

Standard Operating Procedures

Stick Blender

Report any safety concerns to the supervisor on duty and raise a hazard form



Equipment Required:

- › Stick Blender/Bamix
- › Worker to wear footwear that is fully enclosed, slip resistant sole, water repellent/resistant and provides adequate support.
- › Personal Protective Equipment required: Gloves, Apron

Risks & Safety Procedures:

Risk	Safety procedures
Cuts	<ul style="list-style-type: none">› Ensure shaft is immersed by at least 30%.› Use protective glove when cleaning around cutting blade› Do not remove machine until moving parts completely stop moving.
Electric Shock	<ul style="list-style-type: none">› Keep motor casing, cord or electrical plug away from water (if cleaning by operating with blade in clean water do so in a jug not a sink)› Ensure hands and plugs are thoroughly dry.› Ensure lead is hooked on safety hooks; keep lead clear of hot surfaces and moisture.› Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.› Never plug your appliance into multi-plug adapters with another appliance in the same socket. Do not use an extension cord. This type of connection may cause electrical overload in the mains, and can damage the appliance and could cause a fire. The appliance should be plugged into its own outlet.
Machine Damage	<ul style="list-style-type: none">› As per electric shock plus: Ensure that the appliance is securely held in bracket before releasing

Safe Working Operation

Process	Worker behaviour	Public/others
Preparation	<ul style="list-style-type: none"> › Ensure the cutting blade is suitable for task › Ensure cutting blades are clean › Place a saucer nearby for resting wet shaft after use 	Public to stay away from food preparation areas
Use of Stick Blender	<ul style="list-style-type: none"> › Plug machine into power point › Check that machine is off then switch on power at power point. › Place blending shaft into product to be blended (ensure shaft is immersed by at least 30% and blade is kept vertical). › When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage. › Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but must be used only when the unit is not running. 	
After Use	<ul style="list-style-type: none"> › Rest shaft on a saucer to prevent spills on work area 	
Cleaning	<ul style="list-style-type: none"> › Immerse shaft in a jug of hot soapy water › Turn on blender for sufficient time for shaft and blade to become clean › Unplug with clean dry hands › Rinse shaft and blade › Dry with a towel as much as is practicable › Replace back in holder if appropriate 	
Follow-up	<ul style="list-style-type: none"> › Document any incident and report it to your Supervisor immediately 	