

What are the hazards and how might they harm?



Bruising, or crush/pinch injuries as a result of entrapment



Burn injuries from hot equipment, foods or liquids



Impact injuries from falling items



Back and muscle strain from manual handling



Slip injuries from spillages

What other precautions should be taken?



Use oven gloves or cloths when handling hot items



Clean up any spillages immediately

Dumb waiter lifts

Safety Task Card

STCGE 44

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. Ensure the interlock system is working; report any issues or other damage to your manager immediately and do not use faulty equipment.
2. Keep hands away from opening and closing doors and always open and close doors fully.
3. Use safe manual handling practices when loading and unloading.
4. Do not exceed the load limit.
5. Load items so they are stable, and do not overfill the dumb waiter. Doors must be able to open and close freely and loaded items should not be in contact with the door interior.
6. Cover liquids and wet dishes to prevent spillages.
7. Only load liquids and wet dishes onto lower levels.
8. Use oven gloves or cloths when handling hot items.
9. Ensure that people unloading the lift are made aware of any hot items.
10. Only use equipment for the designed purpose and never climb into the lift.
11. When cleaning equipment take that water and cleaning chemicals do not come into contact with the control panel. Apply the cleaning chemical onto the cloth.
12. Clean up any spillages immediately

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

