|  |  |  |
| --- | --- | --- |
| Ref. CAT 30 | Task/Activity: Use of Hot Food Service Equipment | Assessment date: |
| Unit No: | Unit name/location: | Assessed by: |
| **Hazard** | **Safety Risk** | Safe System of Work / Control Measures |
| Hot surfaces, utensils, food, liquid and steamContact with overhead heat lamps and gantriesElectrical and/or gas hazardsFood and liquid spillagesDamage to glass or ceramic surfaces**Equipment in use in this site is:** | Burns and ScaldsElectric shockFire and explosionSlips and fallsCuts and lacerations | * Employees to be trained in the correct use and cleaning of hot food service equipment and to be trained in the Preventing Burns and Scald Injuries Safety Conversation 3.
* Food service equipment to be sited so that employees and/or customers can use them safely and without over reaching.
* Equipment to be maintained by competent persons and in accordance with manufacturer's guidance where available
* Food service equipment that is water heated to be filled to and maintained at the correct level to prevent it from drying out.
* All damaged containers to be repaired or replaced to prevent hot steam escaping and causing scalds.
* Hot food service equipment to be isolated and allowed to cool down before being cleaned.
* Care to be taken when passing food under heat lamps to avoid contact with arms or hands.
* Where overhead heat lamps are not protected, long sleeved tunics to be worn to reduce the risk of burn injuries to forearms.
* Care to be taken when cleaning damaged parts of glass and ceramic surfaces to prevent cutting injuries. Damaged equipment to be repaired or replaced without undue delay.
* Oven cloths or gloves to be used to prevent burns when handling hot items.
* Suitable utensils with heat resistant handles to be provided for customer use.
* Warning signs to be displayed when appropriate to inform customers of “Hot surfaces”.
* Spillages cleaned up as they occur and wet floor warning signs used when appropriate.
* Implement the Safe System of Work/Control Measures in Cooking, Ref. CAT 15, Electrical Safety, Ref. MAN 05 and/or Gas Safety, Ref, COM 03 Risk Assessments
* **For Sector Specific Controls please review and complete the box below.**
 |
| **Who may be affected by the task/activity?****(Tick all applicable boxes)** |
| Compass employees/Agency staff |  |
| Customers / Client staff |  |
| Visitors / Members of the Public |  | Please review your Sector Specific Guidance to determine if you are required to wear PPE as part of your sector Risk Profile, where PPE is a requirement please record here the PPE required for the task and if it is not a requirement please tick the relevant box;

|  |
| --- |
|  |

PPE is not required for this task based on our Sector Risk Profile

|  |
| --- |
|  |

PPE is required for this task based on our Sector Risk Profile and the PPE to be issued is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Ensure all persons required to wear this PPE sign the PPE Record of Issue document and a copy of this is kept on their Personnel File. |
| Maintenance personnel |  |
| Delivery personnel |  |
| Other (specify below) |  |
| **IMPORTANT - This risk assessment should be reviewed every 3 years, or whenever there is a significant change in the task or activity and following any accident or incident involving this task or activity. This risk assessment must be retained for a period of 6 years.** |