

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
Risk Assessment	Food Processor	Created	24/8/2022
Workplace Sector	Kitchen	Reviewed	24/8/2024
Hazards	Rotating Parts, Blades and Discs, Electricity, Spills.	Next Annual Review	24/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards associated with food processor use are contact with sharp tools or blades causing cuts, entanglement, amputations and other serious injuries.

We will consider the following risk factors and hazards and identify all persons who may be at risk.

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Blades, Shredding Discs & Processor tools	<p>Staff</p> <p>Contact with blades, discs and tools resulting in:</p> <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputation</i> • <i>Entanglement</i> 	<ul style="list-style-type: none"> • Training provided in safe use of Food Processor: • Food processor must never be opened while in operation • Do not reach into the food processor to remove food debris while still plugged in • When cleaning the blades, handle each blade individually by the dull edge. • For extra protection wear thick rubber gloves while rinsing and washing blades under water. 				

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Blades, Shredding Discs & Processor tools (cont.)	Staff Contact with blades, discs and tools resulting in: <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputation</i> • <i>Entanglement</i> 	<ul style="list-style-type: none"> • Use a thick sponge and not your fingers to wash the blades. • Feed chutes and pusher devices are provided and used • Machine stops when blade cover or bowl is removed • Food processor is used and maintained in accordance with the manufacturer's manual and safety guards and devices are in place • Do not turn unit on unless all guards are in place • Never put your fingers into the feed tube or work bowl while it is in operation. • Make sure the blade or disc has stopped spinning before you remove the cover from the work bowl 				
Use of Processor when components are unsecure or fitted incorrectly	Staff Contact injuries <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputation</i> • <i>Entanglement</i> 	<ul style="list-style-type: none"> • Food processor is checked before use • Make sure that all of the parts are secured tightly 				

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<p>Spills/Leaks water and food: Liquid/moisture leakage into circuitry</p>	<p>Staff</p> <ul style="list-style-type: none"> • <i>Slips, Trips, Falls</i> • <i>Electrical burns</i> • <i>Electric Shock</i> <p>Staff, Visitors, Customers</p> <p>Risk of Fire resulting in:</p> <ul style="list-style-type: none"> • <i>Burns</i> • <i>Smoke inhalation</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Spillages must be cleaned up immediately, ensuring work area is completely clean and dry, • Properly clean and dry the unit after each use • Properly dry your hands before plugging and unplugging the unit • Keep the unit clean and free of liquid at the base/electric cord at all times 				
<p>Electrical Fault</p>	<p>Staff</p> <ul style="list-style-type: none"> • <i>Electrical burns</i> • <i>Electric Shock</i> <p>Staff, Visitors, Customers</p> <p>Risk of Fire resulting in:</p> <ul style="list-style-type: none"> • <i>Burns</i> • <i>Smoke inhalation</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Maintenance must be carried out by a competent qualified person • Any indication of machine damage or loss of function must be reported immediately, and machine taken out of service. • Repairs must be recorded and logged. 				

Further Control Measures

Information, Instruction & Training	Cleaning
<ul style="list-style-type: none"> • Fire Safety Awareness Training • Manual Handling Training • Train staff in safe procedures for cleaning • Train staff in safe operation of Food Processor • Train staff to report maintenance issues or any problems they experience when using food processor • For fire safety instruct staff to switch off Food Processors when not in use 	<ul style="list-style-type: none"> • Unplug the unit from power supply. • Handle assembly carefully; the blades are very sharp. • Wipe the base of the unit clean with a damp cloth and mild soap. • Do not immerse the cord, plug or base of the unit in water or any other liquid. • Wipe the unit dry with a clean cloth and ensure thoroughly dry before plugging back into the electrical supply.
<p>Personal Safety</p> <ul style="list-style-type: none"> • Spillages are managed immediately • You must undergo specific instruction and training in the proper use and care of the Food processor • Wear PPE to protect yourself from injury. • Tie long hair back or wear PPE such as a hat or cap. • Use rubber gloves used when working with very hot water • Use feed chutes and pusher devices • The appliance's blades and discs operate and move at high speeds. Make sure your hands and kitchen utensils, like spatulas or wooden spoons, are kept away from the moving blades and discs when processing food. 	<p style="text-align: center;">⚠ WARNING ELECTRICAL SHOCK HAZARD</p> <p style="text-align: center;">Do not spray outside of the unit or controls with liquid or cleaning product.</p> <p style="text-align: center;">Do not immerse the cord, plug or base of the unit in water or any other liquid.</p> <p style="text-align: center;">Liquid could enter the electrical compartment and cause a short circuit or electric shock.</p>

Safe Use of Food Processor

- Food processor is used and maintained in accordance with the manufacturer's manual and safety guards and devices are in place
- Always be careful when pouring food or liquid in or out of the food processor so that power cord and socket stay dry
- Clean and dry the food processor well after each use, as water can accumulate on the power cord and potentially cause an electric shock when plugged in
- The base is electric and should only be wiped down with a damp cloth.
- Always turn off the appliance when not in use.
- Do not turn unit on unless all guards are in place
- Units must be connected to a properly grounded electrical supply matching the nameplate rating.
- Always unplug unit before cleaning
- Keep unit away from water; avoid water jets during cleaning
- Unit should only be used in a flat, level position
- Do not operate unattended
- Do not operate this appliance with a damaged cord or plug
- If you experience any problems with your appliance, unplug it immediately from the electrical outlet.

Action List

Hazard	Control Required	Assigned to (name):	Action By (date):	Completed	Date Completed