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| **Safety Task Card** | | | | |
| **CAT 04** | **Multi-Functional Volume Cooking**  **(Brat Pans / Boiling Pans / Tilting Kettles & Pasta Boilers)** | | | |
| **Workplace Safety Hazards** | | | | |
| What are the hazards? | | | How might they be harmed? | |
| Contact with hot surfaces and equipment  Hot solids, hot liquids and steam.  Falling lid  Manual handling hazards  Spillages of food and liquid.  Gas hazards  Electrical hazards  Site Specific Equipment: | | | Burns  Scalds  Cuts and bruises and possible head injuries form being stuck by the lid  Back and muscle strains  Slips and falls  Fire and explosion  Electric shock, burns | |
| **Safe System of Work** | | | | |
| * Equipment only to be used and cleaned by trained employees, while always following manufacturer's user instructions where these are available * Turn off and isolate the equipment to allow it to cool before cleaning * Equipment to be maintained by competent persons and in accordance with manufacturer's guidance where available. Any pressurized equipment must be inspected and tested in accordance with a written scheme of examination * Portable boilers (e.g. pasta boilers) to be securely sited to ensure stability * Equipment that is not plumbed-in to be filled using an appropriate method, e.g. jug, pan, bucket, hose, to avoid manual handling injuries and spillages * Equipment not to be overfilled to avoid spillages * Tilting mechanism to be operated slowly to avoid spillages. * Avoid escaping steam when raising the lid. * Spillages to be cleaned up as they occur, and wet floor warning signs used when appropriate. * Brat pans must not be used for deep fat frying. * Pasta boilers must not be left unattended when in use * When decanting food, ensure that the receiving container is as close as possible to avoid spillages. * Containers not to be overfilled and whenever possible trolleys to be used to minimise manual handling. * Oven cloths/gloves to be used when handling hot equipment. * Where the boiler is drained into containers for cleaning, allow the water to cool first. All operating and isolating switches to be conveniently accessible to the user. * All operating switches to be conveniently accessible to the user in the case of emergencies * Implement the Safe System of Work/Control Measures in Electrical Safety, Ref. MAN 05 or Gas Safety, Ref. COM 03, and manual handling safety precautions. | | | | |
| **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**  **Multi-Functional Volume Cooking** | | | |
| **CAT 04** | **(Brat Pans / Boiling Pans / Tilting Kettles / Pasta Boilers)** | | |
| I confirm that I fully understand the risks and control measures associated with the task  and that I will follow all relevant Safe Systems of Work at all times. | | | |
| Operative Name | | Signature | Date |
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