

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
<b>Risk Assessment</b>	<b>Planetary Mixer</b>	Created	26/8/2022
Workplace Sector	<b>Kitchen</b>	Reviewed	26/8/2024
Hazards	Rotating Parts, Unsecured Components, Electricity, Spills.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards associated with planetary mixer are getting hands trapped between moving attachments and the bowl, causing cuts, entanglement, fractures, 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
Adding Ingredients or scraping bowl during mixing:	<p><b>Staff</b></p> <p>Trapping/entanglement of hands, arms, clothing etc., between the beaters or hooks and the bowl.</p> <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Amputations</i></li> <li>• <i>Crush injury</i></li> <li>• <i>Bruising</i></li> <li>• <i>Fractures</i></li> </ul>	<ul style="list-style-type: none"> <li>• Training provided in safe use of Planetary Mixer:</li> <li>• Mixers should be switched off and isolated and the bowl lowered before scraping or adding ingredients or before cleaning.</li> <li>• Never try to feel the mix with mixer running</li> <li>• Never try to scrape down the bowl- mixer running</li> <li>• Never reach into the bowl when adding ingredients.</li> <li>• Loose clothing, dangling jewellery and unsecured long hair are avoided when using the mixer</li> </ul>				

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<b>Accidental start up: knocked into engagement</b>	<b>Staff</b> Trapping/entanglement of hands, arms, clothing etc., between the beaters or hooks and the bowl. <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Amputations</i></li> <li>• <i>Crush injury</i></li> <li>• <i>Bruising</i></li> <li>• <i>Fractures</i></li> </ul>	<ul style="list-style-type: none"> <li>• The gear or clutch level should not be capable of being easily knocked into operating position.</li> <li>• Suitable warning notices should be posted beside the machine.</li> <li>• Loose clothing, dangling jewellery and unsecured long hair are avoided when using the mixer</li> <li>• Ample workspace around the mixer</li> </ul>				
<b>Guard opened before machine has stopped rotating</b>	<b>Staff</b> Trapping/entanglement of hands, arms, clothing etc., between the beaters or hooks and the bowl. <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Amputations</i></li> <li>• <i>Crush injury</i></li> <li>• <i>Bruising</i></li> <li>• <i>Fractures</i></li> </ul>	<ul style="list-style-type: none"> <li>• Train staff in safe operating procedures</li> <li>• Do not open guard before rotation of attachments has come to a stop</li> </ul>				

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Electrical Fault Maintenance Issues	Staff, Visitors, Customers  Risk of Fire  <ul style="list-style-type: none"> <li>• <i>Electric Shock(staff)</i></li> <li>• <i>Burns</i></li> <li>• <i>Smoke inhalation</i></li> <li>• <i>Serious injury</i></li> <li>• <i>Property damage</i></li> </ul>	<ul style="list-style-type: none"> <li>• Equipment is maintained in a safe condition</li> <li>• Any indication of damage or loss of function must be reported immediately, and machine taken out of service. Out of Order sign placed on machine</li> <li>• Repairs must be recorded and logged.</li> </ul>				
Appliance used when components not secured or fitted correctly	Staff  Failure to follow procedures for safe use  <ul style="list-style-type: none"> <li>• <i>Finger injuries</i></li> <li>• <i>Hand injuries</i></li> <li>• <i>Serious injury</i></li> </ul>	<ul style="list-style-type: none"> <li>• Mixer is checked before use</li> <li>• Make sure that all of the parts are secured tightly</li> </ul>				
Manual Handling	Staff  Removing mixing bowl and contents from stand  <ul style="list-style-type: none"> <li>• <i>Sprains &amp; Strains</i></li> <li>• <i>Back injury</i></li> </ul>	<ul style="list-style-type: none"> <li>• Manual handling training and guidelines are adhered to when using planetary mixer</li> <li>• In particular while removing mixing bowl &amp; contents from mixer stand</li> </ul>				

## Further Control Measures

## Information, Instruction &amp; Training

- Manual Handling Training
- Train staff in safe procedures for operating and cleaning
- Train staff to report maintenance issues or mixer problems
- Instruct staff to switch off Planetary Mixer when not in use
- Instruction Manual made available to staff

## Personal Safety

- You must undergo specific instruction and training in the proper use and care of the Planetary Mixer
- 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

## Further Information

- EN 454:2000 Food-processing machinery — Planetary mixers
- EN 953:1997 Safety of machinery — Guards
- EN 1037:1995 + A1:2008 Safety of machinery — Prevention of unexpected start-up
- EN 12851:2005 Food-processing machinery — Catering attachments for machines having an auxiliary drive hub — Safety and hygiene requirements
- EN 13570:2005 Food-processing machinery — Mixing machines — Safety and hygiene requirements

## General Cleaning Procedure Controls

- Spillages are managed immediately
- 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.
- Wear protective gloves when handling chemicals
- Do not mix chemicals for cleaning

## Standard Operating Procedure

## Safe Use of Planetary Mixer

- Equipment installed and used in line with manufacturer's instructions
  - Equipment is sited and located in a stable position at a safe height with space around for good access
  - Stop button provided and staff made aware of location
  - Mixer switched off when not in use and before cleaning
  - Allow attachments to stop rotating before putting hand in bowl
  - Recipes and working methods should avoid operators putting hands in bowl
  - Only one person at a time should operate the machine to avoid mixer being started when someone has their hands in the bowl
  - A bowl guard must be used to prevent access to the beater when machine is running
  - Bowling rings are not recommended
  - Ensure the clutch lever cannot fall or be knocked into gear
- Do not wear loose clothing or carry cloths on your person

## Safe Cleaning Procedure

- The machine must be cleaned at least once a day.
- If necessary, clean when required during the day.
- All the machine parts that come into contact directly or indirectly with the food product must be cleaned thoroughly.
- Never clean the machine with pressurised water, water jets but with plain water and neutral food grade detergents; do not use brushes or other tools or anything that could damage the mixer surface.

**Before cleaning the mixer always:**

- a) Remove mixer plug from power socket in this way the mixer is isolated from
- the mains power supply;
- b) Turn the speed control knob to "0".

**To clean the utensil hub proceed as follows:**

- a) Remove mixing bowl from mixer;
- b) Remove tool ALWAYS TAKE CARE when handling mixing tools to avoid injury.
- Once the tools have been removed, to clean use warm water and a neutral food grade detergent.
- If the bowl and tool hub remain unused for more than two hours wash these parts with hot water and neutral food grade detergents. These parts however should be washed at least once a day.

**To clean mixer block**

- Use a damp cloth and neutral food grade detergent to clean mixer block, remember to rinse the cloth with warm frequently when cleaning . After cleaning dry thoroughly.
- WARNING! Never wash any of the mixer components or utensils in the dishwasher.

**Action List**

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