

What are the hazards and how might they harm?



Cuts, puncture wounds, lacerations and contact with sharp blades



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



Slip injuries from spillages



Impact injuries from falling blender

What PPE should the individual wear?



Mandatory Hand Protection PPE to be provided for cleaning – nitrile gauntlet

What other precautions should be taken?



You must be trained and 18 years of age or older to dismantle and clean a potato peeler



Clean up any spillages immediately

Handheld blenders

Safety Task Card STCCS 15

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. Visually check equipment for damage or defects, such as cracked housing, burn marks and frayed cables before use.
2. The container or bowl must be of adequate size to contain the foods during blending.
3. Fully submerge the blender head into the food before switching it on and release the switch/trigger before removing the blade from the food; this prevents splashing.
4. Make sure the container is placed on a firm level surface and that there is adequate workspace and lighting.
5. Parts of the machine containing electrical components must not become wet when the blender is immersed into liquids.
6. Food blenders must be held and under control at all times, and not left unattended when in use.
7. At all times, care must be taken to keep hands away from the cutting blades.
8. After use, and before cleaning it, the machine must be isolated from the electricity supply, by switching off at mains and removing the plug from the socket.
9. Food blenders must be securely stored when not in use to prevent them falling.
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.

