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| **Safety Task Card** | | | | |
| **CAT 12** | **Food Mixers & Processors** | | | |
| **Workplace Safety Hazards** | | | | |
| What are the hazards?  Contact with moving machine parts  Unguarded blades  Striking with ejected food ingredients  Unstable equipment  Electrical hazards  Manual handling | | | How might they be harmed?  Entanglement  Cuts and lacerations  Crush injuries  Amputation  Impact injuries  Trapping or crushing under fallen machine  Electric shock  Back and muscle strain | |
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| **Safe System of Work** | | | | |
| * Food processors & Mixers only to be used by trained employees. * Food processors and Mixers only to be dismantled and cleaned by trained employees of 18 years or over. * Follow manufacturer's user instructions where these are available * Food processors & Mixers to be maintained by competent persons and in accordance with manufacturer's guidance where available. * Food processors & Mixers to be fitted with all necessary guards and safety interlocks, which must be in good working order. * Push tools to be used to prevent hands coming into contact with moving blades or attachments. * Protective clothing and cloths to be kept away from moving machine parts so that they cannot become entangled and drawn into the machine. * Food processors & Mixers to be placed on a firm level surface and used where there is adequate workspace. * When dismantling and cleaning the equipment care must be taken to avoid cutting injuries to the hands from exposed blades. * A sign to be displayed adjacent to the machine and in view of the operator stating, “Unauthorised persons not to use this machine”. * All operating and isolating switches to be conveniently accessible to the user. * Implement the Safe System of Work/Control Measures in Electrical Safety Risk Assessment, Ref. MAN 05, including an annual PAT test | | | | |
| **Site Specific Actions**  List any actions required in addition to the above safe system of work | | | | |
| **Food Processors in use in this site are:** | | | | |
| 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 12** | **Food Mixers & Processors** | | |
| 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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