Pressure Washers

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators and others in the vicinity of operations could suffer electric shock caused by
  - Staff coming into contact with live cables and equipment caused by faulty wiring cables, plugs and connections that have become damaged during use. Water and the lance coming into contact with live terminals could also result in electric shock.
- Staff and others in the vicinity could suffer injuries resulting from slips and trips caused by
  - Trailing cables and hoses from the equipment creating a tripping hazard.
  - Wet floor areas following cleaning operations.
  - Using the washer outdoors in freezing temperatures could result in accumulations of ice which could result in hazardous conditions for pedestrians and vehicles.
  - Skin and eye injuries can occur if high pressure water jets come into contact with the operator or people in the vicinity. Hot water from the equipment could also cause scalding
  - Detergent used in the equipment can cause irritation to eyes and skin.
  - Muscular injuries could occur when moving/relocating the washer.

How Can I Stay Safe?

- Before the washer, always check the condition of the machine, its cables and plugs before connecting the power supply. PAT test labels should also still be visible and in date-If in doubt, do not use the washer and report any defect(s) to your supervisor.
- When cleaning around electrical equipment, always ensure the power to equipment in the vicinity is disconnected . Don't place the lance directly onto metal enclosures of the equipment and never direct the water jet into areas where electrical components are located. When reconnecting the power supply, make sure your hands are dry before touching plugs/sockets etc. During use, make sure cables are not submerged in pools of water.
- NEVER attempt to move the washer by pulling cables and hoses.
- Avoid using extension leads, however, if this is unavoidable; make sure lead sockets are located in a dry area away from spraying water.
- Where possible, try to carry out cleaning operations during the close of business where there will likely be less people in the vicinity. If possible, always try to cordon off areas to be cleaned.
- This is not to be used by persons under the age of 18
- Again, where possible, try to cordon off areas that have been cleaned until operations have been completed and the floor is dry. Place warning signs ('A Boards') in the vicinity and don't forget to remove them once the floor is dry. Don't forget to store the washer away after use and ensure cables and hoses are neatly coiled – never leave the equipment unattended when attached to power and water supplies.
- If possible, avoid using the washer outside where there is a possibility of freezing. If ice does occur on roads or walkways, grit the areas as soon as possible and cordon off the area to avoid pedestrians placing themselves at risk.
- NEVER point the lance at anyone and report any defects to hoses and connections to avoid the release of pressurised water. Where thermostats are fitted, make sure they are set at the manufacturers recommended temperature and rubber gloves are worn when using the equipment.
- Always use rubber gloves and goggles when handling the detergent and when operating the equipment. Use the correct dilution and don't use detergents that are not recommended by the manufacturer.
- Where the trolley cannot be used, always seek the assistance of a colleague to transport or lift the washer, ensuring cables and hoses are secured.

Dishwashers

Risk Rating Medium

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Cuts, lacerations and muscular injuries can result when loading/unloading the machine, replacing detergent drums or dropping items during operation. Broken glass and crockery can also cause cuts to hands during operations or when removing breakages from the machine.
- Contact with moving and hot internal components can result in serious injury to hands and fingers.
- Spillages caused by leaking equipment and overflows in washing areas can increase the risk of slips and falls. Trips can also result due to work areas becoming congested with trays and trolleys.
- Using the wrong dilution of cleaning chemicals, spillages occurring when filling the machine or failing to wear personal protective equipment can result in burns to skin and eye irritation.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- Do not carry too many items when loading/unloading the machine. Where large drums of cleaning chemicals are used, always seek the assistance of a colleague to carry and set the drum into place.
- Where glasses have become stuck together, don't attempt to force them apart as they could shatter in your hand
- Where provided, always use trolleys to move large quantities of crockery around kitchen areas.
- Never attempt to access internal areas of the machine when connected to the power supply. Report any defects immediately – don't try to repair the machine yourself.
- Never place your hands into the equipment during operations. In an emergency situation, always use the red stop button where one is fitted.
- Always clear up any spillages as soon as they occur and report any leakages immediately. Always keep your work areas free from clutter.
- When replacing empty drums of chemicals, to prevent chemicals ejecting, never remove the cap until the drum is in place under the machine.
- The loading or cleaning of conveyor dishwashers is not to used by persons under 18 (unloading is permitted)
- Refer to 'Bite Size' Sheet 27a/b for more information on cleaning chemicals.

LPG Fired Barbeques

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators and guests can suffer from burns and body trauma caused by LPG gas cylinders exploding caused by accumulations of leaking gas from valves and connecting tubes igniting.
- Users can suffer from muscular injuries when transporting the equipment and gas cylinders to the venue location. Cuts and bruised can also occur if fingers become nipped between the cylinder and other hard surfaces. Cold burns to hands can also occur when handling cylinders that have become 'frosted'.
- Users can suffer from burns to hands if gas leaks from the valve when connecting the equipment to the gas bottle.
- Locating the barbecue on an unsuitable location can result in the equipment becoming unstable that could cause the equipment to topple and result in burns or gas pipes becoming disconnected.
- Operators and guests can suffer burns to hands and arms caused by contact with hot surfaces or by fats from food splashing up from the cooking area. Poorly located barbecues can result in guests and staff falling onto the grill area.
- Fire can result from overcooked food or combustibles such as parasols, tree branches etc. overhanging the grill - which could ignite.
- Users and staff can suffer eye and respiratory irritation from. Leaking gas can cause nausea and headaches to the operator or people within the vicinity of the grill.

How Can I Stay Safe?

