Safety Task Card
STCCS 119

Support services, including filming and photography in catering environments

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

What are the hazards and how might they harm?



Injuries as a result of slips



Injuries as a result of trips



Microbiological contamination of food, food equipment and food surfaces



Burns or scalds as a result of contact with hot surfaces, foods, liquids or steam



Physical contamination of food, food equipment and food surfaces



Various injuries as a result of distraction of chefs during food preparation

What other precautions should be taken?



Wear appropriate enclosed footwear with slip-resistant soles

Safe System of Work

1. Obtain permission from the client and site manager before arrival and ensure photography activity is approved.
2. Report to the site manager or nominated escort on arrival and remain accompanied where required.
3. Stay within designated work areas (i.e. Catering remit)
4. Follow good hygiene practices, including wearing protective clothing, hair coverings and appropriate hygiene washing hands prior to entering food preparation areas.
5. Do not touch food, equipment, utensils or ingredients unless authorised and trained to do so.
6. Keep camera equipment, bags, tripods and cables clear of walkways and emergency exits. Minimise trip hazards.
7. Maintain good housekeeping throughout the activity and remove all equipment immediately on completion.
8. Be mindful of kitchen hazards including hot equipment, hot food, wet floors, sharp utensils, moving trolleys and delivery activities.
9. Do not touch food, equipment, utensils or ingredients unless authorised and trained to do so.
10. Do not distract chefs or catering staff whilst they are using knives, operating equipment or carrying hot food and liquids. Agree photography positions in advance.
11. In the event of an emergency, follow site emergency procedures and instructions from the site management team.
12. Any accidents, near misses or unsafe conditions must be reported immediately to the site manager and line manager.

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

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