

What are the hazards and how might they harm?



Cuts, lacerations and amputation from contact with sharp blades



Electric shock or burns from damaged/faulty equipment



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

STCCS 83

Dough rollers

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. Familiarise yourself with the location of the operating switches, including the emergency stop switch, and ensure these are within easy reach.
2. Always follow the manufacturer's instructions, if these are available.
3. Equipment must be sited in a dry, well-lit area, on a firm, level surface and with a with sufficient workspace.
4. Ensure safety guards are in place and in good working order.
5. Keep the area around the machine clean and tidy, and clean up any spillages immediately.
6. Report any damage to your manager and do not use equipment.
7. Keep hands, clothing, lanyards and other items away from the infeed and any moving machine parts, so that they cannot become entrapped and drawn into the machine.
8. Do not insert anything other than dough into the equipment.
9. Turn equipment off and disconnect it from the power source before cleaning.
10. Clean up any spillages immediately.

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

Safety Task Card

Dough rollers continued

STCCS 83

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