

What are the hazards and how might they harm?



Crush injuries, bruises and abrasions from entrapment



Slip injuries from spillages



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



Inhalation injury, burns, skin irritation from cleaning chemicals



Back and muscle strain from manual handling

What PPE should the individual wear?



Wear PPE as prescribed in the Task Card for the cleaning chemical you are using. This is likely to include goggles and gloves

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

Ice-cream and slush makers

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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. Do not interfere with any of the equipment safety systems.
2. Stop the machine if you notices any unusual noises.
3. Ensure equipment is located on a solid, stable and level surface and that the brakes are engaged.
4. Don't cover any of the equipment vents.
5. Follow the manufacturer's instructions and do not overfill the machine.
6. Use safe manual handling practices when filling equipment.
7. Keep hands, clothing, hair, lanyards etc out of reach of moving parts to prevent them from becoming entangled.
8. Clean up any spillage immediately and use caution signage where appropriate.
9. Switch equipment off and disconnect it from the power supply prior to cleaning.
10. Take care and follow the manufacturer's instructions when disassembling and reassembling equipment for regular cleaning and sanitising, keeping hands and fingers away from pinch points and holding heavy parts with both hands.
11. Wear appropriate PPE in accordance with COSHH information when using cleaning and sanitising chemicals.

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