- Always inspect the equipment prior to use and after connecting the gas, check for leaking components. Ensure that connections are secure and hoses are not kinked or split.
- Barbecues must always be located where there is good ventilation. Never smoke when handling gas cylinders.
- If the barbecue fails to ignite, allow sufficient time for any accumulations of gas to disperse.
- After use, always turn off the cylinder valve before the appliance to allow residual gas in the system to burn off. Always store LPG cylinders in cool secure external areas that won't be exposed to direct sunlight.
- This is not to be used by persons under the age of 18
- Use barrows or trolleys if available and the terrain allows it. Dismantle the equipment where possible and if transporting the gas cylinders in a vehicle, leave a window open to vent accumulations of gas. Be aware that LPG is heavier than air and any leakages will accumulate at lower levels.
- To avoid impact injuries and cuts, always wear gloves to protect your hands and fingers when handling the equipment and cylinders.
- Always wear gloves when connecting the equipment to the valve on the bottle to prevent 'cold burns' from escaped gas.
- Always locate the barbecue on a sound and level surface, free from debris and where inclement weather will not affect the operations i.e. high winds affecting the equipment or heavy rain causing a slippery surface.
- Always use gloves, cover your arms and use the utensils provided when using the barbecue. Take care when 'turning over' meats on the grill as this could result in very hot fat erupting. Avoid loose clothing and tie back long hair.
- Try to isolate the cooking area from public access. Never operate a barbecue while under the influence of alcohol.
- Always locate the grill away from overhanging trees and bushes. Never leave a barbecue unattended and always have a suitable extinguisher available.
- Locate barbecues in well-ventilated areas and away from buildings where fumes could enter through doors and windows.

Slips, Trips & Falls

Risk Rating Medium

Bite Size Safety

What Could Go Wrong?

- Key points
  - People working in kitchens and food service are more likely to be injured through slips and trips than by anything else
  - Most slip injuries happen on wet floors.
  - Most trips are due to poor housekeeping.

- Food and cooking oil/fat spillages occurring during preparation and cooking can create a slipping hazard on floor areas.
- During inclement weather, water can be walked into the building creating slipping hazards for customers and staff.
- Poor housekeeping can result in slips/trips with the potential of introducing secondary hazards such as impacting with hot surfaces, spilling hot liquids and contact with blades.
- Damaged flooring and stairs will increase the risk of tripping.
- Inappropriate or damaged footwear can increase the risk of slipping and tripping.
- Accessing high areas with stepladders or kick stools may result in falls that can result in injury to kitchen staff.

How Can I Stay Safe?

- Report any leakages and make sure spillages are cleared up immediately.
- Where spills occur on floor areas, use a dry cloth rather than a mop to prevent spreading the problem to a wider area.
- When clearing a spillage, if a ‘dry finish’ cannot be achieved, cordon off wet floor areas and place a slip hazard warning board in the vicinity.
- Never place cardboard or paper over spillages as this could introduce a tripping hazard. If the contamination is oil based, the cardboard could slide over the spillage if someone stands on it.
- Where spillages have occurred in or around electrical equipment, always disconnect the appliance from its power supply before attempting to clear up.
- Take care when preparing and cooking food as even the smallest item can create a slipping hazard. Clear up dropped food/oils immediately and clear the residue with a degreasing cleaner to avoid invisible accumulations of grease.
- Use entrance mats and ensure that wet areas are cleared up regularly.
- Avoid placing stock, rubbish and equipment on floor areas where someone can trip over them. Dispose of rubbish immediately and store stock as soon as the delivery has been completed.
- Dishwashing areas are of particular high risk with the potential of wet floors, waste food, crockery, trays and trolleys all creating potential slipping and tripping hazards. Always keep these areas free from congestion.
- Report any damaged floor surfaces or stairways as soon as they show signs of damage or wear. Also ensure stair areas are free from obstructions.
- Wear ‘sensible shoes’ as a minimum – ideally with non-slip soles and sufficient grip. Shoes with damaged uppers or soles must be discarded.
- Avoid the need for using access equipment in the first instance. Staff should not use stepladders until they have been made aware of the hazards of working at height and how to use access equipment safely.
- Minimise the use of swilling for high grease build up areas by frequent cleaning. If swilling take extra care and ensure use of non-slip footwear.
- Take particular care in snowy and icy conditions, assess the route before setting off, where possible keep to gritted walkways and avoid taking shortcuts.

How Can I Stay Safe Continued?

