

### 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

### What other precautions should be taken?



A Carbon Monoxide alarm must be installed



Firefighting equipment must be easily accessible



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

## Charcoal ovens

Safety Task Card

STCCS 92

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. Follow the controls on STCCS 03 Convection, combination and steam ovens.
3. The oven must be sited on a fireproof, firm and level surface with sufficient workspace.
4. If the oven has casters these must be locked.
5. Do not store any combustible materials within 50cm of the equipment and ensure the air vents are not blocked.
6. The oven must be under the extraction canopy and must not be used if the extraction system is not operating correctly.
7. A Carbon Monoxide alarm must be installed in fixed kitchens.
8. Chefs should wear jackets or tunics with long sleeves and long-handed utensils must be used.
9. Only use equipment that is suitable for use at high temperatures.
10. Racks should be removed before lighting the oven.
11. Only use seasoned wood or smokeless coal.
12. Only use natural fire lighter blocks to light the oven– NEVER use flammable liquids, and only use charcoal as fuel.
13. Use a blow torch (see STCCS 43), a long-reach lighter or long wax tapers when lighting the oven.
14. If the door has to be left open for a period after lighting the oven, make staff aware of this.
15. Use a poker or similar to move charcoal in the hopper.
16. Do not refill charcoal while the oven is in operation.
17. Do not exceed the maximum temperature advised by the manufacturer.

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.

## Charcoal ovens continued

Safety Task Card  
**STCCS 92**

### Safe System of Work

18. Never leave the oven unattended or attempt to move it when lit.
19. Leave charcoal ash to cool for at least 12 hours, place it in a non-combustible external waste bin and douse with water. Never handle or dispose of hot charcoal.
20. Allow the oven to cool before cleaning.
21. Ensure that racks are kept clean and that there is no build-up of food debris.
22. The chimney must be regularly cleaned to remove soot.
23. Suitable firefighting equipment should be readily available.

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