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| Ref. CAT 27 | Task/Activity: Use and Cleaning of Grills, Griddles and Salamanders | 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 and hot food Exposure to radiated heatSpillages of food and hot fat when lifting containers from the grill**Grills in use in this site are:** | Electric shockFire and explosionBurns and scaldsBurns Slips and falls | * Equipment only to be used and cleaned by trained employees, all users must complete the Preventing Burns and Scald Injuries Safety Conversation 3
* Equipment to be maintained by competent persons and in accordance with manufacturer's guidance where available
* Where possible grills and salamanders should not be positioned above range tops.
* Care to be taken to avoid burns to the eyes and face when using eye-level grills and salamanders.
* Where practicable, the use of grills above eye-level should be avoided when hot liquids and fats could spill from cooking containers when they are being lifted into or out of the grill.
* Spillages to be cleaned up as they occur and wet floor warning signs used when appropriate.
* Oven cloths/gloves and long-handled tools to be used when handling hot food and equipment.
* Food not to be left unattended during cooking.
* Items not to be placed on top of salamanders.
* All operating and isolation switches to be conveniently accessible to the user.
* Equipment to be switched off, and where necessary allowed to cool down, before manual cleaning.
* Carbonised fat and food debris to be removed regularly from equipment.
* Implement the Safe System of Work/Control Measures in and 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.**
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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.** |