



FS-SWP-208.1		STEAM KETTLE (Electric Tilting) - Operation & Cleaning	
Department / Area: Nutrition & Food Services		Date Created: January 20, 2014	Review / Revised date: March 1, 2018
Approved By: Regional Manager Nutrition and Food Services			

Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
H M L risk for injury <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Severe Burns/scalds from steam hot liquid exposure, insert with hot contents. <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Overreaching: stirring/scooping <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Lifting: awkward positioning lifting an insert	<ul style="list-style-type: none"> • Oven Mitts: Hot Handling • Rubber gloves: Cleaning • Nylon brush only for cleaning
	Training / Reference information
	<ul style="list-style-type: none"> • Department Orientation / Checklist • WHMIS / training annually • MSDS Binder Location • First Aid procedures in the event of injury • Job Hazard Analysis • Operator's manual

Note: Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

Employers must ensure that workers are trained and follow this safe work procedure
Steps to perform this task safely:

Operating

1. Once preheating is complete, the exterior will be hot.
2. Do NOT fill kettle above recommended level marked on outside of kettle to avoid over filling and potential for splashing.
3. Each kettle is equipped with marine lock to prevent accidental tilting.
4. When cooking is complete, turn ON/OFF switch to OFF.
5. Pour contents slowly from kettle to avoid splashing into appropriate containers by tilting kettle forward.
6. To prevent burns use long handled paddles for stirring and long handled dippers for removing food.

Cleaning

7. Ensure temperature control is switched to OFF and kettle has cooled.
8. When cleaning kettle be aware of awkward postures, over reaching, hot water/tap and metal components.