



Introduction

This occupational safety and health (OSH) newsletter has been developed to provide information and assistance to employers, self-employed persons, persons having control of workplaces and employees working in the takeaway food industry. This newsletter will assist you with identifying OSH requirements and will provide you with information on how to comply with the requirements of the *Occupational Safety and Health Act 1984* and regulations. Please take the time to read the relevant parts of this publication and use the checklist to assist you in improving safety at the workplace.

What is a RISK ASSESSMENT?

The OSH laws require risk assessments to be carried out. A risk assessment is the process of determining whether there is a risk associated with an identified hazard. The risk is the chance or likelihood (high or low) that someone could be injured or harmed by a hazard, together with an indication of how serious the injury or harm could be (the consequence). The risk assessment should be carried out with employees involved in the task being assessed. When determining the risk level, the experience and training of the employee, the tasks to be performed and the length of time the employee is exposed to the identified hazard should be taken into account.

What are the RISKS?

Risks associated with the takeaway food industry, unless eliminated or controlled, can result in serious injuries and harm to health. WorkSafe's priority areas reflect hazards where most workplace injuries and harm occur. These priority areas include manual tasks, slips, trips and falls, electricity, working at heights, mobile plant and vehicles, machine guarding and hazardous substances. Specific risk factors for the takeaway food industry are slips, trips and falls, burns from oil, manual tasks and cuts from knives and cutlery. Most injuries in this industry are received by young workers (15-19 year old).

How do I use the CHECKLIST?

A checklist has been developed to assist you with identifying hazards and assessing the risk of injury or harm to persons, including employees and members of the public. The checklist covers WorkSafe's priorities including manual tasks, slips, trips and falls, falls from heights, movement of vehicles/mobile plant and machine guarding along with industry specific hazards.

1. Use the checklist in this newsletter to inspect your workplace. You may see other hazards as you are going through – add them to the checklist.
2. Anything that you have ticked 'No' or added to the list needs to be fixed. So, look at each hazard using the table below to prioritise identified hazards.
3. If the hazard falls into the 'high' or 'extreme' risk category based on your view of how likely it is someone will get hurt and what level of injury could happen, then you need to fix it straight away. If it falls into the 'moderate' or 'low' category, then you need to plan when you will fix it as soon as possible.

| Risk rating table – for working out level of risk - Use the vertical and horizontal columns to consider both the likelihood of injury or harm to health and the consequences to work out the level of risk | | | | |
|---|---|-----------------------|--|-----------------------|
| Likelihood of injury or harm to health | Consequences of any injuries or harm to health | | | |
| | Insignificant eg no treatment for injuries needed | Moderate eg first aid | Major eg extensive injuries or permanent disease | Catastrophic eg death |
| Very likely | High | Extreme | Extreme | Extreme |
| Likely | Moderate | High | Extreme | Extreme |
| Moderate | Low | High | Extreme | Extreme |
| Unlikely | Low | Moderate | High | Extreme |
| Highly unlikely (rare) | Low | Moderate | High | High |

Risk assessment is a 'best estimate' on the basis of available information. It is important the responsible person undertaking a risk assessment has the necessary information, knowledge and experience of the work environment and work process, or such a person is involved.

The NEXT STEP

Take the next steps to ensure you comply with OSH requirements:

- work through this newsletter and checklist and implement control measures;
- review guidance material referenced in this newsletter; and
- check that you comply with industry standards in relation to takeaway food industry.

Remember hazards have to be controlled – you can't ignore them.

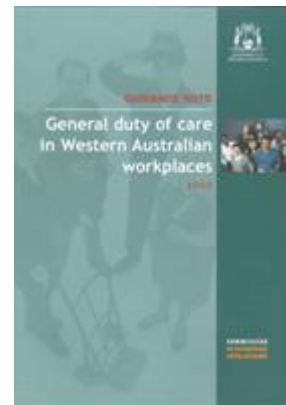
What you need to KNOW

Under the *Occupational Safety and Health Act 1984* (the Act), all parties involved with work have responsibilities for safety and health at work. This includes employers, employees, self-employed persons and others, such as people who control workplaces, design and construct buildings or manufacture and supply plant.

