


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

Cling Wrap Safety Cutter Operation

 Risks	Risk rating	Risk Controls
Cuts to hands or fingers	Likelihood B Consequence 4 Rating = HIGH	<input checked="" type="checkbox"/> Replace damaged safety cutters. <input checked="" type="checkbox"/> Make sure carton is sitting on bench top – Keep hands clear of serrated edges, wear suitable gloves if necessary
Food contamination	Likelihood D Consequence 3 Rating = MODERATE	<input checked="" type="checkbox"/> Place food item into suitable storage ASAP. <input checked="" type="checkbox"/> Clean bench surface immediately after each use
Damage to safety cutter	Likelihood D Consequence 5 Rating = LOW	<input checked="" type="checkbox"/> Move cutter slide slowly – Do Not use excessive force <input checked="" type="checkbox"/> Prevent melting by keeping away from heated areas

Equipment required:

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

Activity	Worker behaviour	Client/other's behaviour
1. Before use	a. Visually check safety cutter for signs of damage, cracks & etc. b. Ensure plastic safety cutter is securely fixed to cling wrap dispenser carton	
2. Use of Cling Wrap safety cutter	a. Place food to be wrapped next to cling wrap dispenser b. Place plastic wrap over food item c. Cut cling wrap by moving cutter slide. Move cutter slide slowly – Do Not use excessive force d. Wrap food item	
3. After use	a. Place food item into suitable storage ASAP b. Ensure safety cutter is clean after use	
4. Follow-up	a. Document any incident and report it to your Coordinator immediately	

As at 03/05/2017 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: May 2020 (or if injury or changes require)

COMPETENCY ASSESSMENT

Use of Cling Wrap Safety Cutter

Employee _____

Assessor _____

Date _____

Desired Outcome:

For staff/volunteer to use Cling Wrap Safety Cutter to cover food prior to storage without causing harm or distress

Knowledge required:

Hazard identification and risk management

Performance Criteria	Competence demonstrated	Comment
Before use		
a. Visually checks safety cutter for signs of damage, cracks & etc.		
b. Ensures plastic safety cutter is securely fixed to cling wrap dispenser carton		
Use of Cling Wrap Safety Cutter		
a. Places food to be wrapped next to cling wrap dispenser		
b. Places plastic wrap over food item		
c. Cuts cling wrap by moving cutter slide. Move cutter slide slowly – Do Not use excessive force		
d. Wraps food item		
After use		
a. Places food item into suitable storage ASAP		
b. Ensures safety cutter is clean after use		
Follow-up		
a. Documents any incident and reports 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.....