

RISK ASSESSMENT 2015

21.

Activity: USING KITCHEN EQUIPMENT / MACHINERY

Potential Injuries: Electric shock and lacerations, burns and scalds

Initial Risk Rating

SEVERITY 4 x 5 LIKELIHOOD = 20 HIGH RISK

21.1 Many machines are potentially hazardous. Observe the following precautions when using them:

- Keep long hair tied back and ties tucked out of the way.
- Remove items of jewellery or other clothing that could become caught in the machine.
- Ensure all equipment and guarding is kept in good repair and that the equipment is located safely.
- Maintenance must only be carried out by suitably qualified persons.
- Always disconnect machines before cleaning.
- Ensure all electrical machines are electrically tested every 12 months by a centrally nominated contractor.

DANGEROUS EQUIPMENT

Meat Slicers, Mincers & Mixers

Hazard: Lacerations, entrapment

Control: These machines may only be operated by persons who are OVER 18 YEARS of age and have successfully completed training in the Safe Way of Working.

Rationale or Alto-Shaam

Hazard: Scalding from hot steam that is released when initially opening the door after cooking.

Control: These machines may only be operated by persons who have successfully completed training in the Safe Way of Working. If under 18 they must meet the requirements laid out in the Young Persons Risk Assessment.

Decarboniser

Hazard: Scalds

Control: These machines may only be operated by persons who have successfully completed training in the Safe Way of Working. If under 18 they must meet the requirements laid out in the Young Persons Risk Assessment.

Appropriate PPE must be available and used with this equipment.

Merrychef

Hazard: Burns

Control: These machines may only be operated by persons who have successfully completed training in the Safe Way of Working. If under 18 they must meet the requirements laid out in the Young Persons Risk Assessment.

Robot Coupe

Hazard: Lacerations

Control: These machines may only be operated by persons who have successfully completed training in the Safe Way of Working. If under 18 they must meet the requirements laid out in the Young Persons Risk Assessment.

Stick Blender

Hazard: Lacerations

Control: These machines may only be operated by persons who are OVER 18 YEARS of age and have successfully completed training in the Safe Way of Working.

Cutlery Shiner

Hazard: Entrapment, lacerations

Controls:

- Ensure the machine is only operated with the lid closed
- Ensure the machine is switched on for 30 mins prior to use
- Ensure the cutlery is warm, clean & wet
- Feed no more than 7-10 pieces of cutlery at a time into the chute
- If machine jams, switch off machine before attempting to clear
- Leave the machine running for 30 mins after final use to allow the granules to dry
- When replacing granules, disconnect the machine from the power before opening lid, removing granules and replacing. Ensure lid is closed before reconnecting.
- All repairs to be logged to central repairs
- Machine MUST be isolated & unplugged if remedial works are required
- Do not attempt to make any repairs to the machine

Resultant Risk Rating

Severity 4 x ___ Likelihood = _____

	YES	NO	ADDITIONAL CONTROLS / ACTION TAKEN TO RESOLVE	
APPLICABLE				
CONTROL SATISFACTORY				
SIGNATURE				
			DATE ACTION COMPLETED AND CONTROL SATISFACTORY	

There is a Safe Way of Working to accompany this Risk Assessment – See Certificate 1.