

What are the hazards and how might they harm?



Burns/scalds from contact with hot equipment or crockery



Burns/scalds from contact with hot water



Inhalation injury, burns, skin irritation from cleaning chemicals



Cuts/lacerations from broken glass and crockery



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



Slip injuries as a result of spillages

What PPE should the individual wear?



Wear PPE as prescribed in the Task Card for the chemical you are using and. This is likely to include gloves and/or goggles.

What other precautions should be taken?



Clean up any spillages immediately

Manual dishwashing

Safety Task Card
STCCS 31

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. Water in the sink should be at around 60°C: hot enough to facilitate cleaning and cool enough to prevent scalding.
2. Follow the safety precautions in the Task Card for the chemical being used. This includes wearing PPE such as protective eyewear and gloves.
3. Do not overfill the sink with water to reduce the risk of splashing water onto the floor.
4. Wear gloves or gauntlets, a waterproof apron and slip-resistant footwear where appropriate.
5. Allow hot foods, liquids and equipment to cool before emptying and washing.
6. To avoid splashing water onto the floor place items into sinks with care and not drop them in.
7. Wash sharp knives and other sharp objects individually and never place them into sinks.
8. When using glass washing brushes:
 - Safety goggles should be worn
 - Ensure these are securely attached to the base of the sink
 - Inspect glasses for damage, such as cracks and chips, and disposed of damaged glasses
 - Do not put too much pressure on the glass
9. If glass or crockery breaks in the sink, drain the sink and carefully remove items with gloved hands.
10. Broken glass, crockery and other sharp objects should be securely wrapped before being placed in a bin or be disposed of separately in a rigid container.
11. 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.

