

### What are the hazards and how might they harm?



Slip injuries from spillages



Back and muscle strain  
from manual handling



Inhalation, burns, skin  
irritation from cleaning  
chemicals

### What other precautions should be taken?



Clean up any spillages  
immediately

Safety Task Card

## Toddy cold brew systems

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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. Before use clean and sanitise the Toddy container:
  - Empty the toddy entirely and rinse with running warm water, opening the tap to allow water to flow through;
  - Wash the toddy and its lid in the dishwasher
  - Generously spray inside the toddy and the inside of the lid with sanitiser solution.
  - Thoroughly rinse the lid with hot (not boiling) water.
  - To rinse the toddy, close the tap and fill it with hot (not boiling) water, then open the tap.
  - Rinse again with warm water and leave to dry thoroughly, with the tap open, before using.
2. Position the empty container in the required final position so that the full container will not need to be relocated when full.
3. Follow guidelines on production of the cold brew process.
4. Do not attempt to lift the toddy container when full.
5. After decanting the coffee into serving jugs, repeat the cleaning and sanitising process.
6. 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.**

Safety Task Card

## Use and cleaning of Toddy cold brew system continued

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List any additional hazards or risks you have identified, and control measures required to manage these.