

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



Slip injuries from spillages



Manual handling injuries – back pain and strains



Cuts/lacerations from broken glass and crockery

What other precautions should be taken?



Clean up any spillages immediately



Use a dustpan and brush to clean up broken glass

Waiting activities – children and infants

Safety Task Card STCCS 23

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 the procedures on the on **STCCS22** for general waiting activities.
2. Be aware that children may behave unpredictably – they may move suddenly, reach for an item placed onto the table, get up from the table, wave arms etc.
3. Always serve from the opposite side of the table from any child or infant, staying out of reach of the child or infant.
4. If necessary, ask customers to move so that you can rest a tray or plates down on the table safely. Ask a colleague to assist to assist if required.
5. Check that an adult is ready for the hot food or drinks to be delivered to the table before placing them onto the table.
6. Always hand over hot food and hot drinks to the adults present, not to children or infants directly.
7. Never hand over hot food and drinks across, in front of or over the heads of children and infants.
8. Alert customers to hot plates.
9. Clean up spillages as they occur and use wet floor warning signs when appropriate.
10. Use a dustpan and brush to clean up breakages and dispose of broken crockery or glass the designated waste container, or if none is available, by wrapping securely in cardboard and placing in general waste.

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

