

Cooking Stations

Work safely & avoid injuries by following the points below for every task

Colleagues using the Cooking Station must have a current Food Hygiene qualification

- Ensure the working environment around the Cooking Station is clean, dry, free from obstacles and all safety signage is in place. Clear access to the mains isolator and operating controls must be maintained.
- Ensure that the Oven/Ceramic Hob is in working order and safe to use. Report any defects to the Store Manager.
- Never store anything on top of the Ceramic Hob (other than wooden cover to go over the hob when not in use and after cool down).
- Always wear the correct protective clothing. When handling hot trays/pots or product, oven gloves must be worn.
- Be careful of hot surfaces, including oven surfaces, door panels, baking trays / grids, Pots, Pans and Ceramic Hob.
- Take care when opening the oven doors and transferring trays / goods.
- Always switch the Oven/Ceramic Hob off when cooking is finished and before cleaning the oven. Switch off the power at the oven and isolate at the mains isolator.



- Colleagues to use and handle knives as trained.
- Ensure the oven / equipment is cool before cleaning takes place, and always follow the specific cleaning instructions for the type of oven, using only authorized cleaning chemicals.
- Visually check mats/bins are in good condition at start and end of each day – edges or corners must not be cut or damaged.
- Visually check all trailing cables are secured in cable protector.
- Visually check that correct allergen signage is in place.

	2017	2018	2019	2020
Colleague				
Trained by				