

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



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 ovens including convection, combination and steam ovens

Safety Task Card STCCS 03

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. 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.
2. Open the oven partially, at arm's length, to allow steam and heat to dissipate before opening the door fully.
3. Use oven cloths/gloves when handling hot equipment.
4. Where practicable, use perforated base-trays in steamer containers to collect water and avoid the need to cover food with lids.
5. When in steam mode hot water will collect on the top of any container lid or cover. Containers must be tilted slightly away from the body before attempting to remove them from the oven.
6. Use safe manual handling practices when putting items in the oven or taking them out. Use a trolley when moving large containers of hot foods and liquids from the oven.
7. Make sure the drip tray beneath the door is in position and that it is emptied regularly so it doesn't overflow.
8. Isolate the oven and allow it to cool before cleaning.
9. 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.

