

What are the hazards and how might they harm?



Freezer burn from
nitrous oxide



Slip injuries from
spillages

What other precautions should be taken?



Clean up any
spillages
immediately

Use and cleaning of whipped cream dispensers

Safety Task Card

STCCS 44

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. Prior to use:
 - Insert the head gasket into the device head.
 - Insert the valve into the device head.
 - Lightly screw the decorator tip onto the dispensing piston until it no longer turns, but do not overtighten.
 - Fill the container no more than half full to allow sufficient space for the expanded cream.
 - Screw the device head onto the base making sure it is straight – **do not** use the dispenser if the device head is crooked.
 - Push the gas canister into the charger holder until you hear the contents release into the bottle – **do not** lean over the appliance while screwing in the charger. The appliance is now pressurised
 - Shake the canister 4-5 times. The dispenser is now ready to use.
2. Only cold cream should be used in dispenser.
3. Do not store the filled dispenser in the freezer.
4. Contents should be removed daily, and any remaining cream disposed of.
5. To clean, depress the lever until all the contents are removed and the canister has depressurised. Dismantle and clean to remove all residue, but **do not** clean the charger holder.
6. Pressure canisters must be kept in a secure place away from heat.
7. 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.

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Use and cleaning of whipped cream dispensers continued

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