

What are the hazards and how might they harm?



Abrasions, crush injuries or amputation as a result of entanglement



Back and muscle strain from manual handling



Electrocutation as a result of incorrect use



Burns or scalds from contact with hot surfaces

What other precautions should be taken?



Clean up any spillages immediately

Food waste bio-processors

Safety Task Card
STCGE 46

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. Only use the equipment if you have been trained and follow the manufacturer's instructions.
2. Make sure you are familiar with the location and function of the operating switches, including the emergency switch.
3. Do not use equipment if any safety features are faulty and do not attempt to override safety devices.
4. Keep clothing, lanyards etc away from moving parts so they cannot become entangled and drawn into equipment.
5. Keep hands away from moving parts, even when not in operation as the unit can be controlled remotely.
6. Beware that internal surfaces may be hot and keep hands clear.
7. Only load with suitable material and ensure there are no large bones, pieces of metal, oils or other items that could damage the machine.
8. Use correct manual handling practices when decanting waste.
9. Spillages around the lid and seal must be cleaned with a paper towel. Do not use cleaning chemicals.
10. When cleaning the exterior, do not spray equipment with water, but wipe down with a damp cloth.
11. Clean up any spillages as they occur and use wet floor warning signs when appropriate.
12. Depending on the location of equipment lone working and associated risks may need to be considered.
13. Do not climb on the machine.

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

