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| **Site / Area:** |       | **Date of assessment:**  |  | **Risk Assessment #:** | **085RA** |
| **Completed by (name):** |       | **Signature:** |       |
| **In Consultation with** |       | **Signature:** |       |
| **Identify / describe activity, equipment, area or event you are assessing:**  | **Industrial Dishwasher** |
| **In conjunction with this risk assessment, training / education and development of a relevant SOP may be required.** |
| **Step 1:** **Identify the hazard/s:**What do you believe are the hazards?(Refer Risk Assessment Guideline (015G)) | **Step 2: Assess the risks:**What do you believe are the risks?(Refer *Risk Assessment Guideline (015G)*) | **Step 3: Reducing the risk:**What do you believe can be done to reduce the risk?(Refer *Risk Assessment Guideline (015G)*) |
| **What could cause harm?** | **What could go wrong?** | **Controls** |
| **Hazardous Manual Tasks*** Loading and unloading dishwasher
* Repetitive movement
* Sustained or awkward postures
* Limited workspace
 | * Burns or scalds from steam
* Lifting & moving corckery, pans, utensils can result in musculaskeletal injury
* Lacerations and cuts
 | * Workers provided information and instruction on correct use of the dishwasher.
* Loading racks to be slid in and out of the machine where possible. Workers should not be lifting the full racks.
* Care to be taken when removing crockery and stainless steel items as they will be hot.
* If broken items are discovered, care to be taken to retrieve broken parts from within the dishwasher. Broken bits to be appropriately wrapped before being disposed of.
* Dishwasher not be be overloaded.
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| **Hazardous Manual Tasks*** Lifting & moving of crockery, pots, pans, containers etc. from dishwasher area to storage areas
 | * Back and upper body muscularskeletal injury
* Sprains and strains
 | * Workers have been provided with instruction / training on safe lifting techniques
* Workers must not lift beyond their physical capabilities
* Floors to be kept clear of obstructions and spills cleaned immediately.
* Workers must wear non slip, closed in footwear
* Where possible, push trays along counters towards the dishwasher rather than lifting.
* trolleys to be used to move heavy items.
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| **Gravity*** Slips, trips and falls
 | * Sprains, stains
* Broken limbs
* Lacerations and cuts
 | * All spillages and food debris to be cleaned up immediately.
* Dishwashing area must be kept clear of obstructions at all times to allow ease of movement by workers.
* Wet floor signs are available and used as required.
* Mob and bucket easily accessible.
* Floors are swept and washed prior to each shift or at conclusion of each shift.
* No cords permitted to run along the ground.
* Workers must wear non-slip, closed in footwear.
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| **Hazardous Chemicals*** Use of chemicals and cleaning substances
* Incorrect labelling
* Spill potential
* Incorrect storage
 | * Skin irritation
* Eye irritation
* Inhalation leading to breathing difficulties
 | * All workers provided with instruction on safe use of chemicals and how they are to be stored.
* Chemicals to be kept in original containers with original lables. If required to be decanted (e.g. into a spray bottle), the bottle the chemical is decanted into must be labelled with the contents it contains.
* All chemicals must be used in accordance with the manufacturers instructions.
* PPE provided and worn as required.
* Emergency eye wash facilities are available.
* Spill kits available to clean up chemical spills. Workers trained in how to use spill kit.
* Only those trained are permitted to change over the dishwasher detergent following the manufacturers instructions and wear all relevant PPE in particular goggles, gloves and aprons. When changing over the dishwashers chemicals, all workers to be removed from the area to prevent others being exposed in the event of a spill/splash.
* Safety data sheet is available and accessible to all workers.
* Emergency Management Procedures are implemented for the site.
* First aid facilities are available.
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| **Electrical*** Frayed cords
* Faulty Appliance
 | * Electric shock
* Fire
 | * Fixed dishwashers to be tested and tagged regularly (generally 5 yearly)
* RCD’s installed and tested regularly.
* Dishwasher included on preventative maintenance plan.
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| **Plant & Equipment*** Lack of maintenance
* Sharp edges
* High pressure fluid
 | * Cuts, lacerations, pinching
* Property damage
 | * Preventative Maintenance Schedule in place
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| **Other:** | *
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| **Authorised by:** |  | **Signature:** |  | **Date:** |  |

**Review hazard/risk assessment if task or circumstances change and at intervals appropriate to the level of risk (minimum 5 years).**

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| **Step 4: Monitor & review:**(Refer to hazard sheet)**Please tick Yes or No** |
| **Were the controls effective?** | **Were there any unforeseen hazards/ incidents?** | **New controls** |
| **Yes** | **[ ]**  | **No** | **[ ]**  | **Yes** | **[ ]**  | **No** | **[ ]**  |
| **DETAILS** | **DETAILS** | **DETAILS** |
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| --- | --- | --- | --- | --- | --- |
| **Name:** |  | **Signature:** |  | **Date:** |  |