

# STANDARD OPERATING PROCEDURE

## BAIN MARIE – Operation

Report any safety concerns to the supervisor on duty and raise a hazard form



### Equipment required

- › Bain marie, bucket, trolley
- › Worker to wear footwear that is fully enclosed, slip resistant sole, water repellent/resistant and provides adequate support.
- › **Personal protective equipment required:** gloves, apron

### Risks and Safety Procedures

Risk	Safety procedures
Burns from hot bain marie, hot water or steam	<ul style="list-style-type: none"><li>› All bain maries must display a 'caution – hot surface' sign.</li><li>› As much as possible, wait until the bain marie has cooled before attempting to clean it.</li><li>› Use trolley to transport ¾ filled bucket. PPE to protect against spills.</li></ul>
Manual handling injury from spilling on wet surface	<ul style="list-style-type: none"><li>› Physically check the tap is in OFF Position.</li><li>› Mop up any spilt water ASAP use dry mop afterwards and erect signage</li></ul>
Food poisoning	<p>Bain Maries and food containers are to be cleaned after use.</p> <ul style="list-style-type: none"><li>› Food must not go below 75°C. If the food cannot be held at 65 °C report the situation to the manager.</li><li>› Place lids on top of containers.</li></ul>
Electric shock	<ul style="list-style-type: none"><li>› Ensure power cord is not in power point when cleaning.</li><li>› Ensure hands are dry when touching electrical equipment/switches</li></ul>

Manual handling injury from transporting bain marie

- › Employee competent in manual handling
- › Bend knees to reach low items
- › Use trolley for trays and gloves to remove trays' lids

## Behaviour

### Process

### Worker behaviour

### Public/others

Prepare machine for cleaning

- › Turn off heating lights and turn power off at machine as soon as it is not needed to keep food hot
- › Turn power off at wall and unplug from power point.
- › Remove all trays and lids.

Public to stay away from bain marie when it is hot or being cleaned

Drain bain marie

- › Place 4 litre bucket under tap.
- › Turn on tap and fill  $\frac{3}{4}$  of water.  
Turn off tap
- › Place bucket on trolley and wheel over to the waste sink and empty bucket. Repeat until bain marie is empty

Clean bain marie

- › Wipe inside of bain marie.
- › Wipe inside over and surrounds

Follow-up

- › Document any incident and report it to your supervisor immediately