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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 hazards  Contact with hot surfaces, hot food hot liquid and steam  Spillages of food and liquid when lifting containers from the oven  Manual handling  Pressure vessels  **Type of Steaming Ovens in use in this site are:** | | | Electric shock and burns  Fire and explosion  Burns and scalds  Slips and falls  Back and muscle strain  Explosion | * 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.** | |
| **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.** | | | | | |