

What are the hazards and how might they harm?



Burns from contact with hot surfaces



Bruising or crush injuries as a result of entrapment



Ignition of combustible or flammable items



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

Safety Task Card

STCCS 60

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. Equipment must be on a firm level surface with sufficient workspace.
2. Do not store combustible or flammable items near the equipment.
3. All operating and isolating switches should be conveniently accessible.
4. Keep hair, hands clothing and cloths away from moving machine parts.
5. Keep hands away for the plates when they are hot.
6. Do not insert hands or objects into the protective grille, and do not attempt to separate plates if they become blocked.
7. Turn the machine off and on again if it becomes blocked.
8. Keep hands away from the piston when the machine is in motions.
9. Turn equipment off, disconnect from the power supply and allow to cool before cleaning.

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

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STCCS 60

Pizza dough pressers continued

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