

What are the hazards and how might they harm?



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



Ignition of overheated food or other flammable items



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



Explosion or fire associated with use of gas



Slip injuries from spillages



Back and muscle strain from manual handling

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

Use of pizza ovens

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

Safety Task Card

STCCS 37

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. 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.

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

Safety Task Card

Use of pizza ovens continued

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

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