

What are the hazards and how might they harm?



Cuts, puncture wounds, lacerations and contact with sharp blades



Crush injuries or amputation as a result of entanglement



Slip injuries from spillages



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



Fire as a result of incorrect use of equipment



Burns as a result of contact with hot surfaces

What PPE should the individual wear?

See reverse for Sector Specific PPE requirement

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

Meat mincers

STCCS 106

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 specific mincers model and follow the manufacturer's instructions where these are available.
2. Equipment must be placed on a stable, level surface where there is sufficient lighting and workspace.
3. Make sure that the equipment is fitted with all necessary guards and that they are in good working order.
4. Report any damage and blunt blades to your manager, and do not use damaged equipment.
5. Keep clothing, lanyards, hair etc away from moving parts so that they cannot become entangled and drawn into the equipment.
6. Stay focussed when using equipment and do not distract anyone else when they are using it.
7. Do not operate the machine when it is empty and do not exceed the maximum capacity.
8. Do not attempt to grind bones, frozen meat or other hard items.
9. Never reach into the feeder hole but use the provided equipment to feed product into the mincer.
10. If there is a blockage and the mincer stalls, place it in reverse to dislodge the blockage. If this does not work, disconnect it from the power supply and disassemble it.
11. Do not use your fingers to reach into the exit hole while the mincer is operating.
12. Do not use excessive force to press food through the feed hole.
13. Do not leave equipment unattended when in operation.
14. Be aware that some surfaces may become hot during operation.
15. Do not allow equipment to overheat.

Continued on reverse

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

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

Safety Task Card

Meat mincers continued

STCCS 106

Safe System of Work

16. Isolate equipment from the power supply and ensure the motor has stopped completely before dismantling and cleaning it.
17. Follow the safety precautions for any cleaning chemicals being used; this includes wearing the required PPE, such as gloves and goggles.
18. Handle parts with care and be aware of sharp edges.
19. Take care to avoid exposed blades and sharp surfaces when dismantling and cleaning equipment.
20. Parts must be washed through a mechanical dishwasher, or by agitation in hot water and left in a safe place to dry.
21. Clean up spillages as they occur and use wet floor signs when appropriate.

Please review your **Sector Specific Guidance** to determine if you are required to wear PPE as part of your sector Risk Profile.

Where PPE is a requirement please record here the PPE required for the task and if it is not a requirement, please tick the relevant box:

- ☐ PPE is not required for this task based on our Sector Risk Profile
- ☐ PPE is required for this task based on our Sector Risk Profile and the PPE to be issued is:

Ensure all persons required to wear this PPE sign the **PPE Record of Issue** document and that a copy of this is kept on their Personnel File.

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