

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



Slip injuries from spillages



Asphyxiation as a result of CO poisoning



Trip injuries as a result of obstructions

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



A Carbon Monoxide alarm must be installed

Safety Task Card

STCCS 99

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. The grill must be sited on a fireproof, firm and level surface with sufficient workspace.
2. For use indoors the grill must be under the extraction canopy. The grill must not be used if the extraction system is not operating correctly, and smoke is not being completely removed.
3. Where grills are used indoors a Carbon Monoxide alarm must be installed.
4. First aid facilities should be readily available, including clean cold water for the treatment of burns and scalds.
5. Suitable firefighting equipment should be readily available.
6. Chefs should wear jackets or tunics with long sleeves.
7. Use suitable PPE such as oven gloves or cloths that are dry and in good condition.
8. Only use natural fire lighter blocks to light the grill – NEVER use flammable liquids.
9. Use a blow torch (see STCCS 43), handheld igniters or long wax tapers for lighting the grill.
10. Never leave the grill unattended or attempt to move it when lit.
11. Ensure flames do not reach above the racks.
12. Use long handled utensils to keep hands and arms at a safe distance from hot food and equipment when cooking.
13. Food must be placed on racks and removed with caution, to avoid racks moving, as these are not secured to the grill.
14. Customers should be kept well clear of the grill.
15. Store cooking utensils so that they cannot fall or cause a tripping hazard.

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.

Japanese grill continued

Safety Task Card

STCCS 99

Safe System of Work

16. Clean up food spillages as they occur and use warning signs when appropriate.
17. Do not use water to extinguish a ceramic grill as it may crack.
18. If possible, leave charcoal ash to cool for 12 hours, and at least for 6 hours, douse with water (after removing it from the grill) and place in a non-combustible external waste bin.
19. Allow equipment to cool overnight before cleaning.
20. Store charcoal away from any ignition sources.

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