

### What are the hazards and how might they harm?



Cuts, puncture wounds, lacerations and contact with sharp blades



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



Slip injuries from spillages

### What other precautions should be taken?



Clean up any spillages immediately

## Juicers

Safety Task Card

STCCS 95

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. Follow the manufacturer's instructions where these are available.
2. Equipment must be placed on a firm 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 to your manager or supervisor 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. Ensure equipment is fully assembled before use and that the cover is clamped down, where relevant.
7. All fruit and vegetables must be thoroughly washed or peeled before use. Ensure that soil, tops and leaves have been removed from root vegetables, such as carrot and beetroot.
8. Push tools must be used to prevent hands from coming into contact with moving blades or attachments.
9. Never put fingers or other objects into the juicer opening while it is in operation.
10. If food becomes lodged in the feed hole use the push tool to dislodge it, and if this doesn't work, turn the juicers off, disconnect it from the power supply and disassemble it after the motor has stopped running.
11. Do not use excessive force to press food through the feed hole.
12. Do not leave equipment unattended when in operation.
13. Where equipment is used by customers, ensure that clear written instructions are provided and that use of the juicer is supervised by a trained catering team member.

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.

## Juicers continued

Safety Task Card

STCCS 95

### Safe System of Work

14. Isolate equipment from the power supply and ensure the motor has stopped completely before dismantling and cleaning it.
15. Take care to avoid exposed blades and sharp surfaces when dismantling and cleaning equipment.
16. Clean up spillages as they occur and use wet floor signs when appropriate.

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