

What are the hazards and how might they harm?



Back and muscle strain from manual handling



Impact injuries from falling objects



Slip injuries from spillages, trip injuries from obstructions and uneven floors



Thermal discomfort from working in cold environments



Head injuries as a result of impact with low ceilings



Asphyxiation from leaking CO₂

What PPE should the individual wear?



What other precautions should be taken?



Clean up any spillages immediately



Use a dust pan and brush to clean up broken glass

Safety Task Card

STCCS 46

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. If you have been provided with toe-capped safety shoes, these must be worn whilst carrying out cellar duties.
2. If you are working at low temperatures for prolonged periods, you should be provided with suitable thermal footwear and clothing and be given frequent breaks in a warm area where hot drinks can be consumed.
3. Heavy duty gloves must be worn when handling barrels and crates.
4. Familiarise yourself with the cellar, in particular paying attention to low ceilings.
5. Wherever reasonably practicable, mechanical lifting equipment should be used.
6. Only use mechanical handling equipment that you have been trained to use.
7. Two people should work together when racking in the cellar and when handling kegs and casks.
8. Do not stack barrels, drums etc.
9. Do not stack crates and cases of bottled and canned drinks above shoulder height.
10. Keep walkways clear of kegs, crates and other items that may cause obstructions.
11. Make sure the cellar is adequately ventilated if CO₂ is present.
12. Clean up spillages as they occur and use wet floor warning signs when appropriate.
13. Use a dustpan and brush to clean up breakages and dispose of broken glass in the designated waste container, or if none available, by wrapping securely in cardboard and placing in general waste.

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

Safety Task Card

Cellar operations continued

STCCS 46

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