1. Laying appropriate non-slip flooring avoiding very smooth floors where wet and contaminated surfaces are inevitable, such as in kitchens and entrances;
2. Replacing worn or unsuitable floor coverings;
3. Improving natural or mechanical ventilation to prevent condensation;
4. Providing adequate lighting;
5. Providing adequate storage and waste management facilities;
6. Ensuring cables are routed safely away from walkways and using appropriate cable management systems;
7. Planning effective pedestrian and traffic routes;
8. Changing the method and design of the work;
9. Avoiding overcrowding;
10. Preventing the floor from becoming wet or contaminated;
11. Maintaining equipment and the work environment to prevent leaks, etc.;
12. Maintaining and cleaning outside steps and pathways, etc.;
13. Using appropriate non-slip mats where wet floors are inevitable (whilst ensuring that they don't cause a trip hazard);
14. Ensuring effective housekeeping to check work areas;
15. Ensuring that only suitable cleaning materials and methods are used;
16. Cleaning up spills with a dry method where possible since wet mopping and drying with a mop can still leave a floor slippery;
17. Where wet floor cleaning is necessary, cleaning the floor outside normal working hours, or where this is not possible drying it immediately;
18. Managing spills effectively;
19. Training and supervising staff and contractors so that they understand the importance of the preventative measures;
20. Mark the wet areas with warning signs or cones.
21. Preventing contamination of floors with dry materials such as packaging or flour dust;
22. Organising the work to prevent people rushing or turning sharply and to remove the need to carry heavy or bulky loads (for example by using carts or other manual handling aids);
23. Ensuring that staff are able to prevent cooking from boiling over, and thus contaminating the floor with liquids;
24. Ensuring that all equipment is frequently maintained to prevent release of oils or other floor contaminants, and ensuring that faults are reported quickly and responded to promptly;
25. Using splash guards or edged work surfaces to contain spillages;
26. Using lids or covers for pans and other containers when they are being carried;
27. Ensuring that the extraction system is adequate and well maintained so that steam and grease does not accumulate;
28. Ensuring that tilting cooking devices such as kettles and bratt pans discharge into channels or trays so that water and waste is carried away effectively;
29. Carrying out 'messy' operations away from walkways, as far as is possible;
30. Preventing rain water being walked into the kitchen through the design of access routes and the provision of matting, preferably fixed;
31. Avoiding temporary solutions for cleaning up spillages such as cardboard;
32. Ensuring that all staff receive appropriate training about measures which help to manage the risks from slips and trips, such as the significance of spillages, cleaning regimes and fault and incident reporting
33. Well planned goods in and out systems, so that deliveries are promptly moved away from areas where people will walk;
34. Ensuring that there is adequate storage, particularly for items in daily use;
35. Locate waste bins as near as possible to the places that they are immediately needed i.e. next to unpacking areas or food preparation areas. Don't allow packaging, pans or wrapping to be left on the floor;
36. In large open areas mark walkways to ensure that they are kept clear;
37. Always avoid trailing cables and reorganise the work if this is common;
38. Make sure that the bin stores and the routes to them are free from tripping hazards

NB – the numerical controls are taken directly from the hierarchy of control model as applied to the management of slips and trips

Deep Fat Fryers

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Explosions caused by gas escaping from equipment and fittings could result in death or serious injury to staff and customers.
- Flame failure /extinguished pilot light resulting in accumulations of gas.
- Faulty components, blocked flues or poor ventilation can result in carbon monoxide escaping into work areas.
- Where ignition has failed, accumulations of gas in the burner area can explode after repeated attempts to light the burners.
- Spillages of hot oil can occur if the pan is over filled or the basket is placed into the pan carelessly.
- Burns to the face and hands can occur due to the spattering of hot oil when water or ice on food is placed into the pan.
- Fire could result due to overheating of oil caused by a thermostat failure, adding oil to an empty hot pan or by using dirty oil which has a lower flashpoint.
- Frying basket handles can protrude into working areas which could result is spillages occurring if staff collide into them.
- Spillages on floor areas can occur when filling or emptying the equipment.
- Slips and trips could result in staff unintentionally placing their hands into very hot oil.
- Burns and scalds can occur if attempts are made to drain the fryer before the equipment and oil has cooled down.
- Electric shocks could occur if accessing internal areas of the equipment.

How Can I Stay Safe?

- Gas installations are inspected annually by ‘Gas Safe’ accredited engineers. Always report any smell of gas immediately and isolate the gas supply until the escape has been investigated.
- This is not to be used by persons under the age of 18
- Fryers are fitted with a ‘Flame Failure Device’ that cuts off the gas supply should the burners fail, however, if any flame failure does occur with the burners, never assume that the device has cut off the supply, so isolate the equipment manually. Always check that the pilot light is ignited prior to switching on the equipment.
- Extractor hoods are in place above cooking areas that will remove cooking fumes and gases; however, these can become ineffective if filters or ducts become blocked with grease. Always ensure that filters are changed regularly.
- When there has been difficulty in lighting the burners, always allow time for any gas that has been released to be dispersed before trying again. Persistent problems must be reported and rectified. Where models are fitted with an electrical ignition device, never attempt to ignite the burners during a power cut.
- Never overfill the baskets and always place them into the oil slowly to avoid splashing. Don’t exceed the recommended levels of cooking oil.
- Remove residual ice and drain water from food prior to placing into hot oil.
- Never leave a fryer unattended and change the cooking oil on a regular basis. Never ignite burners when there is no oil in the pan. Always disconnect from the power supply after use.
- Locate the fryer away from busy walkways where possible. Should a basket become badly damaged, discard and replace it.
- When filling or draining fryers, always clear up spillages of oil as soon as they occur.
- Ensure walkways are clear and spillages are mopped up as soon as possible.
- Allow the equipment and contents to cool down before draining and cleaning.
- To prevent spillages and possible manual handling injuries, never overfill waste oil containers.
- Report any ignition failures – don’t attempt to rectify faults yourself. Always disconnect the power prior to cleaning the equipment.

Meat Slicer

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Operators can suffer severe lacerations and amputations if contact is made with the rotating blade.
- Cuts and lacerations can result when cleaning the blade.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- This is not to be used by persons under the age of 18
- Blades are protected by interlocked guarding. Always use the push guard to direct food toward the blade.
- Make sure the item being cut is not too big for the push guard to hold. Cut larger pieces of food into more manageable sizes so they can be safely used on the slicer.
- If you are interrupted when using the slicer, switch it off – never leave the machine running when it is unattended. After use, always return the blade setting to zero and disconnect the slicer from its power supply.
- Always keep floor areas tidy to avoid colleagues slipping or tripping in the vicinity of the slicer as there is a risk of someone who is falling could place their hands within the blade area or collide with the operator.
- Ensure slicers are located on a level and stable surface.
- Use a mixer dolly for transporting
- Prior to cleaning, ensure the equipment is either unplugged or isolated from its power source. If a blade removal tool is unavailable, always wear Kevlar type gloves on both hands when removing the blade for cleaning purposes – NEVER leave the blade submerged in water after use – even for short periods.

