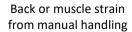


#### What are the hazards and how might they harm?







Burns/scalds from contact with steam or hot food



Slip injuries as a result of spillages

### What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

## **Insulated food and drink dispensers**

STCCS 90

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. Always follow the manufacturer's instructions, where these are available.
- 2. Prior to use, visually inspect the dispenser for damage, such as cracks and breaks.
- 3. Check that the seal is in place and in good condition, and that the closing mechanism operates correctly.
- 4. Report any damage to your manager and do not use the dispenser.
- 5. Make sure the tap is closed before filling the dispenser.
- 6. Ensure the dispenser is on a flat and stable surface and so that there is no need to overreach or risk of being jolted during filling it.
- 7. Use a suitable method, such as a jug, pan, bucket or hose to fill the container and take care to avoid spillages.
- 8. Do not overfill equipment.
- 9. Close the lid immediately after filling and do not leave the dispenser unattended or transport it with an open lid.
- 10. Follow safe manual handling practices when filling or transporting the dispenser.
- 11. The full container must be placed on a stable, level surface, away from the edge and with sufficient space to fit receiving containers under the tap.
- 12. Take care when opening the lid and stand back to avoid contact with steam or condensation.
- 13. 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.



# Insulated food and drink containers continued

Safety Task Card STCCS 90

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