

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, hot liquids and steam, eruption of superheated foods



Ignition of overheated food or other flammable items



Slip injuries from oil spillages



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



Clean up any spillages immediately

Use of Merrychef ovens

Safety Task Card STCCS 09

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 oven should be sited on a stable and level surface that is not above eye-level and should be located away from main walkways whenever practicable.
2. Use oven cloths or gloves when handling hot equipment.
3. Do not obstruct air vents, filters or steam outlets and do not hang tea towels, oven gloves on the oven door.
4. Whole eggs and sealed containers should not be heated in this oven.
5. Food with skin, such as potatoes, apples, sausages, should be pierced before heating.
6. If food is covered with food-film or cling film, the film should be pierced to allow steam to escape during heating.
7. If hot water is likely to have collected on the top of any container lid or cover, the container should be tilted slightly away from the body before removing it from the oven.
8. Only use microwaveable food containers when using microwave or combination mode.
9. Do not use metal containers or metal utensils when using microwave or combination mode.
10. When heating liquids and liquefied foods, the oven should be stopped halfway through the heating process and the food or liquid should be stirred to prevent super-heated pockets from developing.
11. 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.

