

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



Burns/scalds from contact with hot surfaces



Burns/scalds from contact with steam or hot food



Back or muscle strain from manual handling



Slip injuries as a result of spillages



Injuries from collision with pedestrians



Fire as a result of incorrect use of equipment



Electric shock or burns from incorrect use or use of faulty/damaged equipment

### What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

## Mobile banquets cabinets and hot boxes

Safety Task Card

STCCS 91

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. Always follow the manufacturer's instructions, where these are available.
2. Prior to use, visually inspect equipment and report damage to your manager. Do not use damaged equipment.
3. Equipment must be on a flat and stable surface for loading.
4. Where present, castors should be locked whenever the equipment is stationary.
5. When using stackable equipment, ensure the components, including wheel trays, are secured.
6. Ensure electric equipment has reached temperature before loading and that it is kept plugged in and switched on, other than when being moved.
7. Do not overload equipment and adhere to any load restrictions or limits.
8. Ensure that all food is well contained, so that it does not spill. Foods spilling onto the heating element may result in fire.
9. Where food is likely to release a significant amount of steam, the steam vents must be opened.
10. Only use gastros, trays, racks etc that are the correct size and intended for this purpose.
11. Use oven gloves or oven cloths when loading and unloading and keep hands away from hot surfaces.
12. Ensure the door is securely closed before moving equipment.
13. Do not transport any items on top of equipment.
14. Plan your route and avoid slopes which could cause food to spill.
15. Use good manual handling practices when loading, unloading and moving equipment.

Continued on reverse

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

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

## Mobile banquet cabinets and hot boxes continued

Safety Task Card  
**STCCS 91**

### Safe System of Work

16. Only use equipment for its intended purpose and do not use it to cook or reheat food, or to store or transport non-food items.
17. Switch off and disconnect equipment from the power source and allow it to cool before cleaning.
18. When not in use, equipment must be disconnected from the power supply.
19. Store equipment in a suitable area away from fire exits etc and ensure that cables are safely stowed, so that they are not a trip hazard and are protected from damage.
20. 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.