

What are the hazards and how might they harm?



Burns/scalds from contact with hot equipment or crockery



Burns/scalds from contact with hot water



Inhalation injury, burns, skin irritation from cleaning chemicals



Cuts/lacerations from broken glass and crockery



Electric shock or burns from incorrect use or damaged/faulty equipment



Slip injuries from oil spillages

What PPE should the individual wear?



Wear PPE as prescribed in the Task Card for the cleaning chemical you are using. This is likely to include gloves and goggles.

What other precautions should be taken?



Clean up any spillages immediately

Manual dishwashing

Safety Task Card STCCS 31

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. Water in the sink should be at around 60°C: hot enough to facilitate cleaning and cool enough to prevent scalding.
2. Follow the safety precautions in the COSHH Task Card for the chemical being used. This includes wearing PPE such as protective eyewear and gloves.
3. Do not overfill the sink with water to reduce the risk of splashing water onto the floor.
4. Wear gloves or gauntlets, a waterproof apron and slip-resistant footwear where appropriate.
5. Allow hot foods, liquids and equipment to cool before emptying and washing.
6. Items to be placed into sinks and not dropped in to avoid splashing water onto the floor.
7. Wash sharp knives and other sharp objects individually and never place them into sinks.
8. If glass or crockery breaks in the sink carefully remove items with gloved hands.
9. Broken glass, china and other sharp objects should be securely wrapped before placing in a bin liner, or disposed of separately in a rigid container.
10. 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.

Manual dishwashing continued

Safety Task Card
STCCS 31

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