

## SAFE OPERATING PROCEDURES

# Cookery and Food Handling

**DO NOT** perform work involving the preparation and storage of food unless instructed in its safe handling and operation and given permission.



Safety glasses must be worn where hot foods are being prepared.



Long and loose hair must be contained.



Appropriate footwear with substantial uppers must be worn.



Close fitting/protective clothing must be worn.



Rings and jewellery must not be worn.



Gloves must be worn when handling food.

### PRE-OPERATIONAL SAFETY CHECKS

1. Check workspace and walkways to ensure no slip-hazards are present.
2. Inspect equipment before use for guards, cracks and other damage.
3. Ensure the same equipment is not used for raw meat, chicken and fish as for foods that will not be cooked (e.g. salads).
4. Persons with open cuts and abrasions, rashes or boils, or any contagious condition, are to be removed from the activity and treated immediately.
5. Locate and ensure you are familiar with the operation of the master GAS ON/OFF control (if fitted).
6. Faulty equipment must not be used. Immediately report suspect equipment.

### OPERATIONAL SAFETY CHECKS

1. Ensure fats and oils are heated in containers approved for that purpose.
2. Ensure there are appropriate fire extinguishers and fire blankets in the cooking area.
3. Test operation of extraction fans (where required).
4. Use a safe working posture (beware of heated surfaces and equipment handles).
5. Evacuation path is maintained whilst the room is occupied.

### HOUSEKEEPING

1. Switch off the equipment when not in use.
2. Equipment is stored safely when not in use.
3. Leave the equipment in a safe, clean and tidy state.
4. Spills are notified and immediately removed.

### POTENTIAL HAZARDS

- Hair/clothing entanglement – hot surfaces and protruding handles.
- Eye injuries – flying particles from heated food.
- Cross contamination of foods – handling raw meat with the same equipment.