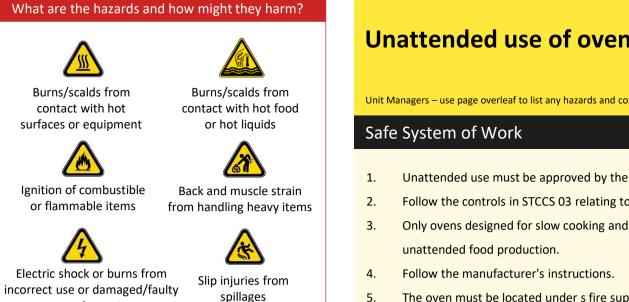


Safety Task Card

STCCS 80



What other precautions should be taken?



equipment



Use oven gloves or cloths when handling hot items

Clean up any spillages immediately

Unattended use of ovens

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

- Unattended use must be approved by the Client and/or the relevant insurer.
- Follow the controls in STCCS 03 relating to general use of ovens.
- Only ovens designed for slow cooking and unattended use, with digital temperature controls are used for
- 5. The oven must be located under s fire suppression system.
- 6. The area around ovens must be kept clean and tidy, with no flammable items in the vicinity.
- Report any malfunction or damage and remove equipment from use. 7.
- 8. Hobs must not be used for unattended food production.



Safety Task Card

Unattended use of ovens continued

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

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