

Technologies - No.52 Electric Ovens (List additional hazards, risks and controls particular to your school using the blank template no.69)

Hazards	Is the hazard present? Y/N	What is the risk?	Risk rating H = High M = Medium L = Low	Controls (When all controls are in place risk will be reduced).	Is this control in place?	Action/to do list/outstanding controls *Risk rating applies to outstanding controls outlined in this column	Person responsible	Signature and date completed
Unsafe use of ovens or direct contact with hot surfaces		Fire and burns	H	Material should never be stored on top of an oven or in a way that might block exhaust outlets				
		Fire						
		Contact with hot surface	M	Control of material placed in oven				
		Burns	M	Personal protective equipment (PPE) is used as necessary				
Electric shock, electrocution, burns, death		Electric shock/ fire/burns	H	Visual check carried out prior to use				
			H	Ensure oven controls function correctly prior to use				
			H	Ovens are serviced by a competent person and service records kept as part of the maintenance schedule				
			H	Defective electrical equipment shall be clearly identified, labelled as out of use. Ensure all faults are recorded in log book. Ensure any previous faults have received attention. Report defects to person in control of workplace to ensure all items are repaired or replaced. See 'General School Risk Assessments - No.20 Portable Electrical Appliances'				
			H	The operation of the RCD is checked by pressing the test button regularly and the RCD is tested periodically by a competent person to ensure that it operates at correct leakage current (leakage current not exceeding 30 mA in a time of not more than 0.3 seconds). Applicable to plug & sockets arrangements				
			H	Ensure cable and plug are in good condition				
			H	Ensure ovens are turned off or disconnected when not in use				

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Contact with oven fan blades		Entanglement, pinching and or amputation of fingers	H	When fitted, fan blades are adequately guarded				
Ingestion of contaminated material		Poisoning or ill health	M	Food and drink are prohibited in working area				
Contact with hazardous materials		Exposure to hazardous materials	M	Personal hygiene is promoted (washing of hands, use of barrier creams etc.)				

If there is one or more **High Risk (H)** actions needed, then the risk of injury could be high and immediate action should be taken.
Medium Risk (M) actions should be dealt with as soon as possible. **Low Risk (L)** actions should be dealt with as soon as practicable.

Risk Assessment carried out by: _____

Date: / /