

### What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces, equipment and utensils



Burns/scalds from contact with hot food, hot liquids and steam



Back and muscle strain from manual handling



Cuts and lacerations from sharp surfaces or broken glass



Slip injuries from spillages, trip injuries caused by obstructions



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

## Food service counters

### Safety Task Card STCCS 18

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. Check all food service counter equipment and heat lamps are in good working order before turning on. Replace any cracked or damaged lamps.
2. Do not overload plug points or extension cables with multiple electrical equipment and ensure there is no strain on extension cables.
3. Ensure surface-mounted equipment is placed on even flat surfaces and positioned away from the edge of the counter surface.
4. Avoid trailing cables from electrical equipment used on the counter. Where cables do have to run across a walkway ensure they are suitably covered, protected and attached to the floor to so that they do not create a trip hazard.
5. Do not carry hot food long distances when replenishing food service counters. Use trolleys or other manual handling aids where possible.
6. Always wear suitable gloves or gauntlets or use hot cloths to protect hands and arms when carrying hot food to food service counters.
7. Use care when placing food onto hot plates and avoid touching the heated plate or lamps above.
8. Be mindful of congested areas and make way for colleagues passing through to ensure they have sufficient space to safely pass or work.
9. If a heated lamp shatters or breaks during food service remove and discard all food items on display and clean up all remnants of the glass using a vacuum or dustpan and brush before resuming service.
10. Switch counters off and leave to fully cool before cleaning.

If you have any concerns, stop and speak with your line manager before proceeding.

