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| Ref. CAT 41 | Task/Activity: Use of Steaming Ovens (Steamers) | Assessment date: |
| Unit No: | Unit name/location: | Assessed by: |
| **Hazard** | **Safety Risk** | Safe System of Work / Control Measures |
| Electrical and/or gas hazardsContact with hot surfaces, hot food hot liquid and steamSpillages of food and liquid when lifting containers from the ovenManual handlingPressure vessels**Type of Steaming Ovens in use in this site are:** | Electric shock and burnsFire and explosionBurns and scaldsSlips and fallsBack and muscle strainExplosion | * Steaming ovens only to be used and cleaned by trained employees, all users must complete the Preventing Burns and Scald Injuries Safety Conversation 3
* Steaming ovens to be maintained by competent persons and in accordance with manufacturer's guidance where available. If necessary, pressurised steamers to be inspected in accordance with a written scheme of examination by a competent person at appropriate intervals.
* Safety interlocks on the doors of pressure steamers to prevent them being opened before the pressure is equalised to be in good working order.
* Open the oven door only partially at first and at arms length to allow the steam and/or heat to dissipate before opening it fully.
* Where practicable, the use of steamer shelves above eye-level should be avoided when hot liquids could spill from cooking containers when they are being lifted into or out of the steamer.
* Hot water will collect on the top of any container lid or cover. Containers must be tilted slightly away from the body before attempting to remove them from the oven.
* Where practicable, use perforated base-trays in steamer containers to collect water and avoid the need to cover food with lids.
* Oven cloths/gloves to be used when handling hot equipment.
* Drip trays beneath doors must always be in position and not be permitted to overflow.
* Spillages to be cleaned up as they occur and wet floor warning signs used when appropriate.
* Steaming ovens to be isolated and allowed to cool before cleaning
* 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 and the manual handling safety precautions
* **For Sector Specific Controls please review and complete the box below.**
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| **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;

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

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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.** |