

### What are the hazards and how might they harm?



Burns/scalds from contact with hot equipment, crockery, water or steam



Cuts/lacerations from broken glass and crockery



Inhalation injury, burns, skin irritation from cleaning chemicals



Electric shock or burns from incorrect use or damaged/faulty equipment



Slip injuries from spillages



Back and muscle strain from manual handling

### What PPE should the individual wear?



Wear PPE as prescribed in the Task Card for the cleaning chemical you are using. This is likely to include gloves and goggles.

### What other precautions should be taken?



Clean up any spillages immediately

## Machine dishwashing

### Safety Task Card STCCS 32

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

### Safe System of Work

1. Make sure the stop control button is easily accessible.
2. Follow the safety precautions in the COSHH Task Card when handling and changing dishwasher chemicals. This includes wearing PPE such as protective eyewear and gloves.
3. Allow hot foods, liquids and equipment to cool before emptying equipment and placing it in the dishwasher.
4. Stand back when opening the operating door or lid in order to avoid scalds from condensate and water vapour.
5. Where appropriate use trolleys for the movement of equipment, crockery and cutlery.
6. If glass or crockery breaks in the dishwasher the water must be drained out before items are carefully removed with gloved hands.
7. Broken glass, china and other sharp objects should be securely wrapped before placing in a bin liner, or disposed of separately in a rigid container.
8. Clean up spillages as they occur and use wet floor warning signs when appropriate.

If you have any concerns, stop and speak with your line manager before proceeding.

