

## Safety Task Card

STCCS 37

including gas/electric stone, log-fired and conveyor pizza ovens

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

Use of pizza ovens

- 1. Pizza ovens must be located so that there is sufficient workspace to allow the oven door to be opened and the pizza paddle to be used without causing a risk of injury to others who may be working in the area.
  - 2. Do not use chemical firelighters in wood fired pizza ovens. If using firelighters, these must be natural.
  - 3. Long-sleeved jackets or tunics should be worn when cooking in the pizza oven.
  - 4. Open the oven partially and at arm's length to allow heat to dissipate before opening it fully.
  - 5. Use a long-handled pizza paddle to retrieve pizzas from the oven.
  - 6. Use oven cloths or gloves when handling hot equipment.
  - 7. Do not leave the pizza oven unattended during cooking.
  - 8. Allow the pizza oven to cool before cleaning.
  - 9. Isolate electric pizza ovens before cleaning.
  - 10. Clean up spillages as they occur and use wet floor warning signs when appropriate.

What are the hazards and how might they harm?

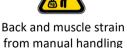
Burns/scalds from contact with fire, hot surfaces, equipment or food



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



Slip injuries from spillages



Ignition of overheated

food or other flammable

items

Explosion or fire

associated with use

of gas

## What other precautions should be taken?





Use oven gloves or cloths when handling hot items

Clean up any spillages immediately

WS.STC.CS.37.01



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## Use of pizza ovens continued

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

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