

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



Burns/scalds from contact with hot surfaces or equipment



Ignition of overheated food or other flammable items



Slip injuries from spillages



Back and muscle strain from handling heavy items



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



Extreme heat from operating for long periods of time may result in Heat exhaustion and heatstroke

### What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately



Long handled utensils should be used



Long sleeve jackets to be worn

## Use of Mongolian grills

### Safety Task Card STCCS 74

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. Follow manufacturer's user instructions
2. Equipment to be maintained by competent persons and in accordance with manufacturer's guidance
3. It is recommended that employees adopt a rotation schedule of 30 minutes to minimise the risk of Heat exhaustion and heatstroke.
4. Know the signs of heat exhaustion and heatstroke (below) and if you experience any cease operation of the grill and report immediately to your manager.  
(Signs: tiredness, dizziness, headache, feeling sick or being sick, excessive sweating and skin becoming pale and clammy or getting a heat rash, cramps in the arms, legs and stomach, fast breathing or heartbeat, a high temperature, being very thirsty, weakness)
5. Do not leave the grill unattended during use
6. Long handled utensils to be used to maintain hands and arms at a safe distance from hot food and equipment when cooking.
7. Chefs to wear jackets/tunics with long sleeves.
8. First aid facilities to be readily available, including clean cold water for the treatment of burns and scalds
9. Do not store combustibles near or on shelves over the grill
10. Take care when walking around the grill, do not rush near the grill, do not lean or reach over grill.
11. Ensure no obstacles are placed in front or around the grill that will present a trip hazard.
12. Spillages to be cleaned up as they occur and ensure floor is dried immediately and wet floor warning signs used when appropriate.
13. All operating and isolation switches to be conveniently accessible to the user.
14. Equipment to be switched off and allowed to cool down before manual cleaning. Follow the cleaning instructions (below) – do not clean while hot.
15. Carbonised fat and food debris to be removed regularly from equipment.

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

