

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



Burns/scalds from contact with hot surfaces



Burns/scalds from contact with steam or hot food



Back or muscle strain from manual handling



Slip injuries as a result of spillages



Explosion or fire associated with use of gas



Fire as a result of incorrect use of equipment

### What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately



A first aid kit must be easily accessible



Firefighting equipment must be easily accessible

### Safety Task Card

## Paella cookers (gas fired)

# STCCS 104

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. You must be trained and follow manufacturer's instructions when setting up and using the equipment, where these are available.
2. Follow good manual handling practices when siting equipment.
3. Equipment must be located outside, in a dry area, protected from wind or drafts, and on firm, level ground.
4. Ensure equipment is located away from buildings and open windows and positioned so that there is at least 1.5m with clear space around the cooking area.
5. Keep the area around the equipment free from combustible items, obstructions and trip hazards.
6. Sufficient tables or work surfaces should be provided for the storage of food and equipment whilst not in use.
7. Sufficient bins must be provided for waste.
8. Follow the control on *STCCS36 Storage and use of LPG cylinders* and ensure that LPG cylinders are located where they cannot be interfered with by unauthorised persons and that they are secured to prevent them from falling over.
9. Prior to use check for gas leaks by listening for a hissing sound, smelling for gas and by applying a 50/50 solution of washing up liquid and water onto the hose connection. If bubbles form or there is any other evidence of a gas leak, ensure the gas is turned off immediately and report this to your manager.
10. Use a long-reach lighter or long wax tapers when lighting equipment – **NEVER light equipment with matches.**
11. Long-sleeved jackets or tunics should be worn when using equipment to avoid burn injuries.

Continued on reverse

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

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

Safety Task Card

## Paella cookers (gas fired) continued

STCCS 104

### Safe System of Work

13. Use long handled utensils to keep hands and arms at a safe distance from hot food and equipment.
14. Use oven cloths or gloves when handling hot equipment and ensure these are dry and in good condition.
15. Do not leave equipment unattended when in use.
16. After use ensure the gas valve is turned off.
17. Allow equipment to cool completely before cleaning or moving it.
18. First aid facilities should be readily available, including clean cold water for the treatment of burns or scalds.
19. Suitable firefighting equipment should be readily available.
20. 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.