

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces or equipment



Burns/scalds from contact with hot food or hot liquids



Ignition of combustible or flammable items



Slip injuries from spillages



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

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

Safety Task Card STCCS 108

Rice cookers, slow cookers and similar equipment

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. Equipment must be on a firm, level, heat-resistant surface and sited where there is adequate workspace.
2. Equipment must be sited at a suitable level, so that it can be used without having to overreach and so that food can be accessed safely.
3. Always follow the manufacturer's instructions, where these are available.
4. Do not store combustible or flammable items near the equipment and do not store anything inside equipment.
5. Be aware that some surfaces get hot during operation and keep hands away from these surfaces.
6. Use suitable implements to put food into the equipment and remove it. Never lift or tip equipment to pour hot items from equipment.
7. Do not overfill equipment and always use the lid.
8. Whilst operating equipment should only be left unattended for short periods, where this is necessary.
9. Stand back when removing the lid to allow steam to escape and condensation to drip from the lid back into the inner pot.
10. Use oven cloths/gloves when handling hot equipment.
11. Turn equipment off, disconnect from the power supply and allow to cool before cleaning, or fitting and removing accessories.
12. Do not immerse the main body of the equipment in water.
13. Clean up spillages as they occur and use wet floor warning signs when appropriate.

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

Safety Task Card

Rice cookers, slow cookers and similar equipment continued**STCCS 108****List any additional hazards or risks you have identified, and control measures required to manage these.**