

What are the hazards and how might they harm?



Crush injuries, bruises, abrasions, cuts as a result of entanglement



Back and muscle strain from manual handling



Slip injuries from spillages



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

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

Use of potato peeling machines (rumblers)

Safety Task Card
STCCS 14

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 all operating and isolating switches are conveniently accessible.
2. Make sure that the potato peeling machine is fitted with all necessary guards and that they are in good working order.
3. The potato peeling machine must be on a firm level surface where there is adequate workspace. Due to vibration during use, it may be necessary for it to be secured to prevent it from moving to the edge of the work surface and falling off.
4. Keep clothing and cloths away from moving machine parts so that they cannot become entangled and drawn into the machine.
5. Never operate the water supply tap and the electrical control switches at the same time.
6. Hands must be dry when operating the electrical controls switches.
7. Take care when loading potatoes and other vegetables into the machine to avoid manual handling injuries.
8. 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.

