|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Safety Task Card** | | | | |
| **CAT retail 2** | **Use and Cleaning of drink blending machine** | | | |
| **Workplace Safety Hazards** | | | | |
| What are the hazards? | | | How might they be harmed? | |
| Contact with moving machine parts  Unguarded blades  Striking with ejected food ingredients  Unstable equipment  Electrical hazards | | | Entanglement  Cuts and lacerations  Crush injuries  Amputation  Impact injuries  Electric shock | |
| **Safe System of Work** | | | | |
| * Drink Blender only to be used by trained employees. * Drink Blender only to be dismantled and cleaned by trained employees of 18 years of age or over. * Follow manufacturer's user instructions where these are available * Blender to be maintained by competent persons and in accordance with manufacturer's guidance where available. * Blender to be fitted with manual lid guard and safety interlocks, which must be in good working order. * Check correct allocated blender is being used for the correct ingredients and thoroughly cleaned prior to use – dairy/soya etc * Place blender upside down over jet wash and push down to release the water. * Blender to be placed on a firm level surface and used where there is adequate workspace to prevent being knocked while using the appliance. * Lid to be fully fitted prior to starting the machine, operator must keep observation on the device while in operation. * When dismantling and cleaning the equipment care must be taken to avoid cutting injuries to the hands from exposed blades. * A sign to be displayed adjacent to the machine and in view of the operator stating, “Unauthorised persons not to use this machine”. * All operating and isolating switches to be conveniently accessible to the user. * Implement the Safe System of Work/Control Measures in Electrical Safety Risk Assessment, Ref. MAN 05, including an annual PAT test | | | | |
| **Site Specific Actions**  List any actions required in addition to the above safe system of work | | | | |
| Type of machine used on site: | | | | |
| The above control measures are implemented within my unit. All relevant staff are aware of these control measures and this is recorded in the training record for this safety task card. | | | | |
| Unit Manager Name | | Signed | | Date |

|  |  |  |  |
| --- | --- | --- | --- |
| **Safety Card Training Record** | | | |
| **CAT retail 2** | **Use and Cleaning of drink blending machine** | | |
| I confirm that I fully understand the risks and control measures associated with the task  and that I will follow the Safe System of Work at all times. | | | |
| Operative Name | | Signature | Date |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |
|  | |  |  |