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| **Safety Task Card** |
| **CAT 08** | **Cooking (Production of hot food/liquid)** |
| **Workplace Safety Hazards** |
| What are the hazards? | How might they be harmed? |
| Contact with hot surfaces and equipment, hot solids, hot liquids and steam.Ignition of overheated cooking fat and oilSpillages of hot food and liquid.Gas hazards Electrical hazards | BurnsScaldsSlips and fallsFire and explosionElectric shock, burns Cuts and lacerations |
| **Safe System of Work** |
| * Equipment securely sited with adequate space, lighting and ventilation.
* Equipment to be maintained by competent persons and in accordance with manufacturer's guidance where available
* Employees trained in the correct use and operation of cooking equipment, all users must complete the Preventing Burns and Scald Injuries Safety Conversation 3
* Gas appliances to be fitted with automatic ignition devices wherever practicable.
* Oven fans (where fitted) to be covered with a suitable guard
* Hand held igniters or long wax tapers to be provided where necessary for lighting gas equipment.
* Where applicable, employees instructed to switch on extraction ventilation equipment during cooking operations to remove heat, cooking fumes, steam and vapours.
* Equipment faults and breakdowns to be reported to the appropriate person or organisation for repair.
* Where faults pose a risk of injury, equipment to be switched off, isolated and labelled “DO NOT USE” until properly repaired
* Cooking pans not to be left unattended when cooking with hot fats and oils.
* Provision and correct use of oven cloths and/or oven gloves (PPE) and the checking of their condition at least monthly.
* Safe manual handling practices to be used when moving heavy containers of hot food or liquids from the range and use a trolley where practicable.
* Where practicable, the use of oven shelves above eye-level should be avoided when hot liquids and fats could spill from cooking containers when they are being lifted into or out of the oven.
* Spillages to be cleaned up as they occur and wet floor warning signs used when appropriate.
* The cooking range and oven to be switched off and allowed to cool before manual cleaning.
* Implement the Safe System of Work/Control Measures in Electrical Safety (MAN 05) or Gas Safety (COM 03) Risk Assessments.
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| **Site Specific Actions**List any actions required in addition to the above safe system of work |
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| The above control measures are implemented within my unit. All relevant staff are aware of these control measures and this is recorded in the training record for this safety task card. |
| Unit Manager Name | Signed | Date |

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| **Safety Card Training Record** |
| **CAT08** | **Cooking (Production of hot food/liquid)** |
| I confirm that I fully understand the risks and control measures associated with the taskand that I will follow the Safe System of Work at all times.  |
| Operative Name | Signature | Date |
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