

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 and steam



Slip injuries from spillages



Crush injuries, bruises, abrasions and cuts as a result of entanglement



Cuts or puncture wounds from sharp points

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

Safety Task Card

Use of rotisseries

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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. Equipment should be on a stable and level surface, with good ventilation.
2. Keep clothing and oven cloths out of reach of rotating parts to prevent them from becoming entangled.
3. Use oven cloths or gloves when handling hot items and equipment.
4. Avoid sharp points and edges when placing food on the spit and when removing it.
5. When transferring food from the rotisserie take care to avoid fat dripping.
6. Take care when cleaning sharp points and edges.
7. Isolate the equipment and allow it to cool before cleaning.
8. 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.

Safety Task Card

Use of rotisseries continued

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