The duties under the Act are expressed in broad terms and some of these duties are listed below. The [Guidance note General duty of care in Western Australian workplaces](#) provides further information about the duty of care and is available from the WorkSafe website.

Employers must:

- provide and maintain the workplace, plant and systems of work (ie procedures) so that, so far as is practicable, your employees are not exposed to hazards;
- ensure that the safety and health of visitors/patrons is not adversely affected by the work or systems of work;
- provide information to employees about any hazards and risks from the work;
- provide instruction, training and supervision to all employees so they are able to work safely and without risk to their health;
- provide instruction and supervision to patrons to ensure their safety and health;
- consult and co-operate with employees about safety and health;
- where it is not practicable to avoid the presence of hazards, provide adequate personal protective clothing and equipment without any cost to employees;
- ensure, so far as is practicable, that the use, cleaning, maintenance, transportation, and disposal of plant and the use, handling, storage, transportation and disposal of substances does not expose employees to hazards;
- maintain plant and keep records and logbooks;
- ensure employees hold a current High Risk Work Licence when required (ie operating a forklift or elevated work platform > 11 metres); and
- ensure that plant has been registered with the WorkSafe Western Australia Commissioner, if required.



Employees must:

- work safely to ensure your own safety and health;
- make sure your actions do not cause injury or harm to others;
- follow the employer's instructions on safety and health – ask for assistance if you do not understand the information;
- take care of and use any protective clothing and equipment (PPE) in the way you have been instructed and report any concerns about it to your supervisor;
- report any hazards, injuries or ill health to your supervisor or employer; and
- cooperate with your employer when they require something to be done for safety and health at the workplace.

Reporting an INJURY or DISEASE

All deaths and certain types of injury or disease in connection with work must be reported to WorkSafe. Reporting must be done by the relevant employer. A relevant employer may include an employer, a self-employed person, a principal contractor, a contractor, a labour hire agent or a client (host employer).

In some cases, WorkSafe will require notification of the same reportable death, injury or disease by different relevant employers. For example, if an employer engages a self-employed person whose work caused a reportable injury at the workplace, a report would be required from both the employer and the self-employed person. Further information on reporting requirements is available from the WorkSafe website: [How-report-an injury-or-disease to WorkSafe](#).

Further INFORMATION

Further information and guidance regarding the takeaway food industry is available from www.worksafe.wa.gov.au

Codes of practice

- Manual tasks
- Prevention of falls at workplaces
- Working hours
- First aid-workplace amenities-personal protective clothing
- Safeguarding of machinery and plant
- Managing noise at workplaces
- Control of noise in the music entertainment industry

Guidance notes

- Alcohol and other drugs at the workplace
- General duty of care in WA workplaces

- Isolation of plant
- Plant in the workplace
- Powered mobile plant
- Preparing for emergency evacuations
- Safe movement of vehicles

Other publications

- Staying alert at the wheel
- Safety tips for new and young employees and their employers
- Food mixer guarding

Injury Hotspots

Psychological system

Work-related stress from bullying, harassment, workplace conflicts, and work pressure. Work-related violence such as assaults and robbery.

Arm

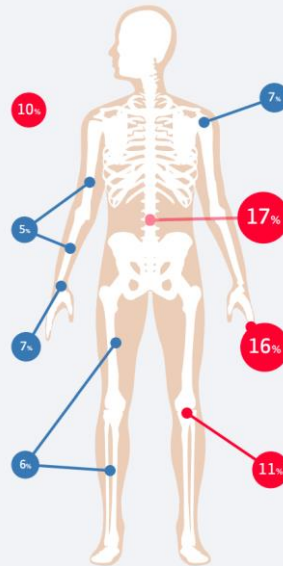
Traumatic strains and muscle tears from falls, trips and slips while working in wet & oily areas. Muscle strains from heavy lifting (e.g. food preparation appliances, glassware, trolleys).

Forearm/wrist

Fractures from falls, trips and slips. Muscle strains from lifting heavy objects (e.g. glassware, cartons) and repetitive work. Wounds, lacerations from using knives and cutlery. Burns from hot oil and ovens.