Merrychef & Turbo Ovens

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Operators can sustain burns to hands and arms due to contact with very hot surfaces, equipment and food.
- Heat/steam/smoke causing burns to face when opening doors.
- Spilling food onto floor in working areas can result in kitchen staff slipping with potential of additional harm if carrying sharps or close to hot food or equipment.
- Fire resulting from incorrect use of equipment.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- Only operate the equipment for its intended purpose and in line with manufacturer's instructions.
- Ensure that the bespoke tool is used to remove all hot food.
- Ensure that dry oven cloths / tongs are used to handle hot trays and to remove and serve hot food from removal tool.
- Open doors slowly to avoid excessive steam escape.
- Ensure that oven door is closed immediately after use. The risk increases when ovens are located under counters.
- Never leave dropped food/liquids on floor areas. Always clear spilled items as soon as possible.
- Always adhere to the recommended cooking times.
- Do not place any flammable items close to hot equipment.

General Use of Knives

Risk Rating Medium

Bite Size Safety

What Could Go Wrong?

Team members can suffer lacerations to fingers, hands and arms caused by contact with the blade due to:

- Not using knives for their intended purpose.
- Using a knife with a blunt or damaged blade.
- Slipping/tripping/colliding with colleagues when carrying a knife.
- Contact with a blade when washing knives
- Inappropriate storage or knives left hanging over the edge of counters.
- Knife slipping due to greasy/wet handle or hands.
- Holding knives when carrying other objects.
- Attempting to catch a knife that has been dropped.
- Cutting on unstable surfaces.

How Can I Stay Safe?

- Only use a knife for its intended purpose – for example, don't use a knife as a screwdriver or to open boxes etc.
- Always ensure blades are sharp and discard knives that have loose handles or other damage. Using excessive force to counteract the effects of a dull blade can often cause more accidents.
- Don't carry knives around the kitchen or café – if this cannot be avoided, always walk with the blade by your side with the sharp end pointing to the floor.
- Never leave a knife submerged in water and when using an automatic dishwasher, use the appropriate cutlery basket with the blades pointing down. When wiping knives during use, always wipe the knife with the blade away from the hand.
- Never leave a knife blade overhanging a table or counter – always return knives to their designated storage area after use. Knives should either be in use or in storage
- Ensure knife handles are dry and free from grease/food and never use a knife with wet or greasy hands.
- Never carry other items when holding a knife.
- Let the knife fall to the floor – don't attempt to catch it or stop it falling with your feet.
- Always make sure the counter/table you are cutting on is stable and level. Using a cutting board will also make sure you are more in control of your knife.

Hot & Chilled Counters/Display Units

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Live wires could become exposed when moving cabinets due to the cables becoming disconnected from plugs or the unit itself.
- Staff and customers can suffer burns to hands and arms if exposed skin comes into contact with the hot surfaces of the counter, trays, serving ladles and steam.
- During cleaning or replacing food trays, staff can suffer burns when touching the heating elements located under them. In 'Bain - Marie' type counters, hot water dripping off the base of trays can cause scalding when removing them from the counter.
- Lamps can burn the hands and arms of staff when reaching into the counter.
- Contact with hot food and liquids can cause burns/scalds to exposed skin including the hands and arms of staff.
- Staff can suffer muscular injuries when moving cabinets around the cafes or when cleaning.
- Customers in dining areas can suffer impact injuries when colliding with cabinets that are being moved.
- Spillages of food, leaking chiller units, drain taps or water left on floor areas after draining can cause slipping hazards on floor areas.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- Always unplug cabinets before moving them and ensure the plug does not become damaged or get entangled around your feet.
- Ensure hands and arms are covered when replenishing trays of hot food and while serving. Lift the lids off trays slowly to allow steam to disperse safely.
- Never place your hands in the areas where the heating elements are located. Always ensure your hands are protected with a dry oven cloth/glove when removing trays from a Bain Marie. Ideally, partially lift the tray with tongs and allow steam to escape before using your protected hands to remove the tray. Always make sure that prior to cleaning, the equipment is switched off and has cooled down.
- Although some lamps are guarded, there is still potential to burn hands and arms when serving or cleaning – make sure that your hands and arms are covered.
- Always use tongs and other appropriate serving utensils to remove food from the display cabinets. Make sure your hands and arms are covered.
- Never attempt to move cabinets alone – always obtain assistance and empty the contents if the cabinet is too heavy.
- In occupied public areas, 'barrier off' areas where cabinets are being moved to avoid collisions with customers or defer the movement until the area is empty.
- If manual draining is required, don't overfill containers of heating water and clear up any spillages as soon as they occur.

Blender (Surface Mounted)

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or thermal burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Café staff can sustain amputations, fractures and lacerations to fingers if contact is made with rotating blade.
- All café staff and customers can suffer fractures, sprains and impact injuries due to slips caused by spillages of ice and liquid when preparing drinks.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- This is not to be used by persons under the age of 18
- The blender cannot operate until the lid has fully enclosed the moving components. If the blender malfunctions, report the problem immediately do not attempt to repair the equipment yourself.
- When filling the mixing jug with ice, always ensure ice cubes do not fall onto the floor. If spillages occur, clear it up immediately.

