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| **Workplace Safety Management System Training Record** |
| **Employee Name:** |  | **Employee Unique Number:** |  |
| **Employee Job Role:** |  |
| **Unit Name:** |  | **Unit Number:** |  |
| **Unit Manager:** |  | **Date:** |  |

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| **Training** | **Completion** | **Refresher** |
| **Employee Signature** | **Date** | **Employee Signature** | **Date** |
| Site Safety Information Pack |  |  |  |  |
| STCGE 13 Goods receipt and storage |  |  |  |  |
| STCCS 02 Walk-in chillers and freezers |  |  |  |  |
| STCCS 03 Use of ovens |  |  |  |  |
| STCCS 04 Use of cooking ranges |  |  |  |  |
| STCCS 05 Use of ovens and contact grills |  |  |  |  |
| STCCS 06 Multifunctional volume cooking |  |  |  |  |
| STCCS 07 Using deep fat fryers |  |  |  |  |
| STCCS 08 Cleaning deep fat fryers |  |  |  |  |
| STCGE 01 Use of microwave ovens |  |  |  |  |
| STCCS 09 Use of Merrychef ovens |  |  |  |  |
| STCGE 02 Use of toasters |  |  |  |  |
| STCCS 10 Hot food service equipment |  |  |  |  |
| STCCS 11a Safety with sharp knives |  |  |  |  |
| STCCS 11b Sharpening knives with a steel |  |  |  |  |
| STCCS 12 Use of manual slicers |  |  |  |  |
| STCCS 13 Use of slicing machines |  |  |  |  |
| STCCS 14 Use of potato peeling machines |  |  |  |  |

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| Classification | Internal Use | Version No | 1.0 |

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| STCCS 15 Use of handheld blenders |  |  |  |  |
| STCCS 16 Use of food processors and blenders |  |  |  |  |
| STCCS 17 Use of bonzer can openers |  |  |  |  |
| STCCS 18 Food service counters |  |  |  |  |
| STCCS 19 Use of bag and sandwich sealers |  |  |  |  |
| STCCS 20 Dough rolling |  |  |  |  |
| STCCS 21 Handling and use of flour |  |  |  |  |
| STCCS 22 Waiting activities |  |  |  |  |
| STCCS 23 Waiting activities – children and infants |  |  |  |  |
| STCCS 24 Use of urns and hot water boilers |  |  |  |  |
| STCCS 25 Hot beverage service |  |  |  |  |
| STCCS 26 Use of hot and cold beverage dispensing machines |  |  |  |  |
| STCCS 27 Babies and infants – heating bottles and food |  |  |  |  |
| STCCS 28 Babies and infants – use of highchairs |  |  |  |  |
| STCCS 29 Polishing glassware |  |  |  |  |
| STCCS 30 Handling, use and cleaning of glass, china and crockery |  |  |  |  |
| STCCS 31 Manual dishwashing |  |  |  |  |
| STCCS 32 Machine dishwashing |  |  |  |  |
| STCGE 03 Damp mopping |  |  |  |  |
| STCGE 04 Disposal of general waste |  |  |  |  |
| STCGE 05 Use of waste compactors |  |  |  |  |
| STCCS 33 Cleaning extraction canopy |  |  |  |  |
| STCCS 34 Use of gas appliances |  |  |  |  |
| STCCS 35 Vending machines |  |  |  |  |

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| STCGE 06 Dealing with spillage of bodily fluids |  |  |  |  |
| STCGE 07 Use of roll cages |  |  |  |  |
| STCGE 08 Use of trolleys and sack trucks |  |  |  |  |
| STCGE 09 Use of hand-pallet trucks |  |  |  |  |
| STCGE 10 Use of step stools and stepladders |  |  |  |  |
| STCGE 12 Roller shutter opening and closing |  |  |  |  |
| STCGE 14 Storage, handling and use of balloon gas cylinders |  |  |  |  |
| STCGE 15 Prevention of medical sharp injuries |  |  |  |  |
| STCCS 36 Storage and use of LPG cylinders |  |  |  |  |
| STCCS 37 Use of pizza ovens |  |  |  |  |
| STCCS 38 Use of rotisseries |  |  |  |  |
| STCCS 39 Chef’s theatre |  |  |  |  |
| STCCS 40 Use of chafing fuel and chafing dishes |  |  |  |  |
| STCCS 41 Use of LPG fueled flambe lamps |  |  |  |  |
| STCCS 42 Use of barista espresso coffee machines |  |  |  |  |
| STCCS 43 Use of blowtorches |  |  |  |  |
| STCCS 44 Use and cleaning of whipped cream dispensers |  |  |  |  |
| STCCS 45 Use and cleaning of drinks blenders |  |  |  |  |
| STCCS 46 Cellar operations |  |  |  |  |
| STCCS 47 Beer line cleaning |  |  |  |  |
| STCCS 48 Use of cash registers |  |  |  |  |
| STCCS 49 Tray conveyors and carrousels |  |  |  |  |
| STCCS 50 Handling and filling Vivreau bottles |  |  |  |  |
| STCCS 51 Use of barbecues |  |  |  |  |
| STCCS 52 Use of bread slicing machines |  |  |  |  |

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| STCCS 53 Use of waste disposal machines |  |  |  |  |
| STCCS 54 Storage, handling and use of CO2 cylinders |  |  |  |  |
| STCCS 55 Use of sterilising sinks |  |  |  |  |
| STCCS 56 Use and cleaning of Toddy cold brew systems |  |  |  |  |
| STCCS 57 Use of planetary food mixing machines |  |  |  |  |
| STCCS 58 Use of VITO VL oil filter systems |  |  |  |  |
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