

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



Burns/scalds from contact with hot surfaces or equipment



Burns/scalds from contact with hot food or hot liquids



Ignition of combustible or flammable items



Slip injuries from spillages



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



Cuts or lacerations from damaged equipment

### What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

## Hot food service equipment (including jacket potato ovens and soup kettles)

Safety Task Card  
**STCCS 10**

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. Equipment must be on a firm, level, heat-resistant surface and sited where there is adequate workspace.
2. Equipment must be sited at a suitable level, so that it can be used without having to overreach and so that food can be accessed safely.
3. Always follow the manufacturer's instructions, where these are available.
4. Inspect equipment prior to use and report any damage, including damaged containers, seals, cables etc. or leaks to your manager.
5. Do not store combustible or flammable items near the equipment and do not store anything inside equipment.
6. Water-heated equipment must be filled and maintained at the correct level to prevent it from drying out.
7. Take care when filling equipment. When filling a soup kettle use suitable implements, such as a ladle or jug.
8. Do not overfill equipment.
9. Be aware that some surfaces get hot during operation; keep hands away from these surfaces.
10. Take care when passing food under heat lamps to avoid contact with arms of hands.
11. Where overhead heat lamps are not protected, long-sleeved clothing must be worn to reduce the risk of burn injuries to forearms.

SCAN FOR  
SAFE SYSTEMS OF  
WORK VIDEO



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.

## Hot food service equipment (including jacket potato ovens and soup kettles)

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### Safe System of Work

12. Only use utensils with heat-resistant handles and use oven gloves or cloths when handling hot equipment.
13. Take care when cleaning glass and ceramic surfaces, and any sharp edges, to prevent cut injuries.
14. Where appropriate ensure 'hot surface' warning signs are displayed, including for customers.
15. When serving or emptying a soup kettle use a ladle to decant food. Never lift or tip equipment to pour hot soup from equipment.
16. Always open door and lids or covers partially at arms length to allow steam and heat to escape and for condensation to drip back into the container.
17. Turn equipment off, disconnect from the power supply and allow to cool before cleaning, or fitting and removing accessories.
18. Do not immerse the main body of the equipment in water
19. Clean any 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.