

What are the hazards and how might they harm?



Cuts, lacerations and amputation from contact with sharp blades



Slip injuries from spillages

What PPE should the individual wear?



Mandatory Hand Protection PPE to be Provided for cleaning – nitrile gauntlet

What other precautions should be taken?



Clean up any spillages immediately

Safety Task Card

STCCS 78

## Dough dividers (manual)

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 use equipment if you have been trained to do so and follow the instructions in the safety manual, if available.
2. Equipment must be sited in a dry, well-lit areas, on a firm, level surface and with a minimum of 0.6m clearance around it.
3. Keep the area around the machine clean and tidy, and clean up any spillages immediately.
4. Report any damage to your manager and do not use equipment.
5. Keep clothing, lanyard etc hands away from moving machine parts so that they cannot become entrapped and drawn into the machine.
6. If dough becomes stuck between the blades repeat the cutting process until dough is released.
7. Keep hands away from sharp parts. Protective gloves must be worn when cleaning the machine.
8. Do not use water to clean the machine but use a brush and damp cloth to remove dough residue.

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

