What are the hazards and how might they harm?

Crush injuries, bruises and abrasions from entanglement or collision

Burns/scalds from contact with steam or hot food

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

Slip injuries as a result of spillages

What other precautions should be taken?

Clean up any spillages immediately

Safety Task Card

Server robots

STCCS 100

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. You must be trained to use the robot and follow the manufacturer's instructions, where these are available.
2. Visually inspect the robot prior to use and report any damage to your manager immediately.
3. Make sure that you are familiar with the location of the emergency stop button and that this is working.
4. Ensure that the speed setting is suitable for the operational environment.
5. Do not use the robot outside, attempt to operate it on a slope greater that 8 degrees, or near stairs or escalators.
6. Never exceed the maximum load or the maximum layer height.
7. All food and drinks must be placed on trays in the robot.
8. Ensure trays fit the equipment, are secure and have a suitable lip to contain spills.
9. Eat-in drinks and other liquids must not be filled above ¾ full, and any take-away drink or liquid containers must have a secure lid.
10. Clean the equipment and trays between uses.
11. Do not push or pull the robot while it is running and never push the robot to restart it.
12. Do not block the robot or attempt to place your feet, other body parts or any objects under the chassis when it is running.
13. If the robot deviates from the programmed path or there is another operation failure, press the emergency stop button to stop it.
14. Ensure the sensors are kept clean.
15. Following the manufacturer's instructions when charging the robot.

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

Safety Task Card

Server robots continued

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