COMPASS GROUP UK & IRELAND

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| **Ref. MAN 10 TASK SPECIFIC MANUAL HANDLING RISK ASSESSMENT** |
| Person’s Name & Job Title |  | Date |  |
| Site / Unit Name & Location |  | Unit No |  |
| Name of Manager or Supervisor  |  |
| TASK: | **Task:** Movement of saucepans greater than 10kg**Description:** Large saucepans are used for larger portion sizes. Saucepans are lifted from the pot rack onto the cooker and ingredients placed into it.**Technical Data:** Saucepans are greater than 10kg, load may be liquid and be may be hot. |
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|  **Questions to consider**  | Level of Risk(If Yes tick ‘High’If ‘No tick ‘Low’) | Possible Remedial Action(Consider changing the PERSON / TASK / LOAD properties / ENVIRONMENT)  |
| **1. The task – does it involve:** | **Low** | **High** |  |
| Holding the loads away from the trunk |  | **√** | Ensure saucepans are not overfilled. Large saucepans should be decanted into smaller quantities before attempting to lift. Lids should be put in place whilst carrying. Move containers with hot contents during quiet periods where possible and always advise colleagues before moving containers which contain hot contents.Always lift receptacles containing hot liquids in a smooth controlled manner. |
| Twisting | **√** |  |
| Stooping | **√** |  |
| Reaching upwards | **√** |  |
| Large vertical movement | **√** |  |
| Long carrying distances | **√** |  |
| Strenuous pulling or pushing | **√** |  |
| Unpredictable movement of load |  | **√** |
| Repetitive handling | **√** |  |
| Insufficient rest or recovery | **√** |  |
| A work-rate imposed by the process | **√** |  |
| **2. The load – is it:** | **Low** | **High** |  |
| Heavy |  | **√** | Do not lift heavy saucepans. Heavy saucepans should be decanted into smaller quantities before lifting. Heavy items to be lifted by two or more people. Lift saucepans containing liquids in a smooth, controlled manner.  |
| Bulky/unwieldy | **√** |  |
| Difficult to grasp | **√** |  |
| Unstable/unpredictable/liquids that splash |  | **√** |
| Intrinsically harmful (e.g. sharp, hot) |  | **√** |
| **3. The working environment – is there:** | **Low** | **High** |  |
| Constraints on posture | **√** |  | Ensure any spillages are cleaned up immediately. Ensure non slip shoes are worn in the unit.  |
| Uneven, slippery or unstable floors |  | **√** |
| Variations in level | **√** |  |
| Hot/cold/humid conditions | **√** |  |
| Strong air movements | **√** |  |
| Poor lighting conditions | **√** |  |
| **4. Individual capabilities – does the job:** | **Low** | **High** |  |
| Require unusual strength, height etc. |  |  | Ensure all loads are assessed prior to lifting to ensure the load is safe and within your limits. Ensure manual handling training is carried out.  |
| Pose a risk to those with a health problem |  |  |
| Pose a risk to those who are pregnant |  |  |
| Call for special information/training |  |  |
| **5. Other factors** | **Low** | **High** |  |
| Is the movement or posture hindered by |  |  |  |
| clothing or personal protective equipment? |  |  | For further information please refer to risk assessment Man 09- Manual Handling CAT 15- Cooking & CAT 16 Cooking ranges  |
| (Add:) |  |  |

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