

What are the hazards and how might they harm?



Crush injuries, bruises and abrasions from entanglement



Cuts, puncture wounds, lacerations and contact with sharp blades



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



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

STCCS 115

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 manufacturer's instructions where these are available.
2. Equipment must be placed on a firm level surface where there is sufficient lighting and workspace.
3. Report any damage to your manager or supervisor, and do not use damaged equipment. Stop the machine if you notice any unusual noises.
4. Use safe manual handling practices when filling equipment.
5. Keep hands, clothing, hair, lanyards etc out of reach of moving parts to prevent them from becoming entangled.
6. Make sure the hopper is in the correct position and secure that the lid is securely in place before turning the grinder on.
7. Ensure sure the grinding mechanism is completely empty of nuts and then witch equipment off and disconnect it from the power supply prior to cleaning.
8. Take care when dismantling, assembling and cleaning equipment and avoid contact with sharps edges.
9. Clean up any spillages immediately and use caution signage where appropriate.

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

Safety Task Card

Nut butter grinders continued

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