

### What are the hazards and how might they harm?



Burns/scalds from contact  
with hot surfaces or equipment



Asphyxiation



Explosion or fire associated  
with use of gas or gas leaks

## Use of gas appliances

### Safety Task Card STCCS 34

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 familiarise yourself with the location of the main gas isolating valve.
2. Ensure that the kitchen extraction system is fully operational before igniting gas equipment.
3. Where gas equipment has to be lit manually, handheld igniters or long wax tapers must be used. Do not use a conventional lighter.
4. The igniter or taper must be lit and presented to the burner at arm's length immediately when the gas is turned on.
5. If the appliance fails to light, ventilate the equipment for at least 3 minutes before attempting to light it again so that any residual gas has had time to disperse.
6. If you suspect a gas leak, turn off all gas appliances. Do not turn light switches or electrical equipment on or off and if possible ventilate the room to the outside before vacating the area.
7. Report the suspected leak to your manager.
8. Always check that all gas appliances are turned off where appropriate at the end of the day.

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

