

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 4
Risk Assessment	Hot Objects	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Hot Surfaces, Food, Utensils.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazard associated with hot objects is burns and scalds from contact with surfaces and products. We will consider the following risk factors and hazards and identify all persons who may be at risk.

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Hot: Surfaces, Cooking Utensils, and Hot Food	Staff: Contact with hot surfaces, cooking utensils, food items <ul style="list-style-type: none"> • Burns • Scalds 	<ul style="list-style-type: none"> • <i>Employees are trained in the safe use of equipment</i> • <i>Provision of oven cloths/oven gloves to all chefs</i> • <i>Equipment allowed to cool before cleaning</i> • <i>Do not lean across hot stoves</i> • <i>Ensure handles are secure on containers</i> • <i>Never leave cooking pots so the handles overlap the stove edge</i> • <i>Use PPE provided</i> • <i>Lower food into hot oil/fat or liquid slowly</i> • <i>Take care when moving hot objects around the kitchen</i> • <i>Guards kept in place where required</i> 				

Burns & Scalds Safeguards

Carrying hot containers

- Do not carry hot containers across busy areas
- Let containers cool first whenever possible
- Place containers with hot liquid on flat level surface
- Never use wet cloths to carry hot items
- Plan work process to avoid carrying hot objects
- Ensure handles are secure on containers

Use Oven Gloves

- Use PPE provided - oven gloves or oven cloths
- Ensure a proper grip before moving hot objects

Keep Floors Clear

- Keep floors and access routes clear
- Practice good housekeeping
- Slips, Trips or Falls can lead to burn/scald injury
- Never place hot containers on the floor
- Ensure following safe cleaning and oil draining procedures

Do not Reach Across Hot Surfaces

- Do not lean across hot stoves
- Walk around hazards whenever possible
- Switch flames off before leaning over gas burners

Open Lids Away from You

- Open lids away from you and others to prevent scalds from steam and splash back from liquid food
- Never leave cooking pot handles or utensils overlapping the stove edge

Lower food in Slowly

- Lower food into hot oil or liquids slowly
- Be aware of hot oil splash back when frying

Observe "Caution Hot" Signage



Further Control Measures

Information, Instruction & Training	Personal Safety
<ul style="list-style-type: none"> • Fire Safety Awareness Training • Manual Handling Training • Train staff in safe procedures in the kitchen • Train staff in safe handling procedures of hot objects 	<ul style="list-style-type: none"> • PPE is supplied and worn, tie long hair back or wear PPE cap • Spillages are managed immediately • You must undergo specific instruction and training in the proper use and care of kitchen equipment • Allow equipment to cool sufficiently before cleaning • Use an oven cloth or oven gloves to handle hot trays
Managerial Controls	
<ul style="list-style-type: none"> • Ensure Proper signs in place • Assess all kitchen areas for any signage requirements • Piping, ovens and radiators are insulated • Guards in place where required 	

Action List

Hazard	Control Required	Assigned to (name):	Action By (date):	Completed	Date Completed