Leg

Burns from hot water, hot oil and hot grills. Wounds and lacerations from broken glass, knives and cutlery. Fractures and muscle strain from falls, trips and slips.



Shoulder

Traumatic joint/muscle injury and strains from lifting and handling bulk products and equipment, and lifting/working above shoulder height.

Back

Muscle strain from lifting and handling boxes, bulk products and cleaning equipment or from slipping on wet floors/ tripping over objects.

Hand/Fingers

Open wounds and lacerations from food preparation (e.g. using knives, mincers and slicers). Burns and fractures from contact with hot oil and crushing/jamming incidents.

Knee

Knee injuries from falls, slips and trips on slippery surfaces (e.g. wet, greasy, soiled).

Safety Solutions

| Hotspots | Solution |
|---|---|
| Burns | |
| <ul style="list-style-type: none"> Hand/fingers Forearm/wrist | <ul style="list-style-type: none"> Place splatter guards around deep fryers, and guards around hot surfaces. Fit and use lids or covers. When removing fried foods from deep fryers, allow the oil to drain for several seconds. Ensure employees do not work above hot fat, hotplates or oil (e.g. allow oil to cool before changing). Ensure that employees working near flames or oil wear appropriate protective clothing (long-sleeved fire-resistant shirts, aprons and gloves). |
| Lifting, pushing, pulling and handling of items, equipment and trolleys | |
| <ul style="list-style-type: none"> Back Knee Shoulder Arm | <ul style="list-style-type: none"> Provide appropriate mechanical aids and equipment (e.g. height-adjustable trolleys to move stock) and ensure they are used properly and maintained in accordance with manufacturer specifications. Ensure building layout/design limits the need to push, pull or carry equipment or loads (e.g. good path design, floor surfaces allow pallets to be moved directly to storage areas). Position shelving and racking in storage areas at accessible heights. Ensure service counters and food preparation surfaces are between hip and waist height (e.g. around 90cm). Order stock in smaller containers that are easier to store and lift. Ensure employees are not exposed to repetitive work for long periods (e.g. by using job rotation, work variation, providing sit-stand stools and anti-fatigue mats) or work that requires a significant amount of high force |
| Power equipment and sharp objects | |
| <ul style="list-style-type: none"> Hand/Fingers | <ul style="list-style-type: none"> Ensure guards on powered equipment are in place and function properly. Ensure all machinery complies with the Australian Standard for machine guarding. Use pre-sliced, pre-peeled or pre-cut food. Ensure electrical and cutting equipment is de-energised before cleaning or maintenance. Supervise new and young workers when working directly with or near machinery or blades. Provide personal protective equipment (e.g. steel mesh gloves) when using knives or cleaning sharp equipment. |
| Repetitive work and awkward postures | |
| <ul style="list-style-type: none"> Back Knee Shoulder Forearm/Wrist Leg Arm | <ul style="list-style-type: none"> Provide appropriate mechanical aids and equipment (e.g. food processors, electric can openers) and ensure they are used properly and maintained in accordance with manufacturer specifications. Reduce repetitive movements (e.g. purchase prepared food such as peeled potatoes and sliced cheese). Design food preparation and customer service areas to limit twisting, bending and over-reaching (e.g. position frequently used equipment, food and supplies between shoulder and mid-thigh height, use sliding trays to improve access in display cases). Ensure employees are not exposed to repetitive work (e.g. pouring drinks) or static positions (e.g. standing at service counter) for long periods (e.g. by using job rotation, work variation, providing sit-stand stools and anti-fatigue mats), or work that requires a significant amount of high force. Train employees in the selection and use of any mechanical equipment and aids and safe handling methods (e.g. work is done between shoulder and mid-thigh height and with the elbows close to the body, work upright where possible) |
| Slips, trips and falls | |
| <ul style="list-style-type: none"> Back Knee Forearm/Wrist Leg Arm | <ul style="list-style-type: none"> Ensure work areas and access areas are free of debris, level, well-lit and in good condition. Apply good housekeeping practise (e.g. remove unnecessary items, provide sufficient storage, ensure items are put away, doors and drawers closed after use). Ensure employees wear appropriate footwear (e.g. non-slip). Ensure procedures are in place to handle spills and wet cleaning (e.g. warning signs barriers and immediate clean up). Provide appropriate height access equipment (e.g. platform ladders and mobile step platforms). Ensure ladders are in good condition and are used safely (e.g. three points of contact at all times). |
| Work-related stress, bullying, harassment and work-related violence | |
| <ul style="list-style-type: none"> Psychological System | <ul style="list-style-type: none"> Develop and implement appropriate policies and procedures for workplace bullying and harassment. Encourage a positive workplace culture, including reporting of bullying and harassment. Ensure all employees understand what bullying and harassment is, and the procedures for reporting incidents (e.g. policies and procedures should be promoted during employee induction and workplace bullying prevention or training). Provide access and encourage employees to use employee counselling/support services, where possible. Encourage employees to report any workplace stress factors (e.g. work demand, low control, poor support, lack of role clarity, organisational culture) and control appropriately. |

