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| **Safety Task Card** | | | | |
| **CAT 20** | **Steaming Ovens** | | | |
| **Workplace Safety Hazards** | | | | |
| What are the hazards?  Electrical and/or gas hazards  Contact with hot surfaces, hot food hot liquid and steam  Spillages of food and liquid when lifting containers from the oven  Manual handling  Pressure vessels | | | How might they be harmed?  Electric shock and burns  Fire and explosion  Burns and scalds  Slips and falls  Back and muscle strain  Explosion | |
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| **Safe System of Work** | | | | |
| * Steaming ovens only to be used and cleaned by trained employees, all users must complete the Preventing Burns and Scald Injuries Safety Conversation 3 * Steaming ovens to be maintained by competent persons and in accordance with manufacturer's guidance where available. If necessary, pressurised steamers to be inspected in accordance with a written scheme of examination by a competent person at appropriate intervals. * Safety interlocks on the doors of pressure steamers to prevent them being opened before the pressure is equalised to be in good working order. * Open the oven door only partially at first and at arms length to allow the steam and/or heat to dissipate before opening it fully. * Where practicable, the use of steamer shelves above eye-level should be avoided when hot liquids could spill from cooking containers when they are being lifted into or out of the steamer. * Hot water will collect on the top of any container lid or cover. Containers must be tilted slightly away from the body before attempting to remove them from the oven. * Where practicable, use perforated base-trays in steamer containers to collect water and avoid the need to cover food with lids. * Oven cloths/gloves to be used when removing hot food or handling hot equipment. * Drip trays beneath doors must always be in position and not be permitted to overflow. * Spillages to be cleaned up as they occur and wet floor warning signs used when appropriate. * Steaming ovens to be isolated and allowed to cool before cleaning * Implement the Safe System of Work/Control Measures in Cooking, Ref. CAT 08, Electrical Safety, Ref. MAN 05 and/or Gas Safety, Ref. COM 03 manual handling safety precautions   **For Sector Specific Controls please review and complete the box below.** | | | | |
| **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 |
| **Safety Card Training Record** | | | | |
| **CAT 20** | **Steaming Ovens** | | | |
| I confirm that I fully understand the risks and control measures associated with the task  and that I will follow the Safe System of Work at all times. | | | | |
| Operative Name | | Signature | | Date |
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