

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



Burns/scalds from contact with hot surfaces



Burns/scalds from contact with hot liquids and steam



Explosion as a result of failure in the pressure system



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



Slip injuries from spillages

### What other precautions should be taken?



Clean up any spillages immediately

## Use of barista espresso coffee machine

Safety Task Card

STCCS 42

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. Cups used for beverages must be of a suitable size so that drinks do not overflow when being served or held.
2. Disposable cups must not be stored above the machine as this can affect the structure of the cup.
3. Suitable containers or safe means of carrying hot beverages to prevent burns or scalds, such as trays, cup holders or clutches, saucers, heat resistant cups and lids must be available.
4. Be aware of hot surfaces including the group head and steam wand.
5. In order to prevent burns and scalds push down grind in the portahead with a tamper, then remove excess grind by lightly sweeping the top of the portahead with your hand. Do not press down as metal may be hot.
6. Keep your hands away from the group head until the coffee has finished filtering.
7. Before using the steam wand purge steam with the nozzle pointing away from you.
8. If appropriate, check that you are using the correct allocated steam arm for the milk type you are steaming.
9. When finished frothing milk, wipe with the appropriate cloth and purge again with nozzle pointing away from you.
10. Be aware that the steam wand remains hot after use.
11. After use, push back the steam wand to prevent collision when passing the machine.
12. Follow the controls on STCCS 25 Hot beverage service.
13. Machines must not be left unattended when cleaning programmes are in progress.
14. 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.

Safety Task Card

## Use of barista espresso coffee machine continued

STCCS 42

List any additional hazards or risks you have identified, and control measures required to manage these.