

What are the hazards and how might they harm?



Cuts, puncture wounds, lacerations and contact with sharp blades



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



Slip injuries from spillages



Impact injuries from falling blender

What PPE should the individual wear?



Mandatory Hand Protection PPE to be Provided for cleaning – nitrile gauntlet

What other precautions should be taken?



You must be trained and 18 years of age or older to dismantle and clean a potato peeler



Clean up any spillages immediately

Use of food processors and blenders

Safety Task Card STCCS 16

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. Equipment must be on a firm level surface and where there is adequate workspace.
2. Make sure that the equipment is fitted with all necessary guards and that they are in good working order.
3. All operating and isolating switches should be conveniently accessible.
4. Keep clothing and cloths away from moving machine parts so that they cannot become entangled and drawn into the machine.
5. Push tools must be used to prevent hands coming into contact with moving blades or attachments.
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.

