

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



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



Back and muscle strain from handling heavy items



Ignition of overheated food or other flammable items



Explosion or fire associated with use of gas



Slip injuries from spillages

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

Use of cooking ranges

Safety Task Card STCCS 04

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. Where gas equipment has to be lit manually, handheld igniters or long wax tapers must be used. Do not use a conventional lighter.
2. Do not leave cooking pots and pans unattended when cooking with hot fats and oils.
3. Keep pan and pot handles facing inwards, away from the edge of the range, to prevent them being knocked.
4. Use oven cloths or gloves when handling hot equipment.
5. Use safe manual handling practices when moving items on or off the range. Use a trolley when moving large containers of hot foods and liquids from the range.
6. Turn equipment off when not in use – do not leave lit or turned-on equipment unattended.
7. Isolate the range and allow it to cool before cleaning.
8. 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.

