

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



Ice burns from leaking CO2



Crush injuries, bruises, abrasions as a result of entanglement



Inhalation injury, burns, skin irritation from cleaning chemicals



Slip injuries from spillages



Burns/scalds from contact with hot equipment, crockery, water or steam



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 gloves and goggles.

### What other precautions should be taken?



Clean up any spillages immediately

## Vending machines (fulfilment, cleaning and use)

### Safety Task Card STCCS 35

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. Use handling aids such as trolleys or wheeled cages to transport stock to vending machines.
2. Lifts should be used to transfer stock to different floor levels within a building.
3. Follow the site safety rules and wear any necessary PPE if crossing through the client's work area.
4. Only use authorised cleaning products and never mix cleaning chemicals.
5. Do not leave cleaning products unattended and always store chemicals safely after use.
6. Follow the safety precautions in the COSHH Task Card for the chemical being used. This includes wearing PPE such as protective eyewear and gloves.
7. Where practicable, machines must not be left unattended when automatic cleaning cycles are in progress.
8. Customers to be prevented from using machines when automatic cleaning cycles are in progress by use of clear and appropriately positioned warning signs.
9. Hands must not be placed into moving parts of vending machines when carrying out test operations after cleaning.
10. Cups used in vending machines must be of a suitable size so that drinks do not overflow when being dispensed or held.
11. Make sure that suitable containers or safe means of carrying hot beverages to prevent burns or scalds, such as trays, cup holders/clutches, polystyrene or heat resistant cups are available.
12. Clean up as spillages as they occur and use wet floor warning signs when appropriate.

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

