

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



Back and muscle strain from manual handling



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

Safety Task Card

STCCS 62

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 barbeque should be sited away from buildings and any adjacent windows should be kept closed.
2. The area around the barbeque should be as dry as reasonably practicable and clear of obstructions that may pose tripping hazards.
3. Do not store combustibles in the vicinity of the barbeque.
4. Check the grill chains should before each use to ensure they are secure.
5. Chefs should wear jackets or tunics with long sleeves.
6. Use suitable PPE such as oven gloves or cloths that are dry and in good condition.
7. Only use natural fire lighter blocks to light the barbeque – NEVER use flammable liquids.
8. Use handheld igniters or long wax tapers for lighting the barbeque.
9. Customers should be kept well clear of hot surfaces by using barriers and/or suitable signage if necessary.
10. Organise and supervise customer traffic routes to avoid congestion around the barbeque.
11. A clear route from/to kitchen to barbeque should be maintained.
12. Use long-handled utensils to keep hands and arms at a safe distance from hot food and equipment when cooking.
13. Store cooking utensils so that they cannot fall or cause a tripping hazard.
14. Use suitable PPE such as oven gloves or cloths that are dry and in good condition.
15. Sufficient tables or worksurfaces should be provided for storage of food and equipment whilst not in use.
16. Barbeques must not be left unattended while lit.

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.

Safety Task Card

Swing grill barbecues continued

STCCS 62

System of Work

17. Ensure sufficient suitable bins are provided for waste.
18. Clean up food spillages as they occur and use warning signs when appropriate.
19. Allow equipment to cool before cleaning.
20. Leave charcoal ash to cool for at least 12 hours, douse with water and place it in a non-combustible external waste bin.
21. First aid facilities should be readily available, including clean cold water for the treatment of burns and scalds.
22. Suitable firefighting equipment should be readily available.
23. Store charcoal away from any ignition sources.

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