

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces or equipment



Burns/scalds from contact with hot food, hot liquids and steam



Back and muscle strain from manual handling



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



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately

Use of hot and cold beverage dispensing machines

Safety Task Card STCCS 26

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. Make sure beverage dispensers are located on a stable and level surface and so that they can be used without people having to overreach and without them being jolted by others.
2. Use only suitable containers or safe means of carrying hot beverages to prevent scalds. Trays, cup holders or clutches, saucers, heat resistant cups and lids should be available.
3. Cups used for beverages must be of a suitable size so that drinks do not overflow when being dispensed or held.
4. Dispensing machines must not be left unattended when automatic cleaning programmes are in progress. Where this is not practicable, warning signs or physical barriers should be used to prevent drinks being dispensed when cleaning chemicals are in the machine.
5. Where customers dispense their own beverages, display appropriate warning signage such as “Liquids dispensed are hot. In order to prevent scalds keep your hands and other body parts out of the delivery area until the drink has finished dispensing”.
6. 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.

Use of hot and cold beverage dispensing machines continued

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