

What are the hazards and how might they harm?



Impact injuries from ejected food items



Crush injuries, bruises and abrasions as a result of entanglement



Back and muscle strain from manual handling



Crush injuries as a result of falling equipment



Slip injuries from spillages



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

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

Use of planetary food mixing machines

STCCS 57

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 and positioned where there is adequate workspace.
2. Make sure that the equipment is fitted with all necessary guards and that they are in good working order.
3. All operating and isolating switches should be conveniently accessible.
4. Keep clothing and cloths away from moving machine parts so that they cannot become entangled and drawn into the machine.
5. Do not reach into the mixing bowl or attachments whilst the machine is operating.
6. Ensure that the motor has stopped and parts have stopped moving before placing hands or utensils into the bowl or attachments and before opening interlocked guards where these are fitted.
7. Older models that do not have interlocked guards must be used with a bowl extension ring or collar fitted.
8. Before cleaning equipment it must be isolated from the electricity supply.
9. Always use a trolley to move heavy or large mixing bowls.
10. 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 planetary food mixing machines continued

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