

### What are the hazards and how might they harm?



Burns from contact with steam, hot water or hot milk



Burns from contact with hot surfaces



Slip injuries from spillages



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

### What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

# STCCS 74

## Milk frothers (freestanding)

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. Follow the relevant controls on **STCCS 25 Hot beverage service**.
2. Ensure the milk frother is on a level, stable surface and that the on/off switch is easily accessible.
3. Be aware of hot surfaces, including the steam wand, which stays hot after use.
4. Do not overfill milk containers; allow for the expansion of milk as a result of aeration.
5. Always use the insulated handle to move the steam wand.
6. Lower the steam wand into the milk before slowly opening the steam valve.
7. Use a milk thermometer to ensure that milk is not overheated.
8. Close the steam valve before taking the steam wand out of the milk.
9. Keep hands away from the outlet to avoid contact with residue steam and hot water.
10. Direct the wand towards the drip tray when purging it before and after use.
11. Do not leave equipment unattended when in use.
12. After use push the steam wand back to prevent accidental contact when passing the machine.
13. Only fill the water tank when equipment is turned off and it has cooled down; do not fill above the maximum fill line.

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

Safety Task Card

## Milk frothers (freestanding) continued

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