


**Work Health Safety: Safe Work Practice: Food & Catering**

**Bamix operation**

 Risks	Risk rating	Risk Controls
Electric shock	Likelihood E Consequence 2 Rating = HIGH	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Keep motor casing away from water (if cleaning by operating with blade in clean water do so in a jug not a sink)</li> <li><input checked="" type="checkbox"/> Ensure hands and plugs are thoroughly dry.</li> <li><input checked="" type="checkbox"/> Ensure lead is hooked on safety hooks; keep lead clear of hot surfaces and moisture.</li> </ul>
Cuts	Likelihood C Consequence 3 Rating = HIGH	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Ensure shaft is immersed by at least 30%.</li> <li><input checked="" type="checkbox"/> use protective glove when cleaning around cutting blade</li> <li><input checked="" type="checkbox"/> do not remove machine until moving parts completely stop moving.</li> </ul>
Manual handling injury from spilling on wet surface	Likelihood E Consequence 3 Rating = MODERATE	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Physically check the tap is in OFF position.</li> <li><input checked="" type="checkbox"/> Mop up any spilt water ASAP use dry mop afterwards and erect signage</li> </ul>
Machine damage	Likelihood D Consequence 4 Rating = LOW	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> As per electric shock plus: Ensure that the appliance is securely held in bracket before releasing</li> </ul>

**Equipment required:.**

<i>Mercy Services equipment</i>	<i>Others equipment</i>
<p>Bamix</p> <p>Worker to wear <u>footwear</u> that is fully enclosed, slip resistant sole, water repellent/resistant and provides adequate support.</p> <p><b>Personal Protective Equipment required:</b> Gloves, Apron</p>	

Activity	Worker behaviour	Client/other's behaviour
1. Preparation	<ul style="list-style-type: none"> <li>a. Ensure the cutting blade is suitable for task</li> <li>b. Ensure cutting blades are clean</li> <li>c. Place a saucer nearby for resting wet shaft after use</li> </ul>	<p><i>Clients to:</i></p> <p><i>stay away from food preparation area</i></p>
2. Use of Bamix	<ul style="list-style-type: none"> <li>a. Plug machine into power point</li> <li>b. Check that machine is off then switch on power at power point.</li> </ul>	

<b>Activity</b>	<b>Worker behaviour</b>	<b>Client/other's behaviour</b>
	c. Place blending shaft into product to be blended. d. Switch on unit and blend as required (Ensure shaft is immersed by at least 30% and blade is kept vertical)	
3. After use	a. Rest shaft on a saucer to prevent spills on work area	
4. Clean Bamix	a. Immerse shaft in a jug of hot soapy water b. Turn on Bamix for sufficient time for shaft and blade to become clean c. Unplug d. Rinse e. Dry with a towel as much as is practicable	
5. Follow-up	a. Document any incident and report it to your Coordinator immediately	

**As at 07/06/17 this Safe Work Practice is authorised for use in:**

<i>Service</i>	<i>Position</i>
Day Centre/ Centre Based Meals	Food Safety Officer/Cook and experienced kitchen volunteers
Residential Aged Care	Cook, kitchen hand and Assistant in Nursing

**Date for review of safe work practice:** June 2020 (or if injury or changes require)

## COMPETENCY ASSESSMENT Bamix operation

Employee \_\_\_\_\_

Assessor \_\_\_\_\_

Date \_\_\_\_\_

**Desired Outcome:**

For staff/volunteer to use Bamix to mix food products without causing harm or distress

**Knowledge required:**

Performance Criteria	Competence demonstrated	Comment
<b>Preparation</b>		
a. Ensure the cutting blade is suitable for task		
b. Ensure cutting blades are clean		
<b>Use of Bamix</b>		
a. Plug machine into power point		
b. Check that machine is off then switch on power at power point.		
c. Place blending shaft into product to be blended.		
d. Switch on unit and blend as required (Ensure shaft is immersed by at least 30% and blade is kept vertical)		
<b>After use</b>		
a. Rest shaft on a saucer to prevent spills on work area		
<b>Clean Bamix</b>		
a. Immerse shaft in a jug of hot soapy water		
b. Turn on bamix for sufficient time for shaft and blade to become clean		
c. Unplug		
d. Rinse		
e. Dry with a towel as much as is practicable		
<b>Follow-up</b>		
a. Document any incident and report it to your Coordinator immediately		

Is the worker assessed as being competent?     YES     NO

Any required follow up action/training: \_\_\_\_\_

Signature of employee..... Date.....

Signature of assessor ..... Date.....