

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
Risk Assessment	Steaming Oven	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Steam, Hot Surfaces, Hot Food Items, Electricity, Manual Handling	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main risks associated with Steaming Ovens are: scalds when opening the door and burns from contact with hot outer casing
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
Steam Release: When opening door	Staff Incorrect position when opening door <ul style="list-style-type: none"> • <i>Scalds from steam</i> 	<ul style="list-style-type: none"> • Train staff in safe operation procedures • Stand to the side when opening door • Open door a little at first to control the release of excess steam • Sleeves rolled down when using the steam oven • PPE supplied and worn when required 				
Hot Surfaces	Staff Contact with hot surfaces/liquids <ul style="list-style-type: none"> • <i>Burns</i> • <i>Scalds</i> 	<ul style="list-style-type: none"> • PPE supplied and worn: <ul style="list-style-type: none"> ○ oven gloves, ○ oven cloths • Warning signs 				

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Manual Handling: Loading and unloading heavy trays.	Staff Incorrect handling techniques: Over-reaching, bending, twisting <ul style="list-style-type: none"> • <i>MSD,</i> • <i>Lower back pain,</i> • <i>Sprains & Strains</i> • <i>Disc Damage</i> 	<ul style="list-style-type: none"> • Staff trained in safe manual handling techniques • Equipment is located at a safe height so as to prevent excessive bending and stretching and lifting hot containers from an unsafe level • Food containers and trays are not placed at an excessive height in oven • Pull pan slowly out of steamer at an angle away from you as there could be HOT water gathered on top of the pan 				
Electricity	Staff, Visitors, Customers No pre-use checks, risk of electrical fault, fire <ul style="list-style-type: none"> • <i>Electric Shock</i> • <i>Burns</i> • <i>Smoke inhalation</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Staff trained in pre-use checks • Check cables and plug before use • Isolate equipment before cleaning • Steaming oven installed and used in accordance with manufacturer's instructions 				

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<p>Cleaning Operations</p>	<p>Staff Manual Handling - stretching/overreaching</p> <ul style="list-style-type: none"> • <i>MSD,</i> • <i>Lower back pain</i> • <i>RSI</i> <p>Contact with hot surfaces/Steam</p> <ul style="list-style-type: none"> • <i>Burns</i> • <i>Scalds</i> <p>Chemical exposure</p> <ul style="list-style-type: none"> • Skin irritation, • Inhalation, • Burns, • Splashes in the eyes 	<ul style="list-style-type: none"> • Only trained staff allowed to clean steam oven • Practice safe manual handling techniques • Use kick stool for access if required during cleaning • Allow equipment to cool before cleaning • PPE Supplied and worn: eye protection and gloves 				

Further Control Measures

Information, Instruction & Training

- Fire Safety Awareness Training
- Manual Handling Training
- Train staff in safe procedures for Steaming oven use
- Train staff to report maintenance issues or any problems they experience when using Steaming ovens
- Staff trained in safe cleaning procedure of Steaming Oven

Personal Safety

- PPE is supplied and worn
- Spillages are managed immediately
- You must undergo specific instruction and training in the proper use and cleaning of Steaming oven
- Report any faults on oven immediately, stop use, isolate power and inform maintenance staff/supervisors

Managerial Controls

- Equipment is installed and operated in accordance with manufacturers recommendations
- Caution signage is posted alerting employees to hot surfaces
- Equipment is serviced on a regular basis by a qualified technician and service records are maintained
- Clearly labelled shut off point provided

Safe Cleaning Procedure

- **Clean With Caution**
- Allow steaming oven to cool before cleaning
- Isolate equipment before cleaning
- Do not mix chemicals for cleaning
- Wear appropriate PPE: eye protection and gloves
- Use kick stool if required to access higher areas of the appliance, avoid over-reaching

Safeguards: Steaming Oven

Operate With Caution: Oven and its parts are hot, use care when operating or cleaning

- Ensure machine is isolated when not in use and before cleaning
- Before using the oven ensure that:
 - The heating elements are completely covered with water or the sump is filled to the correct level
 - The float regulating the water level is operational
- Do not use if the steam vent is obstructed or not working
- Open the door just a little at first to allow excess steam to escape
- Report any steam leakage around the door seal
- Keep the drip tray in position
- Clean daily after use
- Ensure steam safety valves vent away from the operator in a safe direction.

Standard Operating Procedures

- If containers are filled with liquid or contents which liquefy during cooking, place on racks that will allow the user to see into the containers
- Try to carry uncooked items close to your body and try to reduce overreaching as much as possible when loading the steamer
- Only touch the controls, not the unit when steamer is operating, the outside surface temperature may exceed 60 ° C (140 ° F).
- Open door very slowly and stand back to avoid steam burns and accidents due to fogging of glasses
- Allow steamer to cool before draining and cleaning
- Do not use the cool down mode unless the air baffle has been locked
- Wear safety goggles and gloves during cleaning. Follow instructions in the operators manual and product label
- Do not touch the fan wheel
- For automated cleaning, wear gloves when opening or handling cleaning product for dispenser
- Do not store any items against the steamer because of the heat it can generate

Action List

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