


Work Health Safety: Safe Work Practice: Food & Catering

Bain Marie Operation

 Risks	Risk rating	Risk Controls
Electric shock	Likelihood: E Consequence: 1 Rating = HIGH	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Have leaks repaired before turning on electricity. <input checked="" type="checkbox"/> Ensure hands are dry when using electrical equipment/switches
Manual handling injury from spilling on wet surface	Likelihood E Consequence 3 Rating = MODERATE	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Physically check the tap is in OFF Position. <input checked="" type="checkbox"/> Mop up any spilt water ASAP use dry mop afterwards and erect signage
Food poisoning/contamination	Likelihood: D Consequence: 3 Rating = MODERATE	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Bain Maries and food containers are to be cleaned after use. <input checked="" type="checkbox"/> Food must not go below 75°C. If the food cannot be held at 65 °C report the situation to the manager. <input checked="" type="checkbox"/> Place lids on top of containers.
Manual handling injury from operating bain marie	Likelihood: D Consequence: 2 Rating = MODERATE	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Staff competent in manual handling <input checked="" type="checkbox"/> Waste sink is to be used, as it is below shoulder height. <input checked="" type="checkbox"/> Do not carry bucket to the bain marie - use a trolley.
Burns from hot bain marie, heat lamps, hot trays or steam	Likelihood E Consequence 3 Rating = MODERATE	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> All bain maries must display a 'caution - hot surface' sign. <input checked="" type="checkbox"/> The Bain Marie is not to be over filled or be allowed to boil dry. <input checked="" type="checkbox"/> Only fill the Bain Marie with cold/warm water. <input checked="" type="checkbox"/> Don't use heat lamp – cover food when not serving <input checked="" type="checkbox"/> Use insulated gloves or dry cloths and place trays carefully to avoid splashing.

Equipment required:

<i>Mercy Services equipment</i>	<i>Others equipment</i>
Bain Marie, bucket, trolley, towel Worker to wear <u>footwear</u> that is fully enclosed, slip resistant sole, water repellent/resistant and provides adequate support. Personal Protective Equipment required: Gloves, Apron	

Activity	Worker behaviour	Client/other's behaviour
1. Preparing Bain Marie for use	a. Position bain marie where food will be served with cord safely set to the side or covered with a mat if people can, in any way, walk on it.	<i>Clients to: stay away from Bain Marie when it is hot or being prepared</i>

Activity	Worker behaviour	Client/other's behaviour
	b. Ensure Bain Marie is clean. c. Ensure Bain Marie tap is off before filling. d. Collect, bucket & trolley, wheel to the waste sink and $\frac{3}{4}$ fill bucket with COLD WATER. e. Check tap and actual Bain Marie for water leaks whilst filling with the first bucket of water. f. Ensure water level is covering element.	
2. Using Bain Marie for food storage	a. Preheat Bain Marie by turning on electricity, then adjust thermostat to High holding temperature Minimum of 75C. b. Place food from oven into Bain dishes in Bain marie for holding. c. Place trays in bain marie with care for fingers from metal edges of trays and heated services. d. Check food temperatures.	
3. Using Bain Marie for food serving	a. When removing lids from the bain marie beware of condensation. Place the lids on the trolley which is covered with a towel and use the trolley to take the lids to the kitchen b. Ensure the food remains at regulation temperatures for the duration of the food distribution process.	
4. Follow-up	a. Document any incident and report it to your Coordinator immediately	

As at 07/06/17 this Safe Work Practice is authorised for use in:

<i>Service</i>	<i>Position</i>
Day Centre/ Centre Based Meals	Food Safety Officer/Cook and experienced kitchen volunteers
Residential Aged Care	Cook, kitchen hand and Assistant in Nursing

Date for review of safe work practice: June 2020 (or if injury or changes require)

COMPETENCY ASSESSMENT**Bain Marie Operation**

Employee _____

Assessor _____

Date _____

Desired Outcome:

For staff/volunteer to use Bain Marie to store and serve food without causing harm or distress

Knowledge required:

Manual handling

Hazard identification and risk management

Performance Criteria	Competence demonstrated	Comment
Preparing Bain Marie for use		
a. Position bain marie where food will be served with cord safely set to the side or covered with a mat if people can, in any way, walk on it.		
b. Ensure Bain Marie is clean.		
c. Ensure Bain Marie tap is off before filling.		
d. Collect, bucket & trolley, wheel to the waste sink and ¾ fill bucket with COLD WATER.		
e. Check tap and actual Bain Marie for water leaks whilst filling with the first bucket of water.		
f. Ensure water level is covering element.		
Using Bain Marie for food storage		
a. Preheat Bain Marie by turning on electricity, then adjust thermostat to High holding temperature Minimum of 75C.		
b. Place food from oven into Bain dishes in Bain marie for holding.		
c. Place trays in bain marie with care for fingers from metal edges of trays and heated services.		
d. Check food temperatures.		
Using Bain Marie for food serving		
a. When removing lids from the bain marie beware of condensation. Place the lids on the trolley which is covered with a towel and use the trolley to take the lids to the kitchen		
b. Ensure the food remains at regulation temperatures for the duration of the food distribution process.		

Follow-up		
a. Document any incident and report it to your Coordinator immediately		

Is the worker assessed as being competent? YES NO

Any required follow up action/training: _____

Signature of employee..... Date.....

Signature of assessor Date.....