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What are the hazards and how might they harm?



### What other precautions should be taken?





#### Use oven gloves or cloths when handling hot items

Clean up any spillages immediately

# **Preparing kegs for draft dispense**

Safety Task Card

STCCS 81

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. When cleaning keg prior to use, follow the safety precautions in the COSHH Task Card for the chemical being used. This includes wearing PPE such as protective eyewear and gloves.
- 2. Do not overfill pans when preparing iced teas and keep volumes to 10 litres or below.
- 3. Use oven gloves or cloths when handling hot equipment.
- 4. Allow prepared drinks to cool to ambient before decanting into kegs.
- 5. Follow good manual handling practices when pouring beverages into the kegs.
- 6. Use a funnel and ensure the pan the keg is located close to the pan to avoid spillages.
- 7. Clean up any spillages as they occur and use wet floor signs when appropriate.
- 8. You must wear appropriate PPE, including rigger gloves and reinforced toe capped shoes, if you are required to move full kegs.
- 9. Use a keg trolley or other suitable manual handling aid to move kegs.
- 10. If you have to move a full keg manually, this must be as a team of two:
  - Plan the movement
  - Ensure the weight of the keg is distributed evenly between the team
  - Communicate throughout the movement
- 11. Do not attempt to lift a full keg. If you have to reposition a full keg by yourself, use the tilt-and-roll method.

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



## Preparing kegs for draft dispense continued

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

Safety Task Card

**STCCS 81**