

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



Back or muscle strain  
from manual handling



Burns/scalds from contact  
with steam or hot food



Slip injuries as a  
result of spillages

### What other precautions should be taken?



Clean up any  
spillages  
immediately

## Insulated food and drink dispensers

Safety Task Card  
**STCCS 90**

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. Always follow the manufacturer's instructions, where these are available.
2. Prior to use, visually inspect the dispenser for damage, such as cracks and breaks.
3. Check that the seal is in place and in good condition, and that the closing mechanism operates correctly.
4. Report any damage to your manager and do not use the dispenser.
5. Make sure the tap is closed before filling the dispenser.
6. Ensure the dispenser is on a flat and stable surface and so that there is no need to overreach or risk of being jolted during filling it.
7. Use a suitable method, such as a jug, pan, bucket or hose to fill the container and take care to avoid spillages.
8. Do not overfill equipment.
9. Close the lid immediately after filling and do not leave the dispenser unattended or transport it with an open lid.
10. Follow safe manual handling practices when filling or transporting the dispenser.
11. The full container must be placed on a stable, level surface, away from the edge and with sufficient space to fit receiving containers under the tap.
12. Take care when opening the lid and stand back to avoid contact with steam or condensation.
13. Clean up 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.**

