

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



Explosion or fire associated with use of gas



Back and muscle strain from handling heavy items



Slip injuries from spillages



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

Multifunctional volume cooking (including brat pans, boiling pans, tilting kettles, pasta boilers)

Safety Task Card
STCCS 06

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. Portable boilers (such as pasta boilers) must be securely sited so that they are stable.
2. Make sure all operating switches are conveniently accessible in the case of emergencies.
3. Make sure the lid is fully open and secure.
4. Equipment that is not plumbed in should be filled using an appropriate method, using for example a jug, pan, bucket or hose, to avoid manual handling injuries and spillages.
5. Do not overfill equipment to avoid spillages.
6. Use oven cloths or gloves when handling hot equipment.
7. Stand back to avoid escaping steam when raising the lid.
8. Brat pans must not be used for deep fat frying.
9. Pasta boilers must not be left unattended when in use.
10. When decanting food, ensure that the receiving container is as close as possible to the equipment to avoid spillages.
11. Operate the tilting mechanism slowly to avoid spillages.
12. Do not overfill containers and whenever possible trolleys should be used to minimise manual handling.
13. Allow water to cool before the boiler is drained for cleaning.
14. 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.

Multi-functional volume cooking continued

(including brat pans, boiling pans, tilting kettles, pasta boilers)

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