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| Ref. IRE 01 | Task/Activity: **Task**: Cooking of rice.**Description:** Dry product arrives in a 5kg bagTechnical Data: Oven trays- 150mm deep & 2.5kg Rice & 3.2 litres of water | Assessment date: |
| Unit No: | Unit name/location: | Assessed by: |
| **Hazard** | **Safety Risk** | Safe System of Work / Control Measures |
| Contact with hot surfaces, hot food hot liquid and steamSpillages of food and liquid when lifting containers from the ovenManual handling | Burns and scaldsSlips and fallsBack and muscle strain | **Procedure for cooking**Wash the rice thoroughly in cold water then place the rice into fresh water and allow to soak for a minimum of 30 minutes and no more than an hour.Drain the rice and discard the soaking water.Place the rice into 2 x 150mm deep gastronorm trays not one large one (200mm deep), each tray will take 2.5kg of rice and add 2g of salt to each container and add 3.2 litres of fresh cold water.Place the two trays in the steamer oven, not above elbow height and cook.**Procedure after cooking**Once the rice is cooked, after taking & recording cooking temperature (above 75oC) get a trolley and line it up & secured as close as possible to the oven. Open the oven door slowly to allow steam to disperse.Using oven mitts remove each tray carefully from the oven and transfer to the trolley.Push the trolley to either the blast chill or food sinks & secure in place.Place 2 colanders into the sinks and slowly empty the rice into each colanders making sure your face is turned away from any steam coming from the rice.Turn on the cold water and leave running over the rice making sure to stir the rice to cool evenly.Once the rice has cooled, make sure it is fully drained before transferring onto a clean steamer tray, cover, label and chill until ready to use.**Notes**Ensure trolleys are stable/ locked in position before loading or unloading. Manual handling and training on the task must be completed before carrying out the task.Temperature logs must be completed.The soaking process helps remove any excess starch so the rice isn’t as clumpy and it also requires less water in the cooking process. |
| **Who may be affected by the task/activity?****(Tick all applicable boxes)** |
| Compass employees/Agency staff |  |
| Customers / Client staff |  |
| Visitors / Members of the Public |  |
| Maintenance personnel |  |
| Delivery personnel |  |
| Other (specify below) |  |
| **IMPORTANT - This risk assessment should be reviewed every 3 years, or whenever there is a significant change in the task or activity and following any accident or incident involving this task or activity. This risk assessment must be retained for a period of 6 years.** |  |  |