



Standard Contract
& Advice Documents

#S21

Service and Maintenance

List of Potential Hazards and Control
Measures for a Catering Engineer

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The Hazard	Associated Hazard	Control Measures
Electrocution	<ul style="list-style-type: none"> Exposed live conductors Faulty supply, consumer fittings Faulty equipment Static Discharge 	<ul style="list-style-type: none"> Ensure competency Visual inspection Training and skills awareness PAT Testing regime in place Safe isolation
Falls from Height	<ul style="list-style-type: none"> Persons Objects Ladders/Access equipment Working on roof Fragile Surfaces 	<ul style="list-style-type: none"> Awareness training PPE Correct equipment (i.e. ladders, platforms) Safe working procedures training
Manual Handling	<ul style="list-style-type: none"> Physical tasks Lifting Heavy Parts Moving Heavy Equipment Toolbox 	<ul style="list-style-type: none"> Training Correct equipment (i.e. Pallet truck, sack truck, dolly) PPE Assistance
Lifting & Carrying	<ul style="list-style-type: none"> Heavy Items Intrinsic Objects General Lifting & Carrying 	<ul style="list-style-type: none"> Training Correct equipment (i.e. Pallet truck, sack truck, dolly) PPE Assistance
Slips, Trips & Falls	<ul style="list-style-type: none"> Spillages Local Flooding Foodstuffs on floor Objects left lying around Trailing cables, hoses, etc Uneven environment 	<ul style="list-style-type: none"> Ensure floors are free from spillages/flooding before commencing work Ensure floors are free from Foodstuffs before commencing work Ensure work area is clear of loose objects, trailing cables of hoses Ensure adequate lighting is available
Cuts & Abrasions	<ul style="list-style-type: none"> Sharp objects Sharp edges Hand tools 	<ul style="list-style-type: none"> PPE Inspect tools Visual inspection of item to be worked on or adjacent items to identify possible sharp edges/objects
Amputations	<ul style="list-style-type: none"> Cutting blades Heavy (sharp items) 	<ul style="list-style-type: none"> Training in correct use of equipment Awareness training Ensuring safety guards are in place and functional
Struck by a Moving Object	<ul style="list-style-type: none"> Site traffic Fork lift trucks Sack Barrows – Trolleys 	<ul style="list-style-type: none"> Survey site for potential hazards before commencing work Awareness training
Struck against a Fixed Object	<ul style="list-style-type: none"> General Catering Equipment Building Infrastructure Raised Level Environment Overhead Fixtures 	<ul style="list-style-type: none"> Awareness training Safe working procedures PPE
Machinery & Plant	<ul style="list-style-type: none"> Entanglement Entrapment Crushing Puncture 	<ul style="list-style-type: none"> Awareness training Safe isolation PPE
Burns & Scalds	<ul style="list-style-type: none"> Hot items Hot liquids –Oil Hot surfaces Naked flames Chemicals Flash burns Radiation Heat Radiation/Sunburn 	<ul style="list-style-type: none"> Ensuring competency Skills and awareness training PPE Permit to work

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COSHH	<ul style="list-style-type: none"> • Inhalation • Ingestion • Absorption • Irritation • Puncture 	<ul style="list-style-type: none"> • Read and understand manufacturer's instructions • PPE • Awareness training
Foreign Objects in eyes	<ul style="list-style-type: none"> • Dust • Vapour (Gasses/Fumes) • Metal Filings • Solids 	<ul style="list-style-type: none"> • PPE • Awareness training • Safe working procedures
Fire & Explosions	<ul style="list-style-type: none"> • Gasses (Mains LPG) • Aerosols • Combustibles • Ignition sources 	<ul style="list-style-type: none"> • Ensuring competency • Skills and awareness training • Fire extinguisher or Fire suppression system available and tested in accordance with manufacturers' instructions
Lone Worker	<ul style="list-style-type: none"> • Unable to obtain assistance • Lack of First Aid • Abuse (Physical/Mental) 	<ul style="list-style-type: none"> • Mobile phone • Establish nearest assistance and contact details
Extreme Temperature	<ul style="list-style-type: none"> • Hot environment • PPE – Restricts body temp • Cold environment 	<ul style="list-style-type: none"> • Provide cooling or heating equipment • Provide suitable PPE
Noise	<ul style="list-style-type: none"> • General environment > 80db • Catering equipment > 80db • Work equipment >80b 	<ul style="list-style-type: none"> • Provide PPE (Ear plugs or ear defenders) • Switch off noise source if possible
Asphyxiation	<ul style="list-style-type: none"> • Intake of Carbon Monoxide 	<ul style="list-style-type: none"> • Switch off or remove source of CO • Ensure qualified first aid is available
Confined Spaces	<ul style="list-style-type: none"> • Means of escape compromised • Lack of oxygen • Ingress of substances • Contamination • Access and egress restricted • Lack of Emergency Procedure • Poorly Equipped 	<ul style="list-style-type: none"> • Survey area prior to commencing work to determine a suitable emergency procedure • PPE • Identify and provide suitable equipment
Atmospheric Conditions	<ul style="list-style-type: none"> • Dust – Gases – Fumes – UV Exposure Arc. 	<ul style="list-style-type: none"> • PPE • Awareness training