

What are the hazards and how might they harm?



Abrasions, crush injuries or amputation as a result of entanglement



Electrocutation as a result of use of faulty/damaged equipment



Cuts or amputation as a result of contact with sharp surfaces



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately

Food waste macerator and dewaterer

Safety Task Card
STCGE 47

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. Only use the equipment if you have been trained and be 18 years or above.
2. Always follow the manufacturer's instructions.
3. Make sure you are familiar with the location and function of the operating switches, including the emergency switch.
4. Do not use equipment if any safety features, including the safety guard, are faulty and do not attempt to override safety devices.
5. Report any damage or faults to your manager and do not use faulty equipment.
6. Do not make any adjustments to the machine.
7. Keep clothing, lanyards, hands etc away from moving parts so they cannot become entangled and drawn into equipment.
8. Feed waste using the push tool
9. Do not overfill equipment and reduce the speed of loading waste if this is particularly wet or consists of mainly one food item.
10. Do not put oil, hot liquids, or non-food items, such as glass, plastic, string, cling film etc into the machine.
11. If the equipment jams and stops working, switch it off and isolate it from the electrical supply, before following the manufacturer's instructions for clearing a blockage.
12. Clean up any spillages immediately and use warning signage as appropriate.

If you have any concerns, stop and speak with your line manager before proceeding.

