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| Ref. CAT 28 | Task/Activity: Use of Hand-Held Food Blenders | | | | Assessment date: |
| Unit No: | Unit name/location: | | | | Assessed by: |
| **Hazard** | | | **Safety Risk** | Safe System of Work / Control Measures | |
| Contact with moving machine parts  Unguarded blades  Striking by falling blender  Electrical hazards  **Food Blenders in use in this site are:** | | | Cuts and lacerations  Amputation of fingers and thumbs  Impact injuries  Electric shock | * Food blenders only to be used by trained employees. * Food blenders only to be dismantled and cleaned by trained employees of 18 years of age or over. * Follow manufacturers’ user instructions where these are available * Food blenders to be maintained by competent persons and in accordance with manufacturer's guidance where available. * Food blenders to be placed on a firm level surface and used where there is adequate provision of workspace and lighting. * The container or bowl to be of adequate size to contain the foods during blending. * Parts of the machine containing electrical components must not become wet when immersing the blender into liquids. * Food blenders must be held, under control, and not left unattended when in use. * After use, and before cleaning it, the machine must be isolated from the electricity supply (switch off at mains **and** remove the plug from the socket) and at all times, care must be taken to keep hands away from the cutting blades. * Food blenders to be securely stored when not in use to prevent them falling. * Implement the Safe System of Work/Control Measures in Electrical Safety Risk Assessment, Ref. MAN 05. * **Mandatory Hand Protection PPE to be Provided for cleaning – Nitritech II – order code Q2136** | |
| **Who may be affected by the task/activity?**  **(Tick all applicable boxes)** | | |
| Compass employees/Agency staff | |  |
| Customers / Client staff | |  |
| / Members of the Public | |  |
| Maintenance personnel | |  |
| Delivery personnel | |  |
| Other (specify below) | |  |
| **IMPORTANT - This risk assessment should be reviewed every 3 years, or whenever there is a significant change in the task or activity and following any accident or incident involving this task or activity. This risk assessment must be retained for a period of 6 years.** | | | | | |