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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:** |  |