

What are the hazards and how might they harm?



Crush injuries and injuries as a result of entanglement



Cuts from contact with sharp blades



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



Back or muscle strain from manual handling or repetitive movements



Slip injuries as a result of spillages

What PPE should the individual wear?



What other precautions should be taken?



Clean up any spillages immediately

Operation of PA Production Lines – Cuisine Centre

Safety Task Card

STCCS 96

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. Only operate the machinery if you have been trained and have been authorised to do so.
2. Always operate machinery in line with the manufacturer's instructions.
3. Visually inspect machinery prior to Start Up and report any concerns or condition changes to your supervisor.
4. Check that all guards are in position and secured.
5. Keep clothing, lanyards etc away from moving parts so that they cannot become entangled and drawn into the equipment.
6. Never remove or interfere with fixed guards or protective covers.
7. Do not attempt to find faults or repair machinery; these tasks must be performed by maintenance personnel only.
8. All machine change overs, stops and breaks must be managed by the Machine Minder, in-line with operational agreements.
9. Ensure the line is cleared of the current production run prior to product change overs and always isolate the line prior to any tooling changes.
10. Observe good manual handling practices when changing tooling, supplying materials to the line and decanting products to containers and IBC's.
11. Never change tooling platens alone; this must always be completed by a two-person team.
12. Keep hands clear of impressions when changing or working near the cutting blade faces.
13. During normal running maintain a constant run rate ensuring that materials supply and labour match the takt time.

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

Operation of PA Production Lines – Cuisine Centre continued

STCCS 96

Safe System of Work

14. Following completion of the daily production plan, run the line clear, then stop and isolate the line.
15. Ensure that the line is free from debris and that excess materials are appropriately dealt with to minimise waste.
16. Thoroughly clean the line using the dedicated cleaning equipment. Washing down must be undertaken in line with the training and instruction.
17. Follow the safety precautions on the Task Card for the chemical being used. This includes wearing PPE such as protective eyewear and gloves.
18. Take care when working and cleaning around switches and sensors.
19. Only use issued materials and cleaning equipment as trained. Always observe best practice.
20. Clean up any spillages immediately and use wet floor signs where appropriate.

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