Source: *Injury Hotspots – Fast food industry WorkSafe Victoria*

Manual tasks

Injuries from hazardous manual tasks (Musculoskeletal disorders) are a high cause of lost time injury to employees working in takeaway food industry. While many injuries are caused by using force to lift, carry, push or hold objects, repetitive actions and sustained or awkward postures are also significant risk factors.

Examples of common hazardous manual tasks include:

- accessing and storing food, containers, plates and other items above shoulder height, below mid-thigh and away from the body may lead to repeatedly adopting awkward postures;
- cleaning tables, work benches, kitchens and other service areas which may be repetitive and may lead to adopting awkward postures;
- washing pots and larger dishes which may require bending over and reaching into sinks, possibly with force while scrubbing;
- chopping and cutting food which can be repetitive and may lead to adopting awkward postures;
- lifting or carrying heavy items such as boxes of frozen chips and handling hot pots and dishes;
- lifting or carrying containers with liquids that may be hot (eg out/into fryers, bain marie, stock);
- handling awkward or heavy loads, eg moving deliveries or stock, accessing items stored in awkward places (eg on ground or above shoulder height), carrying heavy boxes, trays and (multiple) bun crates;
- moving chairs and tables requiring repetitive actions and awkward postures;
- reaching into chest freezers which can lead to adopting awkward postures; and
- exposing employees to prolonged or sustained postures – this can have a cumulative effect and lead to physical and mental fatigue and injuries.

Tips to control the risks include:

Your first priority should always be to eliminate the hazardous manual tasks entirely, if reasonably practicable. Examples of ways to eliminate a hazardous manual task include providing a fluid pump to transfer liquid between containers rather than handle the containers full of liquid; or providing pot-washing dishwashers. If the task cannot be eliminated then modifying or redesigning the source of the risk will be the next level of control to consider. Control measures that could be implemented to reduce the risk of injury are listed below.

Environment, space and lay-out

- design the kitchen and workplace for ease of movement, work flow and work activity;
- replace or repair uneven or slippery floors;
- provide trolley ramps at changes in floor level;
- install automatic doors if staff have to carry things through them frequently;
- provide foot rails or a step to shift body weight and reduce stress on employees' lower back and legs, when standing for prolonged periods;
- consider workbenches of different heights particularly for chopping and food preparation to reduce the risks associated with bending forward or reaching;
- connect the bain marie to the plumbing to eliminate manually moving containers of water;
- place large mixers at a height that allows access to the mixing bowl handles between knuckle and elbow height - this will reduce bending at the waist;
- organise storage areas as close to the working area as possible to reduce carrying distances;
- consider keeping food localised, e.g. installing chilled storage under working surfaces;
- purchase bulk goods in smaller, easier to handle containers;
- consider the height and location of shelving or racks, including the height of a microwave (eg below shoulder height); and
- to avoid reaching into a chest freezer use baskets or other storage options and ensure clear access around the chest freezer for easy access.