Ice Makers, Fridges & Freezers

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
  - Moving or cleaning free standing equipment while still plugged into the electric supply
- Staff could suffer blistering to fingers and hands due to contact with cold surfaces and ice.
- Staff and customers could suffer fractures and body trauma as a result of slipping on floor surfaces caused by leaking components causing water to contaminate floors. Leakages in walk in fridges and freezers can result in icy floor areas. Spilled ice cubes can melt and create a slipping hazard in working and café areas.
- Impact injuries can occur to staff if fridge doors encroach into working areas creating a tripping hazard.
- Overheating caused by blocked ventilation grills can create a risk of fire.
- Congested walkways and poor storage in walk in fridges/freezers can result in trips occurring.
- Wet or icy floors can create slipping hazards. Injuries could be compounded if a lone worker becomes ill or injured and is unable to summon assistance.
- Thermal discomfort or even hypothermia can occur if working for prolonged periods in walk in fridges or freezers. Failed or faulty/frozen door mechanisms/internal release latches can result in workers becoming trapped in a confined space resulting in hypothermia, asphyxiation or cardiac arrest.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- Avoid direct contact with internal areas of freezers and always use gloves to avoid cold burns.
- When removing ice cubes from machines, always use the scoop provided.
- Always mop up leakages and spillages as soon as they occur and report the fault immediately
- Always close fridge/freezer doors immediately after use to avoid colleagues colliding into them. The risk increases where smaller units are located under counter areas
- Don't block the air vents of fridges and freezers. Avoid stacking items on top of them as they could drop down the back of the unit and block the air flow.
- Maintain a good housekeeping regime within 'walk in' fridges to avoid tripping hazards and always keep the floors dry and ice free.
- Always inform someone of your whereabouts if you intend to be working in 'walk in' fridges and freezers alone for prolonged periods. Request that a colleague monitors your location regularly. Check door mechanisms and internal lighting on a regular basis and document the inspection.
- If you have to work for prolonged periods in fridges/freezers, always wear suitable clothing and take regular breaks to avoid thermal discomfort. Managers responsible for walk in units must ensure a documented check of door mechanisms and internal lighting is carried out on a weekly basis.

Soup Kettle

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Staff can suffer burns to hands and arms if contact is made with the heating element, the body of the kettle or its contents
- Burns can occur to staff and customer's hands/fingers if contact is made with hot ladles, lids and contents when serving.
- Free standing kettles toppling over due to cables becoming snagged or being placed on an unstable surface can cause impact injuries and scalds to staff and customers.
- Slips/trips can occur in serving areas as a result of spillages or trailing cables becoming snagged.
- Muscular injuries can occur when carrying soup kettles/containers between the kitchen and café/dining areas with an added risk of colliding with customers.
- Burns can occur to staff's hands and arms during the re-heating process.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- After using free standing kettles, do not submerge the outer pot in water when washing and always ensure the power is disconnected when moving or cleaning the equipment.
- When cleaning or disposing of unused soup, always ensure the equipment and contents have cooled down – never carry kettles that are full. Don't empty hot contents by tipping/tilting the container.
- Always use ladles with insulated handles where available. If handling hot equipment is unavoidable, always use dry oven cloth/gloves to protect your hands.
- Where free standing soup kettles are used, always ensure that they are located on a flat, stable and even surface, the table/counter can take the weight of a full kettle and there are no trailing cables encroaching onto walkways or serving areas.
- Always monitor serving areas and check for spillages. Never use extension cables for soup kettles.
- If large amounts of soup require disposal, always decant the contents out of the kettle first to reduce the weight and decrease the possibility of spillages. Don't carry or attempt to move kettles with the contents still inside them. Where available, use trolleys when transporting containers used for refilling the kettle.
- Liquids such as soups and sauces should be re-heated in a suitably sized pan on the stove. Never re-heat liquids in an oven.

Microwave Oven

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Operators can suffer scalds/burns from super-heated food or from steam when removing film from covered containers after microwaving. Adding solid ingredients after microwaving may also result in the ejection of very hot liquids.
- Staff can suffer the effects of microwave radiation due to poor door seals caused by accumulations of grease/debris.
- Staff may suffer impact injuries or spillages can occur caused by colliding with open oven doors if they encroach into working areas.
- Spilling food in working areas can result in kitchen staff slipping with the potential risk of additional injury if carrying sharps or hot liquids/items.
- Poorly located ovens can increase the risk of harm due to overreaching, bending or colliding with colleagues in busy work areas.
- Burns and smoke inhalation can cause respiratory irritation caused by items overcooking or igniting.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- This is not to be used by persons under the age of 18
- When microwaving food in film covered containers, always pierce the seal prior to cooking and to prevent scalds to hands and face, remove the film from the outermost part of the container and unpeel towards you.
- Ensure that ovens are kept clean, around door seals.
- Always ensure that oven doors are closed immediately after use. The risk of colliding with doors increases when ovens are located under counters within serving areas.
- Never leave dropped food/liquids on floor areas - clear spilled items as soon as possible.
- Always try to locate ovens where there no need to overreach or where there is no increased risk of colliding with colleagues.
- Always adhere to cooking times. If food ignites during the cooking process, keep the door closed, switch off the oven, unplug the equipment and allow the oxygen to burn up which should extinguish the fire.

Water Boiler

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or thermal burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Operators can sustain burns to hands and arms caused by contact with hot surfaces during operation or when changing filters/cleaning, draining, descaling etc.
- Staff and customers can suffer scalds to hands, arms and face caused by splashing/spilling of boiling water when filling receptacles.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- Heating elements and other internal components are fully enclosed – avoid touching the outer casing of the boiler with your bare hands.
- Take care when wiping down or cleaning the external panels as they can become very hot.
- Filters can be changed with minimal contact – if other problems occur such as leakages, always report the defect. Never attempt to repair the equipment yourself if a fault occurs.
- When filling, always fully enclose the dispensing spout with the cup/jug to avoid splashing and never overfill the cup
- Always set the thermostat to the required operational temperature.
- Use the water boiler for catering purposes only. Never use this equipment to obtain hot water for other tasks such as cleaning.

