

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces or equipment



Ignition of overheated food or other flammable items



Slip injuries from spillages



Back and muscle strain from handling heavy items



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 oven and contact grills (including salamanders, griddles, panini/toastie/ waffle/crepe makers)

Safety Task Card
STCCS 05

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. Portable equipment should be placed on a firm and level surface and should not be positioned above range tops or ovens which would require the user to lean over potentially hot equipment.
2. Ensure plug sockets are close to the equipment and do not risk cables being overstretched and potentially damaged.
3. 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 into or out of the oven.
4. Don't stand in front of eye-level grills and salamanders unnecessarily, to avoid burns to the eyes and face.
5. Never leave food unattended during cooking.
6. Do not place items on top of salamanders and other equipment.
7. Use oven cloths or gloves when handling hot equipment.
8. Use safe manual handling practices when moving equipment.
9. Isolate the equipment and allow it to cool before cleaning.
10. Regularly remove carbonised fat and food debris from equipment.
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.

Use of oven and contact grills continued

(including salamanders, griddles, panini/toastie/waffle/crepe makers)

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List any additional hazards or risks you have identified and control measures required to manage these.