

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 Moduline Fridge To Reheat Oven

Safety Task Card
STCCS 76

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. Ensure all employees operating the moduline have fully read, understand and follow the SOP
2. Ensure moduline is operating correctly and set at the correct setting for function
3. Do not overload racks
4. Open the oven partially, at arm's length, to allow any steam and heat to dissipate before opening the door fully.
5. Use oven gloves when handling hot equipment.
6. Use safe manual handling practices when putting items in the oven or taking them out. Remove one basket at a time and ensure trolley beside oven
7. Use a trolley when moving large containers of hot foods and liquids from the oven.
8. Make sure the drip tray beneath the door is in position and that it is emptied regularly so it doesn't overflow.
9. Isolate the oven and allow it to cool before cleaning.
10. 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.

