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| **Safety Task Card** | | | | |
| **CAT11** | **Dishwashing and Dish Washing Machines** | | | |
| **Workplace Safety Hazards** | | | | |
| What are the hazards? | | | How might they be harmed? | |
| Hot machine surfaces  Hot water and steam  Hot crockery and utensils  Dishwasher chemicals  Trapping / Entanglement  Electrical hazards  Wet floors  Broken glass and crockery  Manual handling | | | Burns  Scalds  Chemical injuries  Nips to fingers and hands  Electric shock  Slips and falls  Cuts  Back and muscle strain | |
| **Safe System of Work** | | | | |
| **Equipment Washing In Sinks**   * Task to be carried out by trained employees and those who have completed the Hand and Arm Protection Safety Conversation 1 and Preventing Chemical Injuries Safety Conversation 4. * Maintain hot water in the sink at around 60C to ensure adequate cleaning and to prevent scalding. * Provision and use of PPE, including protective eyewear, gloves (see below) or gauntlets, waterproof aprons and slip resistant footwear where appropriate. * Allow hot foods, liquids and equipment to cool before emptying and washing. * Wash sharp knives and other sharp objects individually and never place them into sinks. * When glass or crockery break in the sink the water must first be drained out before carefully removing items with gloved hands. * Broken glass, china and other sharp objects to be securely wrapped before placing in a bin liner, or disposed of separately a rigid container. * Sinks not to be overfilled with water to reduce the risk of splashing water onto the floor area. * Items to be placed into sinks and not dropped in to avoid splashing water onto the floor area. * Spillages cleaned up as they occur and wet floor warning signs used when appropriate. * Implement the safety precautions in the COSHH Product Assessment and the manual handling safety precautions * Floor maintained in a clean and dry condition, so far as reasonably practicable by implementing the Safe System of Work/Control Measures in the Floor Safety Risk Assessment, Ref MAN 08. * Mandatory Hand Protection PPE to be provided – Nitritech II – order code Q2136   **Use of Dish / Glass Washing Machines**   * Dish Washing machines only to be used and cleaned by trained employees who have also completed the Preventing Chemical Injuries Safety Conversation 4. * Equipment to be maintained by competent persons and in accordance with manufacturer's guidance where available * Conveyor type machines to be fitted with retaining curtains on the open ends to prevent hot water splashing out. * Machines to be designed so that the water and motor cut out automatically when doors are opened. * Employees to stand back when opening the operating door or lid in order to avoid scalds from condensate and water vapour. * Conveniently accessible stop control button to be fitted on machines. * Only trained employees to handle and change dishwasher chemicals by following COSHH Product Assessment controls including wearing appropriate PPE. * Broken glass and crockery to be securely wrapped before placing in a bin liner, or disposed of separately in a rigid container. * Trolleys to be used where appropriate for the movement of crockery and cutlery. * Floor maintained in a dry condition by implementing the control measures in the “Floor Safety and Safety Footwear” risk assessment. * Spillages cleaned up as they occur and wet floor warning signs used when appropriate. * Mandatory PPE Required when cleaning and changing chemicals is Nitritech II – order code Q2136 * Implement the Safe System of Work/Control Measures in Disposal of General Waste, Ref COM 06, Electrical Safety, Ref. MAN 05 Risk Assessments and the manual handling safety precautions. | | | | |
| **Site Specific Actions**  List any actions required in addition to the above safe system of work | | | | |
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| The above control measures are implemented within my unit. All relevant staff are aware of these control measures and this is recorded in the training record for this safety task card. | | | | |
| Unit Manager Name | | Signed | | Date |

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| **Safety Card Training Record** | | | |
| **CAT11** | **Dishwashing & Dish Washing Machines** | | |
| I confirm that I fully understand the risks and control measures associated with the task  and that I will follow the Safe System of Work at all times. | | | |
| Operative Name | | Signature | Date |
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