

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



Burns/scalds from contact with hot surfaces, equipment or food



Ignition of overheated food or other flammable items



Slip injuries from spillages



Asphyxiation as a result of CO poisoning



Trip injuries as a result of obstructions



Back and muscle strain from manual handling

### What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately



A first aid kit must be easily accessible



Fire fighting equipment must be easily accessible



A Carbon Monoxide alarm must be installed

### Safety Task Card

## STCCS 65

## Electric smoker

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. The smoker must be sited on firm and level surface/ground.
2. For indoor use ensure smoke is always being extracted by the extraction system. The smoker must not be used if the extraction system is not operating correctly, and smoke is not being completely removed.
3. Ensure a Carbon Monoxide alarm is installed if using the smoker indoors.
4. Chefs should wear jackets or tunics with long sleeves.
5. Use suitable PPE such as oven gloves or cloths that are dry and in good condition.
6. Use long-handled utensils to keep hands and arms at a safe distance from hot food and equipment when cooking.
7. The drip bowl must be in place when the smoker is switched on.
8. Do not leave the smoker unattended for longer than 20 minutes at a time.
9. The drip bowl must be emptied every 2-3 hours and filled with clean water.
10. Do not touch hot surfaces or the heating lamp/element at the back of the smoker when it is on or cooling down.
11. Turn the smoker off, disconnect it from the power supply and allow it to cool for at least 2 hours before removing racking and the drip bowl for cleaning.
12. Carefully remove extinguished briquettes and place in a non-combustible external waste bin.
13. Keep the smoke generator free of woodchips and grease.
14. Do not move the smoker while it is in use.

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.

Safety Task Card

## Electric smoker continued

STCCS 65

### System of Work

15. Implement manual handling practices when moving the smoker. This must be done by 2 people.
16. Clean up food spillages as they occur and use warning signs when appropriate.
17. First aid facilities should be readily available, including clean cold water for the treatment of burns and scalds.
18. Suitable firefighting equipment should be readily available.
19. Store briquettes away from any ignition sources.

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