Equipment and mechanical aids

- provide a wheeled dolly, sack truck or other suitable trolley to move stock or other heavy items – trolleys should be suitable for the job, eg have handles for pushing and/or be high enough that workers do not have to bend to reach the item;
- use mechanical aids or pumps to transport liquid waste such as oil;
- provide false bottoms in deep sinks to reduce awkward bending at the waist;
- where practicable, eliminate the task of reaching to access stock or other items;
- transfer food straight from a pot to the plate or into smaller containers to carry to the serving area;
- provide rollers or conveyors to transport items within a set process;
- provide trolleys to transport food or large quantities of dishes (eg use four-wheeled trolleys with adjustable height or lockable castors, if needed);
- provide personal protective equipment such as appropriate gloves and non-slip shoes where required - gloves should have extra grip on palms and fingertips to reduce the gripping force needed to handle greasy dishes;
- provide utensils and knives with ergonomic handles and those that allow for power grips;
- provide machines and tools to reduce manual chopping of vegetables or buy pre-cut vegetables; and
- provide long-handled brushes to reduce awkward postures when cleaning items or equipment.

Nature of load

- purchase cooking oil in containers that minimise force and awkward postures to handle (eg with sturdy handles/grips);
- ensure used oil is cooled down and moved in small containers with a secure lid and sturdy handle;
- break down trays of products before loading onto storage shelving;
- use smaller containers for cleaning chemicals and/or appropriate siphons or pumps to avoid handling bulk containers;
- put heavy equipment such as chest freezers on lockable castors to make cleaning easier;
- consider reducing the size of bins to reduce the weight of refuse bags;
- put up signs near bins to remind staff not to overfill them; and
- avoid carrying multiple boxes or crates and provide appropriate trolleys for the movement of stock in the workplace.

Work organisation and practices

- arrange delivery of goods close to the storage area;
- where possible, limit repetitive tasks such as cutting and cleaning by having varied tasks, job rotation and frequent breaks;
- keep a maintenance schedule of equipment such as knives and trolleys;
- store heavy items on shelves at waist height – consider the use of bulk storage bins on casters for items such as flour and rice;
- where practicable, reorganise the layout to avoid twisting, reaching or other awkward postures;
- ensure employees' clothing and footwear is suitable for working in a kitchen environment, eg slip-resistant footwear and clothing that is not restrictive;
- to avoid adverse effects of working in cool temperatures provide protective clothing, eg thermal gloves and jackets in cold storage areas; and
- provide manual task training to all staff, including staff that can influence how manual tasks are performed – training should include the risk management approach and task specific training.

Source: *Injury Hotspots – Fast food industry WorkSafe Victoria*

Manual task further information

- [WA Manual tasks - Code of practice](#)
- [Training package](#): Manual tasks training package - Presenters guide and Power point presentation
- VIDEO: [Manual tasks risk management](#) - Running time: 11:32 mins
- WORKSHEET: [Manual tasks incident investigation](#)
- WORKSHEET: [Manual tasks risk management tool](#)
- [Risk management checklist for manual tasks](#)

Slips, trips and falls

Many injuries in the takeaway food industry are caused by slips, trips and falls. These are often due to poor housekeeping practices in the workplace such as water or oil spilt on the floor. The inappropriate placement of materials such as using passageways for storage can also cause slips, trips or falls.

When assessing the potential for slips, trips and falls, make sure you also look at out of sight areas such as freezers, cool and storage rooms, oil disposal drum area and loading docks.

Tips to stop slips, trips and falls include:

- prevent grease, water and foodstuffs from lying on floors – this can be done by installing splash guards and ensuring equipment is maintained to prevent leaks;
- install and maintain drainage to prevent pooling of water and grease;
- minimise the need to carry full pots or pans;
- introduce a spill procedure that requires immediate clean-up of all spills followed by a 'dry mop';
- avoid the use of flattened cardboard boxes on the floor;
- install non-slip flooring when renovating or building new premises;
- improve slip resistance of the floor by using methods such as acid etching, adhesive strips and slip resistant paint; the best method will depend on your existing floor surface;
- use the appropriate floor cleaning products to clean floors, remove oil and grease;
- agree on written standards with contract cleaners to ensure that polishes/ cleaning agents leave the floor in a non-slip condition;
- reduce the number of people who walk through kitchen areas;
- use storage areas for equipment and supplies and alert workers to the dangers of leaving boxes, rubbish, bags and furniture in passageways, entrances and exits;
- provide umbrella and coat stands to prevent water dripping across floors;
- provide adequate lighting;
- ensure floor surfaces, stairs and ramps are well maintained (eg broken or missing tiles are replaced); and
- ensure staff wear suitable footwear, and treads are kept clean to provide adequate slip resistance.

