

### What are the hazards and how might they harm?



Burns from contact with hot surfaces



Bruising as a result of entrapment



Ignition of combustible or flammable items



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

### What other precautions should be taken?



Clean up any spillages immediately

### Safety Task Card

## STCCS 77

# Raclette cheese melters

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. Ensure equipment is be on a firm level surface with sufficient space to allow effective air circulation.
2. Do not store combustible or flammable items near the equipment.
3. Be aware that some surfaces get hot during operation and keep hands away from these surfaces.
4. Keep the power cord away from hot surfaces.
5. Keep hands, hair and clothing away from moving parts.
6. Turn equipment on after inserting the cheese in the cheese holder; turn equipment off and allow to cool before removing cheese.
7. Don't leave equipment unattended when in operation.
8. Turn equipment off, disconnect from the power supply and allow to cool before cleaning.
9. Clean up any spillages as they occur.

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

Safety Task Card

## Raclette cheese melters continued

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