

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



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



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





Cuts from sharp edges

Slip injuries from spillages

#### What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

## Milkshake makers

## STCCS 72

### including Costa milk whippers

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. The milkshake maker must be placed on a firm level surface where there is sufficient lighting and workspace.
- 2. Ensure the cable is kept away from hot surfaces.
- 3. Follow the manufacturer's instructions, where these are available.
- 4. Only use the cups designed to be used with the equipment.
- 5. Do not fill below the minimum or above the maximum contents line.
- 6. Ice may only be added where manufacture's instructions permit and always as cubes, not as a single block.
- 7. Do not use a milkshake maker for hot liquids.
- 8. Start on low speed and gradually increase operation speed.
- 9. Keep clothing, hair and lanyards out of reach of moving parts to prevent them from becoming entangled.
- 10. Do not add anything while the milkshake maker is operating.
- 11. Do not insert spoons or any other utensils while it is operating.
- 12. Never touch moving parts and avoid contact with sharp edges.
- 13. Do not leave equipment unattended while it is operating.
- 14. Wait for the agitator to stop completely before removing the cup.
- 15. Turn off and isolate the equipment before cleaning.
- 16. You must be 18 years of age or above to dismantle and deep clean a milkshake maker.
- 17. Never submerge the equipment

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



Safety Task Card

# Milkshake makers continued

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