

What are the hazards and how might they harm?



Back and muscle strain
from manual handling



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



Crush and impact injuries to
limbs from falling items



Impact injuries as a result
of falling from height



Inhalation injury, burns, skin
irritation from cleaning chemicals

What PPE should the individual wear?



Mandatory Hand Protection PPE
to be provided for cleaning - Nitrtech II

What other precautions should be taken?



Clean up any spillages immediately

Cleaning extraction canopy (including removal/replacement of extract canopy filters)

Safety Task Card
STCCS 33

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. Make sure that the area around the canopy where the filter is to be removed is clear of obstructions.
2. All cooking equipment must be switched off and hot surfaces must have been allowed to cool down.
3. If there is a deep fat fryer under the canopy then make sure the fryer is turned off, the oil has cooled down for at least 7 hours and the basket covers are in place.
4. Ensure that you are assisted by a colleague when removing the vent.
5. If the canopy filter is not within arm's reach, a trained employee may use a step stool to ensure they can reach the canopy filter safely.
6. Use long-handled cleaning tools to clean the vent canopy as per the method in your cleaning schedule.
7. Under no circumstances should you climb on equipment to access the canopy or filters.
8. Correct PPE must be worn: rubber gloves and slip-resistant footwear with reinforced toe.
9. Once filter vent is removed it should be cleaned as per the method in your cleaning schedule.
10. When returning the filter follow the same procedures listed above.

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

