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| **Site / Area:** |       | **Date of assessment:**  |  | **Risk Assessment #:** | **111RA** |
| **Completed by (name):** |       | **Signature:** |       |
| **In Consultation with** |       | **Signature:** |       |
| **Identify / describe activity, equipment, area or event you are assessing:**  | **Thermomix** |
| **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** |
| **Electricity*** Flexible electrical cords on appliances
* Electrical cords becoming trapped in/on hot surfaces
* Frayed / loose cords
* Faulty appliances
* Water on electrical equipment
* Overheating equipment
* Overloading power sockets
* Damaged power boards
 | * Electric Shock
* Electrocution
* Fire
* Slips, trips and falls
 | * Kitchen/staff rooms have a serviceable fire extinguisher
* Visual inspection of electrical cord
* Appliances are tested and tagged
* Electrical circuits have RCD’s fitted and tested
* RCD’s are within current test date
* Electrical cords are kept neat and tidy at all times
* Electrical equipment must not be "repaired" except by a competent person.
* No appliance with damaged / exposed wires should be used.
* Limit water used when cleaning – DO NOT submerge the unit
* Water affected equipment must not be switched on until the equipment has been tested. Anyone to whom the equipment is taken for testing must be informed about what has happened.
 |
| **Noise*** Prolonged exposure to noise (especially when grinding nuts, crushing ice etc)
 | * Hearing loss
* Tinnitus
* Deafness
 | * Use thermomix intermittently for crushing / grinding.
* Where practicable, place in an isolated room to contain noise.
* Hearing protection available if required.
 |
| **Hazardous Manual Tasks*** Workstations incorrectly set up
* Sustained or awkward postures
* Vibrating equipment
* Limited work space available
 | * Sprains, strains
 | * Thermomix to be placed on hard surface with adequate space around to enable food stuffs to be kept in close proximity.
* Item not to be moved (kept in one place most of the time).
 |
| **Biological*** Micro-organisms
* Bacteria
* Fungi / mould
* viruses
 | * Food poisoning / Gastroenteritis
* Salmonella
* Death
 | * All equipment to be washed thoroughly, sanitised and dried after each use.
* If keeping food warm in the Thermomix, manufacturer’s instructions are strictly adhered to ensure the correct temperatures are maintained.
* Food grade disposable gloves are available for handling food.
 |
| **Machinery & Equipment*** Lack of operator competency
* Uncontrolled release of liquids / steam
* High pressure liquids
* High temperature of parts
* Sharp blades
 | * Injury to self and others
* Property damage
* Overheating
* Burns, scalds
* lacerations
 | * Any person using the Thermomix has undergone relevant instruction / training (e.g. fully read the operating/instructions manual for the model in use; instruction Manual – Thermomix and watched the instructional videos; Safety – Thermomix Facts).
* Any cleaning, dismantling and management of any hot parts, sharp blades etc to be completed by a competent person.
* Thermomix has a safety feature that displays a light to alert the operator the item is under pressure and steam is present.
* Open lid, after use away from the user to prevent steam burns.
* Allow the equipment to cool before cleaning.
* Lid cannot be removed during use (safety feature).
* Never hold the measuring cup down when processing hot food (above 60°C)
* Refer to SOP.
 |
| **Machinery & Equipment*** Overheating resulting in explosions / fire
 | * Serious burns
* Fire
* Explosion
* Property damage
 | * DO NOT overfill the bowl capacity. Never exceed the maximum fill level markings of the mixing bowl, the simmering basket or the Varoma.
* Reduce the speed step by step and wait 3 seconds until processed food has stopped moving. Then carefully open the lid.
* Only use the original measuring cup by Thermomix. Never cover the measuring cup otherwise steam cannot escape
* Model TM31 – only use with the green sealing ring in the lid of the mixing bowl. Ring to be replaced every 2 years or sooner if damaged (add to preventative maintenance plan)
 |
| **Gravity*** Slippery surfaces
* Wet floors
* Inappropriate footwear
 | * Sprains, strains
* Broken limbs/toes
 | * Regular housekeeping
* Thermomix should be placed away from the edge of a counter/benchtop.
* Never leave thermomix running without supervision.
* Mop and bucket / brooms available to clean up spills (liquids, flours etc)
* Enclosed footwear with non-slip soles to be worn
* Kitchen floors have anti-slip coating applied
 |
| **Further information can be found at:** [Safety :: Thermomix Facts](https://thermomixfacts.com.au/safety) |

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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:** |  |