 | Hand held food blender |  |  |  |  |
| CAT 15 | Hot food service equipment-jacket potato oven /soup kettle/ hot service trollies |  |  |  |  |
| CAT 16 | Microwave ovens |  |  |  |  |
| CAT 17 | Pizza ovens |  |  |  |  |
| CAT 18 | Potato peeling machine/rumbler |  |  |  |  |
| CAT 19 | Slicing machines – bagel saber/tomato witch/mandolin/bread slicer |  |  |  |  |

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| **EMPLOYEE’S NAME:** | | | **JOB TITLE:** | | |
| Ref | INSTRUCTION GIVEN **Hazards, Risks & Safe System of Work** | Tick if Safety Task Card is applicable to this employee’s job | Date | Trainer’s Signature | Employee’s Signature |
| CAT 20 | Steaming ovens |  |  |  |  |
| CAT 21 | Sterilising sinks |  |  |  |  |
| CAT 22 | Toasters – pop up /Rotary/Tunnel toaster) |  |  |  |  |
| CAT 23 | Tray conveyors and carousels |  |  |  |  |
| CAT 24 | Vending machines |  |  |  |  |
| CAT 25 | Working in cold rooms /walk in chillers and freezers |  |  |  |  |
| CAT 26 | Handling – use and cleaning of glass /china and crockery |  |  |  |  |
| CAT 27 | Waiting activities /table service |  |  |  |  |
| CAT 28 | Use and cleaning of Ultra Kart |  |  |  |  |
| CAT 29 | Merry Chef oven |  |  |  |  |
| CAT 30 | Use and cleaning of Pressure Barista Machines |  |  |  |  |
| CAT 31 | Use and cleaning of temperature probe |  |  |  |  |
| Retail specific risk assessments | | | | | |
| CATRETAIL 1 | Use and cleaning of Cream pressurised frothing machine |  |  |  |  |
| CATRETAIL 2 | Drinks blending machine |  |  |  |  |
| CATRETAIL 3 | Cold Brew process large volume |  |  |  |  |
| CATRETAIL 4 | Hamilton beach milk whipper |  |  |  |  |
| CATRETAIL 5 | Costa Shaker |  |  |  |  |
| CATRETAIL 6 | Costa Coffee Bin disposal unit |  |  |  |  |