

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces, equipment and utensils



Burns/scalds from contact with hot food, hot liquids and steam



Slip injuries from spillages



Cuts and lacerations from damaged equipment



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

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Use a dustpan and brush to clean up broken glass

Hot food service equipment (including jacket potato oven and soup kettle)

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 sited so that you don't have to overreach to use it.
2. Make sure equipment is level and stable.
3. Water-heated food service equipment must be filled and maintained at the correct level to prevent it from drying out.
4. Take care when passing food under heat lamps to avoid contact with arms or hands.
5. Where overhead heat lamps are not protected, long-sleeved clothing must be worn to reduce the risk of burn injuries to forearms.
6. Use oven cloths or gloves when handling hot items.
7. Only use utensils with heat-resistant handles.
8. Report any damaged containers to your manager.
9. Take care when cleaning damaged parts of glass and ceramic surfaces to prevent cut injuries.
10. Make sure 'hot surface' warning signs are displayed, including for customers where appropriate.
11. Allow equipment to fully cool down before cleaning.
12. 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.

