

What are the hazards and how might they harm?



Serious cuts and amputation from contact with sharp blade



Crush injuries, bruises, abrasions as a result of entanglement



Impact injuries from ejected food items



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



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

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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. The blender must be placed on a firm level surface and used where there is adequate workspace to prevent being knocked while using the appliance.
2. Ensure isolating and operating switches are within easy reach.
3. Check that the correct blender is being used for the correct ingredients (dairy, soya etc) and that it is thoroughly cleaned prior to use.
4. The lid must be fully fitted prior to starting the machine.
5. Equipment must not be left unattended when in use.
6. Before cleaning equipment it must be isolated from the electricity supply.
7. Take care to avoid exposed blades when dismantling and cleaning the equipment to avoid cutting injuries to the hands.
8. 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.

Safety Task Card

Use and cleaning of drink blenders continued

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List any additional hazards or risks you have identified, and control measures required to manage these.