

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, hot liquids and steam



Back and muscle strain from manual handling



Explosion or fire associated with use of gas



Slip injuries from spillages



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

What other precautions should be taken?



Clean up any spillages immediately

Chef's Theatre

Including fixed and portable cooking and service equipment

Safety Task Card

STCCS 39

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 that the equipment is stable, with sufficient lighting, workspace and ventilation.
2. Screening should be in place to protect customers from scalds or burns from the cooking process.
3. Extension leads should be sufficiently long to ensure that cooking appliances can be connected to the power supply without stretching cables. (Extension leads should not be used for permanent/fixed equipment).
4. Cables should not trail over walkways. Where this is unavoidable, cables must be covered with rubber matting or cable covers.
5. Use oven cloths or gloves for handling hot items.
6. Do not leave equipment unattended when in use.
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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Chef's Theatre continued

Including fixed and portable cooking and service equipment

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