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| **Safety Task Card** |
| **CAT retail 3** | **Cold Brew process large volume**  |
| **Workplace Safety Hazards** |
| What are the hazards? | How might they be harmed? |
| Lifting of heavy container Splashes from liquid- hot/coldSlips and falls Contact with Chemicals  | Cuts and bruisesMuscular skeletal injuriesBurns and scaldsSlips trips and fallsirritation |
| **Safe System of Work** |
| Check toddy container is clean and sanitized ready for use :Wash in dishwasherPouring two spray bottles (75ml) of ready to use sanitiser into toddy and open tap and allow to pour through into sink.Flush through toddy with 2 litres of hot water (not boiling) check all chemical residue has been removed.Position toddy where once filled it will not need to be relocated. Do not attempt to lift toddy when full. Clear up any spillages immediately.Follow guidelines on production of the cold brew processAfter decanting the coffee into serving jugs. Repeat cleaning and sanitizing process.  |
| **Site Specific Actions**List any actions required in addition to the above safe system of work |
| Type of machine used on site: |
| 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 retail 3** | **Cold Brew process large volume** |
| I confirm that I fully understand the risks and control measures associated with the taskand that I will follow the Safe System of Work at all times.  |
| Operative Name | Signature | Date |
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