

What are the hazards and how might they harm?



Cuts, puncture wounds and lacerations from contact with sharp blades



Impact injuries from falling equipment



Burns/scalds from contact hot surfaces or equipment



Burns/scalds from contact with steam or hot food



Slip injuries from spillages



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

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 equipment



Clean up any spillages immediately

Thermo cooker, such as Thermomix

Safety Task Card
STCCS 68

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. Equipment must be on a firm level surface and where there is adequate workspace.
2. Make sure that the equipment is fitted with all necessary guards and interlocks, and that they are in good working order.
3. All operating and isolating switches should be conveniently accessible.
4. Keep clothing and cloths away from moving machine parts so that they cannot become entangled and drawn into the machine.
5. Follow the instructions in the safety manual.
6. Always adhere to the maximum fill levels.
7. Switch equipment off before putting on or taking off accessories.
8. Only use accessories that are designed to be used in the equipment being used.
9. Push tools must be used to prevent hands coming into contact with moving blades or attachments.
10. Increase and decrease speed gradually and only use low speeds for hot food.
11. Never allow the hole in the lid to be blocked by a cloth, food etc when using the hot function, as this will prevent steam from escaping and result in build-up of pressure.
12. Always use the accessory specified by the manufacturer to cover the lid to prevent splashing.
13. Do not leave unattended when using high speed or high temperature settings.
14. Set speed to zero and allow food to come to a complete stop. Wait 3 seconds before opening the lid when using the hot function.

Continued on reverse

If you have any concerns, stop and speak with your line manager before proceeding.

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

Thermo cooker, such as Thermomix continued

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STCCS 68

Safe System of Work

15. Initially open the lid slightly to the back and away from your face to allow steam to escape before removing the lid completely.
16. Handle the mixing bowl, mixing knife and accessories with care, and always use designated handles and grips when handling components, especially after the preparation of hot food.
17. Take care to avoid exposed blades when dismantling and cleaning the equipment to avoid cutting injuries to the hands.
18. Clean up spillages as they occur and use wet floor warning signs when appropriate.

NOTE: Magnets in recipe chips can interfere with pacemakers and internal defibrillators. Report to your manager if this applies to you.

If you have any concerns, stop and speak with your line manager before proceeding.