

What are the hazards and how might they harm?



Electric shock or burns from incorrect use, or use of faulty equipment



Burns or scalds from contact with hot surfaces or waste



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

Popcorn machines

STCCS 103

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. Use safe manual handling practices when moving the equipment.
2. Ensure it is sited on a level surface and that the brakes are engaged.
3. Ensure the cable is laid so that it does not pose a trip hazard and so that there is no strain on the cable.
4. Follow the manufacturer's instructions when using the equipment.
5. Take care when adding oil to the kettle, to prevent any spillage outside of the kettle.
6. Never add water to the kettle.
7. Except when filling the kettle, keep the door closed when the equipment is operating; this prevents spillages, accidental contact with hot surfaces and contact with steam.
8. Turn the kettle off once all corn has popped.
9. Use the handle on the kettle to tilt it and decant the popped corn; do not touch the kettle as it will be hot
10. Clean up any spillages as they occur.
11. Do not leave equipment unattended when it is switched on.
12. Turn equipment off, isolate it from the power supply and allow it to cool before moving or cleaning it.
13. Follow the safety controls for the chemical you are using for cleaning; this include wearing required PPE such as gloves.

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

Safety Task Card

Popcorn machines continued

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