

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



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



A first aid kit must be easily accessible



Fire fighting equipment must be easily accessible



A Carbon Monoxide alarm must be installed

Safety Task Card

STCCS 64

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. A freestanding barbecue must be sited on firm, level ground with the wheels locked and secured to prevent it from falling over.
2. For use indoors the barbecue must be under the extraction canopy. The barbecue must not be used if the extraction system is not operating correctly, and smoke is not being completely removed.
3. Where barbecues are used indoors a Carbon Monoxide alarm must be installed.
4. If used outside the barbecue should be sited away from buildings and any adjacent windows should be kept closed.
5. The area around the barbecue should be as dry as reasonably practicable and clear of obstructions that may pose tripping hazards.
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 blowtorch (see STCCS 43), handheld igniters or long wax tapers for lighting the grill.
10. Always use the handle when opening and closing the dome to prevent hands getting trapped.
11. When cooking above 180°C, carefully lift the grill dome 5cm for ten seconds to prevent flashbacks.
12. Never leave the barbecue unattended when it is lit for use, especially not when the grill dome is open.
13. Use long-handled utensils to keep hands and arms at a safe distance from hot food and equipment when cooking.
14. 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.

Safety Task Card

Kamado barbecue continued

STCCS 64

System of Work

15. Sufficient tables or work surfaces should be provided for storage of food and equipment whilst not in use.
16. Customers should be kept well clear of hot surfaces by using barriers and/or suitable signage if necessary.
17. Organise and supervise customer traffic routes to avoid congestion around the barbecue.
18. A clear route from and to kitchen to the barbecue should be maintained.
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. Do not move a barbecue until it has cooled down completely.
22. Implement manual handling practices when moving the barbecue. This must be done by 2 people.
23. Clean up food spillages as they occur and use warning signs when appropriate.
24. First aid facilities should be readily available, including clean cold water for the treatment of burns and scalds.
25. Suitable firefighting equipment should be readily available.
26. Store charcoal away from any ignition sources.

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