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| **Safety Task Card** | | | | |
| **CAT 15** | **Hot Food Service Equipment**  **Including Jacket Potato Oven & Soup Kettle** | | | |
| **Workplace Safety Hazards** | | | | |
| What are the hazards?  Hot surfaces, utensils, food, liquid and steam  Contact with overhead heat lamps and gantries  Electrical and/or gas hazards  Food and liquid spillages  Damage to glass or ceramic surfaces  **Equipment in use in this site is:** | | | How might they be harmed?  Burns and Scalds  Electric shock  Fire and explosion  Slips and falls  Cuts and lacerations | |
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| **Safe System of Work** | | | | |
| * Employees to be trained in the correct use and cleaning of hot food service equipment and to be trained in the Preventing Burns and Scald Injuries Safety Conversation 3. * Food service equipment to be sited so that they can be used safely and without over reaching. * Equipment to be maintained by competent persons and in accordance with manufacturer's guidance where available * Food service equipment that is water heated to be filled to and maintained at the correct level to prevent it from drying out. * All damaged containers to be repaired or replaced to prevent hot steam escaping and causing scalds. * Hot food service equipment to be isolated and allowed to cool down before being cleaned. * Care to be taken when passing food under heat lamps to avoid contact with arms or hands. * Where overhead heat lamps are not protected, long sleeved tunics to be worn to reduce the risk of burn injuries to forearms. * Oven cloths or gloves to be used to prevent burns when handling hot items. * Suitable utensils with heat resistant handles to be provided for customer use Care to be taken when cleaning damaged parts of glass and ceramic surfaces to prevent cutting injuries. Damaged equipment to be repaired or replaced without undue delay. * Warning signs to be displayed when appropriate to inform customers of “Hot surfaces”. * Spillages cleaned up as they occur and wet floor warning signs used when appropriate. * Allow food counter to fully cool down before detailed cleaning to commence * Implement the Safe System of Work/Control Measures in Cooking, Ref. CAT 15, Electrical Safety, Ref. MAN 05 and/or Gas Safety, Ref, COM 03 Risk Assessments | | | | |
| **Site Specific Actions**  List any actions required in addition to the above safe system of work | | | | |
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| The above control measures are implemented within my unit. All relevant staff are aware of these control measures and this is recorded in the training record for this safety task card. | | | | |
| Unit Manager Name | | Signed | | Date |

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| **Safety Card Training Record** | | | |
| **CAT 15** | **Hot Food Service Equipment**  **Including Jacket Potato Oven & Soup Kettle** | | |
| I confirm that I fully understand the risks and control measures associated with the task  and that I will follow the Safe System of Work at all times. | | | |
| Operative Name | | Signature | Date |
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