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| **Safety Task Card** |
| **CAT retail 5** | **Costa Shaker**  |
| **Workplace Safety Hazards** |
| What are the hazards? | How might they be harmed? |
| Contact with hot liquidsManual handling Contact with moving partsSpillages | Cuts and BruisesScalds and burns StrainsSlips and falls |
| **Safe System of Work** |
| * Employee’s to be vigilant and identify and broken, cracked or damaged items and remove item from use and inform the manager
* Follow brand user’s guidelines and information on producing the drink
* Ensure that the seal is in place and lid is securely fastened prior to shaking – place 1 hand on the side of the shaker and 1 hand on top of the lid.
* Ensure that the shaker is dry prior to use and should ensure a good grip
* To be cautious when placing hot liquids into the shaker ensuring that the shaker on a stable flat surface.
* Be aware of others around you whilst shaking to prevent collision.
* When decanting liquid from the shaker, ensuring that the receiving container is as close as possible to the spout to prevent spillages.
* Clean spillages as they occur and use wet floor signs when appropriate.
* Rinse with warm water after use ensuring that the area under seal is cleaned take extra care between use with different milks to prevent possible cross contamination
* When completing daily clean ensure brand standards, on chemical dosage rates and check item is fully rinsed.
* Ensure shaker are completely dry and are stored without the lid to prevent potential bacteria growth.
* Follow brand standards when producing drinks.
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| **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 |