

What are the hazards and how might they harm?



Cuts, lacerations and amputation from contact with sharp blades



Crush injuries from being drawn into equipment



Electrocution or burns from incorrect use or use of faulty equipment



Slip injuries from spillages

What PPE should the individual wear?



Mandatory Hand Protection PPE to be Provided for cleaning – nitrile gauntlet

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

Dough dividers (semi-automatic)

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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. Only use equipment if you have been trained to do so and follow the instructions in the safety manual, if available.
2. Familiarise yourself with all operating switches and ensure these are easily accessible.
3. Check that all covers, guards etc are in place and working correctly.
4. Equipment must be sited in a dry, well-lit area, on a firm, level surface and with a minimum of 0.6m clearance around it.
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 away from sharp parts.
8. Keep clothing, lanyard etc hands away from moving machine parts so that they cannot become entrapped and drawn into the machine.
9. Before removing pieces of dough that have become stuck you must turn equipment off and isolate it from the power supply.
10. Ensure the machine is turned off and isolated from the power supply before cleaning it or making any adjustments.
11. Protective gloves must be worn when cleaning the machine.

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

