


**Work Health Safety: Safe Work Practice: Food
Bain Marie Cleaning**

 Risks	Risk rating	Risk Controls
Electric shock	Likelihood: E Consequence: 1 Rating = HIGH	<input checked="" type="checkbox"/> Ensure power cord is not in power point when cleaning. <input checked="" type="checkbox"/> Ensure hands are dry when touching electrical equipment/switches
Manual handling injury from spilling on wet surface	Likelihood E Consequence 3 Rating = MODERATE	<input checked="" type="checkbox"/> Mop up any spilt water ASAP use dry mop afterwards and erect signage
Manual handling injury from transporting bain marie	Likelihood: D Consequence: 2 Rating = MODERATE	<input checked="" type="checkbox"/> Staff competent in manual handling <input checked="" type="checkbox"/> Bend knees to reach low items. <input checked="" type="checkbox"/> Use trolley for trays and gloves to remove trays' lids
Burns from hot bain marie, hot water or steam	Likelihood C Consequence 4 Rating = MODERATE	<input checked="" type="checkbox"/> All bain maries must display a 'caution - hot surface' sign. <input checked="" type="checkbox"/> As much as possible, wait until the bain marie has cooled before attempting to clean it. <input checked="" type="checkbox"/> Use trolley to transport ¾ filled bucket. PPE to protect against spills.

Equipment required:

<i>Mercy Services equipment</i>	<i>Others equipment</i>
Bain Marie, bucket, trolley 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, Apron	

Activity	Worker behaviour	Client/other's behaviour
1. Prepare machine for cleaning	a. Turn off heating lights and turn power off at machine as soon as it is not needed to keep food hot b. Turn power off at power point and leave plugged in. c. Remove all trays and lids.	<i>Clients to: stay away from Bain Marie when it is hot or being cleaned</i>
2. Drain Bain Marie	a. Place 4 Litre Bucket under tap. b. Turn on tap and fill ¾ of water. Turn off tap c. Place Bucket on trolley and wheel over to the waste sink and empty bucket. Repeat until bain is empty	
3. Clean Bain Marie	a. Wipe inside of Bain Marie. b. Wipe inside over and surrounds.	
4. Follow-up	a. Document any incident and report it to your Coordinator immediately	

As at 30/06/14 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

Bain Marie Cleaning

Employee _____

Assessor _____

Date _____

Desired Outcome:

For staff/volunteer to clean a bain marie without causing harm or distress

Knowledge required:

Manual handling

Hazard identification and risk management

Performance Criteria	Competence demonstrated	Comment
Prepare machine for cleaning		
a. Turn off heating lights and turn power off at machine as soon as it is not needed to keep food hot		
b. Turns power off at power point and leaves plugged in.		
c. Remove all trays and lids.		
Drain Bain Marie		
a. Place 4 Litre Bucket under tap.		
b. Turn on tap and fill ¾ of water. Turn off tap		
c. Place Bucket on trolley and wheel over to the waste sink and empty bucket. Repeat until bain is empty		
Clean Bain Marie		
a. Wipe inside of Bain Marie.		
b. Wipe inside over and surrounds.		
Follow-up		
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.....