Operating Kitchen Equipment

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Staff can suffer serious injury as a result of operating kitchen equipment they have not been trained to use.
- Amputations, serious lacerations, burns etc. can result if operators place their hands into equipment.
- Using faulty or damaged equipment can result in injury to the user or the possibility of fire if the overheating or electrical problems occur.
- Slipping/tripping when operating kitchen equipment can result in serious injuries.
- Inappropriate or incorrect use of kitchen equipment can result in injury or damage to plant.
- Young workers may attempt to use equipment they are not authorised to operate resulting in injury to themselves, their colleagues or damage to equipment.

How Can I Stay Safe?

- Even if you believe you are being helpful, never use equipment you have not been trained to operate. You must also be informed of the hazards that you may encounter when using any item of kitchen equipment.
- If you are unsure about anything when using equipment or during training, always ask! Never assume anything. If you take the wrong action you could hurt yourself, your colleagues, damage the equipment, or both. Always Ask!
- Never place your hands into machinery. Don't assume that electrical equipment is safe when it is switched off – it is only when it is completely disconnected from the power source that you will be safe from electric shocks – however, blades still exist and surfaces can still be very hot.
- Guarding around moving parts is there to protect you. Never attempt to remove guarding or tamper with safety devices.
- Never attempt to repair equipment yourself and don't remove panels that protect internal parts unless trained to do so.
- If in any doubt about the safety of any item of machinery during operations, or if an emergency situation arises, use the red stop button where one is fitted and disconnect or isolate the power.
- Before using any item of electrical equipment, always check that cables are not frayed and plugs are free from scorching and cracks.
- Also check gas controls, guarding and signs of leakages. Should any equipment make unusual noises during operation, switch off the machine immediately, disconnect it from its power supply and report the problem.
- Do not operate equipment with a defect unless a qualified engineer has confirmed that it is safe to do so.
- Always ensure that working areas are free from congestion and floor areas are dry and clean.
- Always use the equipment for its intended purpose and follow the manufacturer's operating instructions.
- Where young workers are employed, they must me supervised, monitored and informed of what equipment they can and cannot use.

Gas Cooking Ranges/Stoves

Risk Rating Medium

Bite Size Safety

What Could Go Wrong?

- Explosions caused by gas escaping from equipment and fittings could result in death or serious injury to staff and customers.
- Flame failure /extinguished pilot light resulting in accumulations of gas.
- Faulty components, blocked flues or poor ventilation can result in carbon monoxide escaping into work areas.
- Where ignition has failed, accumulations of gas in the burner area can explode after repeated attempts to light the burners.
- Serious burns to hands and arms can result when making contact with hot surfaces, naked flames, food and steam.
- Spillages on floor areas can cause staff to slip within the vicinity of cooking areas which could result in additional injuries if they are carrying hot food and equipment.
- Fire could result from the overcooking of food or by placing combustible items on top of stoves.
- Staff could suffer from thermal discomfort - particularly in summer months due to excessive heat emanating from stoves and ovens.

How Can I Stay Safe?

- Gas installations are inspected annually by 'Gas Safe' accredited engineers, however, always report any smell of gas immediately and isolate the gas supply until the escape has been investigated.
- This is not to be used by persons under the age of 18
- Gas cookers are fitted with a 'Flame Failure Device' that cuts off the gas supply should the burners fail, however, if any flame failure does occur with the burners, never assume that the device has cut off the supply and isolate the equipment manually.
- Always check that the pilot light is ignited prior to switching on the equipment.
- Extractor hoods are in place above cooking areas that will remove cooking fumes and gases; however, these can become ineffective if filters or ducts become blocked with grease. Always ensure that filters are changed regularly.
- When there has been difficulty in lighting the burners, always allow time for any gas that has been released to be dispersed before trying again. Persistent problems must be reported and rectified.
- Always use dry oven cloths to protect your hands when removing items from ovens and stoves and ensure your arms are also covered. Check that oven cloths/gloves are in good condition and do not become snagged on the rings of gas burning stoves or ignite when they are used near a naked flame.
- Open oven doors very slowly to allow heat and steam to escape from the cavity away from your face. When lifting pan lids, raise them slowly to allow steam to escape gradually.
- Don't overfill pans or allow them to boil over. Clear up any spillages on floors as soon as they occur.
- Where heavy pans have to be removed from stoves, always ask for assistance and use trolleys where they are available and it is safe to do so. Never leave pan handles overhanging the edges of stoves.
- Don't place combustible items on the top of stoves. Dispose of rubbish immediately and place stock directly into storage areas.
- When temperatures become uncomfortable, drink plenty of cold drinks (not fizzy) and ensure that extractors are working. Where permitted, allow natural ventilation from doors and windows to enter hot working areas.
- Always ensure equipment has sufficiently cooled down before attempting to clean.

Floor Standing Boiling Pans

Risk Rating Medium

Bite Size Safety

What Could Go Wrong?

- Explosions caused by gas escaping from equipment and fittings could result in death or serious injury to staff and customers.
- Flame failure /extinguished pilot light resulting in accumulations of gas.
- Faulty components, blocked flues or poor ventilation can result in carbon monoxide escaping into work areas.
- Where ignition has failed, accumulations of gas can explode after repeated attempts to light the burners.
- Serious burns to hands and arms can result when making contact with hot surfaces, food and steam during the cooking process or when emptying the pan or jacket.
- Muscular sprains can result when carrying containers of food or water after emptying the machine.
- Spillages of food and water onto floors can cause a slipping hazard in working areas.
- Electric shocks can result due to removing panels or accessing internal areas of the equipment.
- Tripping over or colliding into draining taps can result in spillages or trips.

