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| **Safety Task Card** |
| **CAT09** | **Use of Oven Grills, Contact Grills (Panini & Sandwich Toasters, Griddles and Crepes & Waffle Makers) and Salamanders** |
| **Workplace Safety Hazards** |
| What are the hazards? | How might they be harmed? |
| Electrical and/or gas hazardsContact with hot surfaces and hot food Exposure to radiated heatSpillages of food and hot fat when lifting containers from the grill | Electric shockFire and explosionBurns and scaldsBurns Slips and falls |
| **Safe System of Work** |
| * Equipment only to be used and cleaned by trained employees, all users must complete the Preventing Burns and Scald Injuries Safety Conversation 3
* Equipment to be maintained by competent persons and in accordance with manufacturer's guidance where available
* Equipment should be placed on a firm and level surface and where possible should not be positioned above range tops or ovens which would require the user to lean over potentially hot equipment.
* Care to be taken to avoid burns to the eyes and face when using eye-level grills and salamanders.
* Where practicable, the use of grills above eye-level should be avoided when hot liquids and fats could spill from cooking containers when they are being lifted into or out of the grill.
* Spillages to be cleaned up as they occur, and wet floor warning signs used when appropriate.
* Oven cloths/gloves and long-handled tools to be used when handling hot food and equipment.
* Food not to be left unattended during cooking.
* Items not to be placed on top of salamanders.
* All operating and isolation switches to be conveniently accessible to the user.
* Equipment to be switched off, and where necessary allowed to cool down, before manual cleaning.
* Carbonised fat and food debris to be removed regularly from equipment.
* Implement the Safe System of Work/Control Measures in and Cooking, Ref. CAT 15, Electrical Safety, Ref. MAN 05 and/or Gas Safety, Ref. COM 03 Risk Assessments
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| **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** |
| **CAT09** | **Use of Oven Grills, Contact Grills (Panini & Sandwich Toasters, Griddles and Crepes & Waffle Makers) and Salamanders** |
| I confirm that I fully understand the risks and control measures associated with the taskand that I will follow the Safe System of Work at all times.  |
| Operative Name | Signature | Date |
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