

What are the hazards and how might they harm?



Crush injuries from entanglement in moving parts



Slip injuries from flour and other spillages



Electric shock or burns from incorrect use, or use of faulty equipment

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

STCCS 110

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. You must be trained on the model being used in addition to this task card and follow manufacturer's instructions where these are provided.
2. Equipment must be sited on the edge of a firm, level, stable surface, where there is adequate workspace and lighting so that equipment can be safely used and so that all operating switches are easily accessible.
3. Where applicable ensure the clamp is tightened so that the equipment is securely fixed to the surface. Check that equipment remains secure during use and tighten as required.
4. Where using a pasta maker on a trolley or other wheeled equipment, always check that the pasta maker is secure and stable before use and that the brakes are engaged when it is being used.
5. Always carry out pre-use check to check that guards are in place and in good condition and that equipment is in good working order. Report any damage to your manager and do not use equipment.
6. Keep fingers, hands, lanyards etc away from moving parts so that they cannot become entangled and drawn into the machine.
7. Never put any items such as knives or cloths into the equipment.
8. Only use attachments and accessories that are intended to be used with the equipment.
9. Turn equipment off and disconnect from the power supply when not in use and prior to cleaning.
10. Regularly sweep up flour to prevent slips and clean up any spillages immediately.

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

Safety Task Card

Pasta makers and extruders continued

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