How Can I Stay Safe?

- Gas installations are inspected annually by 'Gas Safe' accredited engineers, however, always report any smell of gas immediately and isolate the gas supply until the escape has been investigated.
- Gas burners are fitted with a 'Flame Failure Device' that cuts off the gas supply should the burners fail, however, if any flame failure does occur with the burners, never assume that the device has cut off the supply and isolate the equipment manually.
- Always check that the pilot light is ignited prior to switching on the burners.
- Extractor hoods are in place above cooking areas that will remove cooking fumes, steam and gases, however, these can become ineffective if filters or ducts become blocked with grease. Always ensure that filters are changed regularly.
- When there has been difficulty in lighting the burners, always allow time for any gas that has been released to be dispersed before trying again. Persistent problems must be reported and rectified.
- Always use dry oven cloths to protect your hands when raising the lids of the pan during cooking. Always protect your hands when venting steam from the equipment.
- Where food has to be manually decanted from the pan, always cover exposed skin to protect you from hot surfaces and spillages of hot liquids. Always take care when carrying/lifting containers of food and ensure that they are not overfilled as spillages of hot liquids could occur.
- Don't overfill the containers you will be using for transferring food or water and never attempt to lift the pan from the equipment – even when only part full.
- Take care when decanting or draining liquids from the equipment and clear up any spillages as soon as they occur. Report any leakages from pipes and fittings.
- Never attempt to access internal areas of the equipment or remove panels. Where problems occur with the electronic ignition system or other components, report the problem immediately. Disconnect the equipment from its electric supply before cleaning.
- Try to locate pans where draining taps don't encroach into walkways.

Gas Fired Grill

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Explosions caused by gas escaping from equipment and fittings could result in death or serious injury to staff and customers.
- Flame failure /extinguished pilot light resulting in accumulations of gas.
- Faulty components, blocked flues or poor ventilation can result in carbon monoxide escaping into work areas.
- Where ignition has failed, accumulations of gas can explode after repeated attempts to light the burners.
- Serious burns to hands and arms can result when making contact with hot surfaces or with direct heat.
- Scalding of the operator's hands, arms and face can result when very hot fats and residues are ejected or spilled from the grill.
- Fire can result due to food igniting caused by overcooking or coming into direct contact with heat.
- Respiratory and eye irritation from cooking fumes can result if food is overcooked, ignites or extractor hoods are defective.

How Can I Stay Safe?

- Gas installations are inspected annually by 'Gas Safe' accredited engineers, however, always report any smell of gas immediately and isolate the gas supply until the escape has been investigated.
- This is not to be used by persons under the age of 18
- Gas cookers are fitted with a 'Flame Failure Device' that cuts off the gas supply should the burners fail, however, if any flame failure does occur with the burners, never assume that the device has cut off the supply therefore isolate the equipment manually.
- Always check that the pilot light is ignited prior to switching on the burners.
- Extractor hoods are in place above cooking areas that will remove cooking fumes, steam and gases; however, these can become ineffective if filters or ducts become blocked with grease. Always ensure that filters are changed regularly.
- When there has been difficulty in lighting the burners, always allow time for any gas that has been released to be dispersed before trying again. Persistent problems must be reported and rectified.
- Use dry oven cloths to protect your hands when removing grill pans.
- Always ensure that the grill and trays have cooled down prior to cleaning.
- Always remove excessive fat from meats that are to be grilled and check that drip trays never overfill during cooking.
- Tongs or other suitable utensils should be used to remove hot food from the grill tray.
- Don't empty the hot contents of drip trays where there is a possibility of water mixing with the residues which could result in eruptions of hot liquids.
- Never leave grills unattended and check that food is not in direct contact with the heat of the grill.
- If food does ignite, remove the tray from the grill and place a damp cloth over the fire. As with all fat based fires – never use water to extinguish the flames.
- Always report any defect that may occur with extractors. Avoid overcooking or burning to prevent smoke or fumes entering into work areas.

Hot Holding Cabinets

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors
  - Cleaning equipment while it is still connected to its power supply.
- Catering staff could suffer burns to hands and exposed skin if contact is made with very hot surfaces of the cabinet, pans and trays.
- Burns and scalding could occur to staff when they are transferring hot food to and from the cabinet as a result of spillages from cooking receptacles.
- Catering staff can suffer muscular injuries and back pain caused by frequent bending, lifting and carrying when using the equipment, overfilling pans or when pushing mobile units.
- Trips could occur when relocating mobile units.

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- Always disconnect or isolate the equipment before cleaning and ensure the appliance has cooled down. Never hose down or flood the unit when cleaning.
- Staff must always wear hand protection when using this equipment and wear suitable clothing that will also protect their arms.
- Hand protection must be worn at all times when using this equipment.
- Never over fill pans or trays and where pan slides are fitted instead of racks, make sure that the slides will support the pan or tray that is being placed into the cabinet.
- When removing coverings off hot pans of food, remove them very slowly to allow hot steam to escape.
- Where mobile units are being used, always ensure that the cabinet is on a sound and level surface, casters are locked and there is sufficient room around the unit to avoid impacting with other equipment or colleagues.
- Never overfill the pans. Where pans of food need to be transported to a cabinet, always use trolleys where they are provided and it is safe to do so.
- Never attempt to move a cabinet by yourself. Always summon the assistance of a colleague(s) when units need to be relocated.
- Before moving a mobile cabinet, always ensure the power cord is disconnected and secured and floor areas are free from obstructions and tripping hazards.

