

What are the hazards and how might they harm?



Injuries as a result of falls or collisions



Injuries as a result of entanglement



Back and muscle strain from manual handling



Injuries as a result of falling items



Musculoskeletal injuries as a result of poor posture



Exposure to extreme heat or cold



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

What PPE should the individual wear?



What other precautions should be taken?



Wear appropriate enclosed footwear with slip-resistant soles



Stay hydrated and take breaks

Mobile food service bikes including coffee, smoothie and ice cream bikes

Safety Task Card
STCGE 54

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 ride a bike if you are physically fit and have completed the relevant training, including *OPS19 Use of Bicycles, Electric Bicycles and E-Scooters* and *STCGEXX Biles, e-bikes and e-scooters*.
2. Follow the manufacturer's instructions where available.
3. Operation of the bikes should be carried out as a team of two where possible.
4. Food service bikes should be pushed rather than ridden. A task specific Pushing and Pulling Risk Assessment (ES04b) must be in place, and you must be trained to carry out the task safely.
5. Follow the controls on *STCCS16 Food processors and blenders*, *STCCS25 Hot beverage service* and/or *STCS42 Barista espresso coffee machine* as appropriate.
6. The bike must be sited on flat ground in a suitable location, where the ground does not pose trip hazards and the bike and any associated items, such as bin or condiment tables, create obstructions.
7. Cables must be laid so that they do not pose trip hazards.
8. Make sure that doors, hatches or similar are properly secured.
9. Ensure there is a flat, stable surface for putting drinks for customers.
10. Follow good manual handling practices when restocking the bike and use manual handling aids as appropriate in particular when filling water.
11. Clean up spillages as they occur.

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

