Catering Services Pack Updates and Changes

Doc Ref	Doc Name	Changes
CS-RA	Catering Services Risk Assessment	Sections added (noise, fire, repetitive movements, contractor and maintenance activities)
STCGE01	Microwave ovens	Additional controls
STCGE02	Toasters	Additional controls
STCGE03	Damp mopping	STC video QR code added
STCGE05	Wate compactors	STC video QR code added
STCGE06	Dealing with bodily fluids	STC video QR code added
STCGE09	Use of hand pallet trucks	STC video QR code added
STCCS02	Walk-in chillers	Additional controls
STCCS03	Ovens	STC video QR code added
STCCS04	Cooking ranges	Additional controls
STCCS05	Oven and contact grills	Additional controls
STCCS06	Multi-functional volume cooking	Additional controls
STCCS07	Use of deep-fat fryers	STC video QR code added
STCCS08	Cleaning deep-fat fryers	STC video QR code added
STCCS09	Merrychef ovens	Additional controls
STCCS10	Hot food service equipment	STC video QR code added
STCCS11a	Safety with sharp knives	Additional controls
STCCS11b	Sharpening knives with a steep	STC video QR code added
STCCS12	Manual slicers	Additional controls
STCCS13	Slicing machines	Additional controls
STCCS15	Handheld blenders	Additional controls
STCCS16	Food processors and blenders	Additional controls
STCCS20	Dough rollers	Additional controls
STCCS24	Urns and hot water boilers	Additional controls
STCCS25	Hot beverage service	STC video QR code added
STCCS26	Use of hot and cold beverage dispensing machines	STC video QR code added
STCCS29	Polishing glassware	STC video QR code added
STCCS30	Handling, use and cleaning of glass, china and crockery	STC video QR code added
STCCS31	Manual dishwashing	Corrected document control
STCCS32	Machine dishwashing	STC video QR code added