Manual Handling

Risk Rating Medium

Bite Size Safety

What Could Go Wrong?

- Musculoskeletal: All staff are at risk of muscular injuries from lifting, carrying, receiving deliveries, storing deliveries, and transportation to and from storage areas. This includes receiving deliveries, moving heavy furniture, serving counters, and other large equipment.
- Repetitive Strain: All staff can suffer repetitive strain injuries, through repetitive tasks such as chopping, cutting, or handling plates can lead to strains and muscular injuries, including repetitive strain injuries.
- Awkward Posture: All staff can risk back, shoulder, and neck injuries through awkward postures.
- Transporting Food: Transporting food items around the site can cause injuries due to carrying heavy loads over long distances, uneven or undulating surfaces, and navigating stairs.
- Prolonged Standing: Prolonged standing while washing up or preparing food can lead to back and leg pain.
- Slips, Trips, and Falls: Slippery or uneven surfaces and obstructed pathways increase the risk of slips, trips, and falls.
- Sharp Objects in Rubbish: Rubbish bags may contain sharp objects, such as tin can lids, posing a risk of cuts and punctures.
- Handling Hot Items: Injuries can occur when lifting or carrying large pots and pans of hot liquids and food. There is also a risk of scalding from spills, especially if slipping or tripping while carrying hot items.
- Weather Conditions: Inclement weather, particularly icy conditions, increases the risk of slips, trips, and falls.

How Can I Stay Safe?

- Assess what the task involves. Consider factors such as:
  - Task: The type of movement required (lifting, carrying, pushing, pulling). The distance and height of the lift. Whether the task requires twisting, bending, or reaching and the duration and frequency of the task.
  - Individual: Consider the capabilities and limitations of the person performing the task: Physical fitness and strength. Experience and training in manual handling. And any health issues or disabilities that could affect their ability to perform the task safely.
  - Load: Evaluate the characteristics of the object being lifted: Weight and size of the load. Shape and stability of the load. Whether the load is easy to grip or has awkward handling characteristics. And the potential for the load to shift or move during handling.
  - Environment: Examine the surroundings where the task will be performed. Space constraints and obstacles.
- Use Equipment: Where appropriate use sack barrows and trolleys, to transport stock around kitchens.
- Pathway: Ensure pathways are clear of tripping hazards, floors are dry, and report any defects that may increase risks.
- Storage: Store heavier items at elbow height and within easy reach inside fridges and other storage areas. Only Lift What You Are Comfortable With. Do not exceed recommended manual handling guidelines, which specify safe maximum lifting weights for employees.

How To Stay Safe Continued

- Safe Lifting Practices: Never lift and carry beyond your capability. Evaluate the weight of items before lifting and use team lifting for heavy items. Bend your knees, keep your back straight, and hold loads close to your body. Break down deliveries into smaller, more manageable loads. Avoid twisting or awkward postures when lifting and carrying items. Place heavier items on lower shelves to minimise lifting above shoulder height.
- Handling Waste and Sharp Objects: Do not overfill waste bags and used oil containers. Be mindful of sharp items in rubbish bags and ensure no sharps protrude. Do not attempt to move full wheelie bins alone.
- Transporting Heavy Items: Always use trolleys or seek assistance when lifting or transporting heavy pans and other large items. Check the floor for slipping hazards before moving pots or other items. Do not overload trolleys to prevent muscular injuries and falling items.
- Transporting Hot Items: When moving hot items, ensure 'hot box' doors are secure and urns, pans, etc., are covered to prevent spills.
- Moving Large Items: Seek assistance when moving large items. Empty storage units, such as fridges, freezers, and display cabinets, before moving them.
- Training and Safety: Ensure all staff are trained in proper manual handling techniques. Wear appropriate, non-slip footwear. Rotate tasks among staff to reduce repetitive strain.

Potato Rumbler

Risk Rating Low

Bite Size Safety

What Could Go Wrong?

- Operators may suffer from electric shocks or thermal burns with an associated risk of fire caused by:
  - Faulty equipment, components & exposed cables.
  - Lack of maintenance.
  - Liquids entering equipment and fittings.
  - Incorrect fuses or components fitted.
  - Removing equipment enclosures.
  - Handling electric equipment with wet hands.
  - Overloading extension leads and block adaptors.
- Operators could suffer abrasions to skin if hands or fingers come into contact with the rotating abrasive disc.
- Lifting and carrying potatoes to and from the machine can result in muscular strains and sprains.
- Staff can suffer fractures/impact injuries as a result of sludge/water that has spilled onto floor areas

How Can I Stay Safe?

- Cables are insulated and live components are enclosed. Never pull or stretch cables as this could expose live wires.
- Avoid using extension leads and block adaptors.
- Visually inspect the equipment prior to operations - paying particular attention to signs of scorching or cables becoming frayed.
- Report any defects immediately.
- Always refer to the manufacturer's recommendations and guidance. Never attempt to repair faults yourself.
- Appliances are PAT tested – always ensure the equipment is within its test date which will be indicated on a green label located on the plug or the appliance.
- This is not to be used by persons under the age of 18
- Never attempt to place your hands into the peeling chamber during operations. If access is required for cleaning or to replace abrasive discs, ensure that the power supply is disconnected.
- Where possible and it is safe to do so, use trolleys to carry large amounts of potatoes within kitchen areas. Don't overfill containers with prepared potatoes.
- Always clear splashes and spillages from floor areas as soon as they occur.

College

Local assessment aspects completed by Food & Beverage Service Head, Head Chef or Retail Manager. Signature: Date:

Could Anything Else Go Wrong In The Workplace?	How Can I Stay Safe?

Briefing Attendance			Briefing Attendance		
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