

**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



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

**Safety Task Card**
**STCCS 03**

# Ovens including convection, combination and steam ovens

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. Always follow the manufacturer's instructions, where these are available.
2. Inspect equipment prior to use and report any damage, including leaks, to your manager.
3. Do not store combustible or flammable items on or near the equipment and do not store items inside equipment.
4. Use oven gloves or cloths when handling hot items and equipment, including any hot core probe.
5. Always open the oven partially, at arms length, to allow steam and heat to dissipate before opening the door fully.
6. Only use heat proof containers and equipment that are compatible with the oven. Check that non-metal containers and equipment are oven proof and never use items made of plastic, including plastic containers or containers with plastic coated handles.
7. Where available use the latch position to hold the door open when loading or unloading ovens.
8. Where practicable use two hands when loading or loading ovens.
9. Limit the use of oven shelves above eye level as much as possible, especially when hot liquids and fats could spill from cooking containers when they are being lifted in or out of the oven. You should only load or remove items at a height you can see into.
10. In steam mode hot water will collect on the top of any container lid or cover. Tilt containers slightly away from the body when removing them from the oven.
11. Where practicable use perforated base-trays in steamer container to collect water.

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

**STCCS 03**

## **Ovens including convection, combination and steam ovens continued**

### **Safe System of Work**

12. Use safe manual handling practices when putting items in the oven or taking them out.
13. Use a trolley when moving large containers of foods and liquids to and from the oven.
14. Hot food and liquids being transported on trolleys or racks should be covered to prevent spillage.
15. When using trolleys and mobile oven racks apply breaks, where these are available, before loading or unloading.
16. Turn equipment off, disconnect from the power supply and allow to cool before cleaning, or fitting and removing accessories.
17. In the event of a fire, leave the oven closed to remove oxygen from the fire, and turn equipment off.
18. 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.**