

What are the hazards and how might they harm?



Injuries from dog bites or scratches



Injuries as a result of trips over dogs, leads etc



Bacterial contamination of food, food equipment and food surfaces



Physical contamination (hair and dander) of food, food equipment and food surfaces



Injuries as a result of dogs knocking over objects, including drinks



Bacterial infection from contact with dogs

Dog friendly food premises

Safety Task Card
STCCS 117

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. Prominently display signage requesting customers keep dogs on short leads and under control.
2. Report any dogs that are not on leads or not being adequately controlled to your manager.
3. The manager should ensure that dogs are kept on lead and under control, and that any dogs that exhibit signs of aggression or distress are removed.
4. Ensure that dogs are prevented from accessing food preparation and storage areas.
5. Dog bowls must be positioned so that they are not a trip hazard, preferably in a designated out-of-the-way area.
6. Be mindful of dogs and trailing leads to avoid trips and falls.
7. Thoroughly wash your hands after touching a dog, dog bowl or any other potentially contaminated object.
8. Do not wash dog bowls with food equipment, crockery or cutlery.
9. Ensure that the cleaning regime prevent the build-up of dog hair and dander.
10. Follow *STCGE06 Dealing with spillage of bodily fluids* if you are required to clean a dog accident.

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

Safety Task Card

Dog friendly food premises continued

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