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| **Safety Task Card** | | | | |
| **CAT 18** | **Potato Peeling Machines**  **(Rumblers)** | | | |
| **Workplace Safety Hazards** | | | | |
| What are the hazards? | | | How might they be harmed? | |
| Contact with abrasive moving parts of machine  Electricity  Manual handling  Spillages | | | Entanglement  Crush injuries  Cuts and abrasions  Electric shock and burns  Back and muscle strain  Slips and falls | |
| **Safe System of Work** | | | | |
| * Potato peeling machines only to be used by trained employees. * Potato peeling machines only to be dismantled and cleaned by trained employees of 18 years of age or over. * Follow manufacturer's user instructions where these are available * Potato peeling machines to be maintained by competent persons and in accordance with manufacturer's guidance where available * Potato peeling machines to be fitted with all necessary guards, which must be in good working order. * Clothing and cloths to be kept away from moving machine parts so that they cannot become entangled and drawn into the machine. * Potato peeling machines to be placed on a firm level surface and used where there is adequate workspace. Due to vibration during normal use, it may be necessary to secure the machine to prevent it from moving to the edge of the work surface where it may fall off. * All operating and isolating switches to be conveniently accessible to the user. * The water supply tap and the electrical control switches must not be operated at the same time. * Hands must be dry when operating the electrical controls switches. * A sign to be displayed adjacent to the machine and in view of the operator stating “Unauthorised persons not to use this machine”. * Spillages to be cleaned up as they occur and wet floor warning signs used when appropriate. * Care to be taken when loading potatoes and other vegetables into the machine to avoid manual handling injuries.   Implement the Safe System of Work/Control Measures in Electrical Safety, Ref. MAN 05 Risk Assessment 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** | | | |
| **CAT 18** | **Potato Peeling Machines**  **(Rumblers)** | | |
| 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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