

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 5
<b>Risk Assessment</b>	<b>Dewatering Waste Station</b>	Created	24/8/2022
Workplace Sector	<b>Kitchen</b>	Reviewed	24/8/2024
Hazards	Manual Handling, Electricity, Spillage, Rotating Parts.	Next Annual Review	24/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazard associated with use of the Dewatering Waste station are manual handling issues.  
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
Manual Handling	Staff. Stooping and holding loads away from the body  • <i>Back injury</i> • <i>MSD</i>	<ul style="list-style-type: none"> <li>• Staff are trained in correct manual handling technique</li> <li>• Reduce the size of the load</li> <li>• Always bend with your knees to lift</li> <li>• Always try to keep load close to you at waist height</li> </ul>				
Electrical Fault	Staff.  • <i>Electric shock</i> • <i>Burns</i> • <i>Serious Injury</i>	<ul style="list-style-type: none"> <li>• All Kitchen Staff are made aware of emergency cut off points and emergency procedures</li> <li>• Make staff aware of emergency stop button on the Waste Station</li> <li>• Faults to be reported immediately</li> </ul>				

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Feeding Waste or Releasing a Jam	Staff. Entanglement causing: <ul style="list-style-type: none"> <li>• <i>Cuts, lacerations</i></li> <li>• <i>Minor injury</i></li> <li>• <i>Serious injury</i></li> </ul>	While operating the Waste Station: <ul style="list-style-type: none"> <li>• Ensure that safety baffle is closed and the interlock knob is screwed down fully</li> <li>• Do not wear loose clothing</li> <li>• Tie back long hair and wear chef's hat or cap</li> </ul> Releasing a Jam: <ul style="list-style-type: none"> <li>• Switch off the machine before attempting to release a jam, follow procedures below</li> </ul>				
Main Rotor Seal Damage	Staff, Water Leaks causing: <ul style="list-style-type: none"> <li>• Slips, Trips Falls</li> <li>• Minor injury</li> <li>• Serious injury</li> </ul>	<ul style="list-style-type: none"> <li>• Clean up spillage immediately</li> <li>• <b>WARNING – before attempting service work ensure that electricity supply and water supply are turned off at the main supply and water stopcock.</b></li> </ul>				

## Further Control Measures

Information, Instruction & Training	Personal Safety
<ul style="list-style-type: none"> <li>• Fire Safety Awareness Training</li> <li>• Manual Handling Training</li> <li>• Waste Station is used in line with manufacturers guidelines</li> <li>• Instruction in correct cleaning procedure</li> <li>• Instruction in safe operating procedures</li> <li>• Make staff aware of emergency stop button on the Waste Station</li> </ul>	<ul style="list-style-type: none"> <li>• PPE is supplied and worn</li> <li>• Spillages are managed immediately</li> <li>• Only trained staff to operate the WasteStation</li> <li>• Non - Slip footwear is worn</li> <li>• Do not wear loose clothing</li> <li>• Tie back long hair and wear chef's hat or cap</li> </ul>
SOP Releasing a Jam	Procedural Controls: Cleaning
<ul style="list-style-type: none"> <li>• As a result of a jam occurring, the machine will stall and stop. Switch off the machine at the mains, unscrew the interlock knob and lift the safety baffle.</li> <li>• Engage the prongs of the release key into the vanes of the rotor. Exert pressure in either direction to free the blockage and remove the offending item by hand.</li> <li>• Check that the rotor is free to rotate through 360° and withdraw the release key.</li> <li>• Close the safety baffle and screw down the knob fully.</li> </ul>	<ul style="list-style-type: none"> <li>• Isolate power before manual cleaning operation</li> <li>• Clean down thoroughly after use especially inside the hopper.</li> <li>• Unscrew the safety interlock knob and open the baffle to gain access internally</li> <li>• Cleaning is assisted by the use of a low-pressure spray, an IMC Pre-Rinse Spray or a Reel- Kleen retractable hose reel.</li> <li>• Place a washing bowl into the waste bucket area and with a 'dishwashing brush' or similar, clean out the inside of the outfeed chute.</li> <li>• Wipe over the exterior of the machine, including the back areas not normally visible. Avoid particularly aggressive cleaners and neat bleach solutions.</li> <li>• <b>End each day by pressing the blue 'Clean' button and allowing the machine to perform its own automated cleaning cycle (a bin must be in place to do this)</b></li> </ul>

**Normal Operation:**

1. Ensure that safety baffle is closed and the interlock knob is screwed down fully.
2. Press green button to start. This activates the start-up sequence.
3. Feed waste into the hopper at a uniform rate (not too fast), using the feeding pusher if necessary, briefly allowing each load to clear the macerator before feeding in the next batch.
4. If the macerator stalls or is severely overloaded, it may cause the automatic cut out on the motor to operate. Once the motor has cooled it can be re-started. Note that stopping the motor and restarting it reverses the direction of the rotor and can help to relieve an overload. If the machine remains stalled, see **RELEASING A JAM** above
5. If the main rotor seal is damaged and water passes through it, this will be revealed by water passing through the leak indicator tube and collecting beneath the machine.
6. If overly wet food goes into the waste bin then the rate of feeding the hopper should be decreased, and the unit allowed to run with no food for a short while to allow it to flush.

**To Ensure Safe Operation DO NOT:****DO NOT PUT INTO THE MACHINE:**

- CLING FILM
- LIQUID FAT
- STRING
- CLOTH
- PLASTIC WIRE
- GLASS
- CORK
- STYROFOAM
- BOILING WATER
- HOT SOUP
- HOT LIQUID
- METAL OBJECTS



Do not feed large amounts all at once this will cause blockages.

If feeding large quantities of the same food item, i.e. Rice, pasta, potatoes etc. It must be fed slowly allowing each small batch to pass through the dewaterer into the bin or blockages may occur.

**Action List**

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