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| Ref. CAT 11 | Task/Activity: Cellar Operations (Page 1 of 2) | | | | Assessment date: |
| Unit No: | Unit name/location: | | | | Assessed by: |
| **Hazard** | | | **Safety Risk** | Safe System of Work / Control Measures | |
| Lifting and moving kegs, casks, barrels and crates  Wet floor surfaces and obstructions  Uneven floor surfaces  Low headroom  Low temperature  Chemical hazard from beer line cleaning  Broken glass  Leaking CO2 | | | Back and muscle strain  Crush/impact injury to feet and lower limbs  Slips, Trips and Falls  Head injuries  Thermal discomfort from prolonged working at low temperatures  Irritation to skin and eyes  Ingestion of beer line cleaner  Cuts and lacerations  Asphyxiation | * Employees to be trained in correct handling procedures for keg/casks/barrels and crates. Seek specialist advice from your supplier. All cellar workers to have completed the Hand and Arm Protection Safety Conversation 1 * All regular cellar employees must be provided with heavy-duty gloves and re-enforced toe-capped safety shoes. * Where reasonably practicable, mechanical lifting equipment should be used and maintained by competent persons to manufacturer’s recommendations. * Employees to be trained in correct use of any mechanical handling equipment. * Employees to be trained in correct cleaning methods for beer lines. Seek advice from your supplier. Beer kegs must not be used for beer line cleaning as the chemical may cause corrosion of the metal. * Beer lines to be thoroughly rinsed after cleaning to ensure that no residues of cleaning fluid remain. * Use only the designated cleaning product for the task being carried out and only from clearly labelled containers. Never mix cleaning products together. Never leave cleaning products unattended and store safely after use. * Suitable Personal Protective Equipment must be worn in accordance with COSHH Product Assessments/Material Safety Data Sheets. Use at all times, if damaged or mislaid, report it to your manager.   CONTINUED ON PAGE 2 | |
| **Who may be affected by the task/activity?**  **(Tick all applicable boxes)** | | |
| Compass employees/Agency staff | |  |
| Customers / Client staff | |  |
| Visitors / Members of the Public | |  |
| Maintenance personnel | |  |
| Delivery personnel | |  |
| Other (specify below) | |  |

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| **Ref. CAT 11** | Task/Activity: **Cellar Operations (Page 2 of 2)** | | |
| **Hazard** | | **Safety Risk** | Safe System Of Work / Control Measures | |
|  | |  | * Implement the safety precautions in the Manual Handling Assessment. This is likely to include a requirement for: * Two persons to handle when racking in the cellar and for handling of all kegs and casks. Ensure sufficient trained and physically able employees are available. * Do not stack barrels etc. and limit the stacking of crates and cases of bottled and canned drinks to below shoulder height. * Walkways to be maintained and kept clear of kegs, crates and other items that may cause obstructions. * Where CO2 is present in cellars the cellar must be adequately ventilated. * Where appropriate, an audible or visual alarm together with appropriate warning signage should be fitted in the cellar to warn of low oxygen levels below 20% in the event of CO2 leaking into the atmosphere. * Implement the Safe System of Work/Control Measures in the CO2 Cylinders, Ref. CAT 13, Disposal of General Waste, Ref. COM 06, Working in Cold-rooms and Walk-in Chillers, Ref. CAT 51 Risk Assessments. * Implement the safety precautions in the COSHH Product Assessments. * Implement the safety precautions in Ref. MAN 08 Floor Safety and Ref. MAN 19 Workplace Risk Assessments. * **Mandatory Hand Protection PPE Provision as follows;** * For Keg Handling – Superior Quality Riggers Gloves – order code CRCSR * For All other Cellar Work – Traffi Perform Gloves – order code TG395 * For Beer Line Cleaning – Nitri Solve – order code 747 | |
| **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.** | | | | |