



JOB AID HAZARD AWARENESS INFO

STEAMER

A food steamer or steam cooker is a kitchen appliance used to cook or prepare various foods with steam heat by means of holding the food in a sealed vessel that limits the escape of air or liquids below a pre-set pressure. This manner of cooking is called steaming.

Hazards Involved/Arise

- Burns
- Scalding
- Electrocution
- Cleaning

People Affected

- Cooks
- Kitchen staff
- Other staff



Image Courtesy of
Cleveland-Convotherm Welbilt

Existing Controls

- Extreme caution should be used every time the door is opened
- When not in use, steamer must be turned off
- Always use the correct pans (perforated)
- Always pull out the pan fully before checking a food item for temperature - reaching inside is extremely dangerous
- Racks must fit easily
- All staff must be trained on steamer emergency procedures
- Any staff that may ever be required to use the steamer must be fully trained in the correct use and maintenance of the steamer
- Personal protective equipment (PPE) - heat resistant gloves should be used

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