Source: *Managing health and safety in food retail*

Knives and sharp tools safety

Cuts from knives and sharp instruments are common in takeaway food industry and can cause serious injuries to workers. Make sure all workers are trained to use knives and sharp tools safely.

Tips to use knives and sharp tools safely include:

- knives are sharp, maintained and in a good working condition;
- slicing machines and butchers' steels for knife sharpening have hand guards;
- the correct knife for the task is provided and knives are only used for cutting purposes;
- suitable cutting boards are provided and are placed on a firm surface;
- knives are not place near the edge of the table or with the blade facing outwards;
- knives are kept on a suitable knife shelf, in a knife block or sheath or on a suitable magnetic strip mounted against the wall when not in use;
- knives are washed separately (are not washed together with other utensils or instruments);
- mesh gloves are provided when working with knives;
- knives handles are comfortable to use;
- workers are trained and instructed to use and sharpen knives safely;
- workers are trained in first aid; and
- workers use protective clothing such as mesh gloves and aprons when handling sharp implements.

Source: Managing health and safety in food retail

| Knife safety - ways to minimise the risks | |
|---|---|
| <p>Do</p> <ul style="list-style-type: none"> • Train employees in the safe use of knives and safe working practices when sharpening knives • Use a knife suitable for the task and the food. • Keep knives sharp. • Cut on a stable surface. • Handle knives carefully when washing up. • Carry a knife with the blade pointing downwards. • Store knives securely after use • Use protective equipment as required. For deboning, it is recommended that a suitable protective glove is worn on the non-knife hand. | <p>Do not</p> <ul style="list-style-type: none"> • Do not leave knives loose on worktop surfaces where they can be accidentally pushed off. • Do not try to catch a falling knife. • Do not use a knife as a can opener. • Do not carry knives while carrying other objects. • Do not engage in horseplay with a knife. • Do not carry a knife in your pocket. |

Hot liquids, surfaces or steam

Burns are common injuries in the take away food industry. Workers are at risk from burns and scalds when cooking food or removing food from elements such as deep fryers, ovens, microwave ovens or grills. Urns and espresso machines can also cause burns.

Tips to prevent workers coming into contact with hot liquids and surfaces or steam include:

- maintain seals regularly on deep fryers;
- train workers in safe work procedures (eg the operation of cooking equipment, add food in deep fryer with care to avoid splashing, pat food dry before dipping in fat to reduce spitting, avoid carrying hot water or other liquids (eg allowing fat to cool before draining it into a container);
- use vegetable oil instead of animal fat – it remains in liquid form when cool;
- where possible, use alternative cooking methods to deep frying (eg microwaving, grilling or baking);
- install wheeled containers to receive spent grease from deep fryers - these can be safely rolled from the kitchen to the grease bin;
- maintain equipment to ensure lids are fitted and handles are secure;
- post signs to warn workers about hot equipment and use stickers for stainless steel utensils;
- open doors and lids of steam heated equipment away from the body;
- keep pot handles away from the stove's edge;
- use dry cloths to pick up hot items to avoid steam burns;
- remove trays from hot ovens with care;
- train workers in first aid for burns treatment;
- install a fire extinguisher for fat fires/ fire blanket in an easy to reach location;
- design the workplace or work processes to avoid carrying around hot liquids; and
- appropriate personal protective equipment such as aprons, boots and gloves.

Source: Managing health and safety in food retail

Electrical equipment and appliances

Electrical equipment is widely used in the takeaway food industry. Frequent, long-term use or use other than that intended by the manufacturer can make electrical equipment unsafe and cause serious injury such as burns, electric shock, eye damage, partial loss of limb function or memory loss.

Tips to prevent workers being exposed to electrical hazards include:

- remove faulty electrical equipment immediately from service and attach a warning label to it;
- install residual current devices (safety switches) to guard against electric shock;
- always hire a licensed electrical contractor to install or repair electrical equipment- it's dangerous, illegal and could be fatal to attempt this work yourself;
- provide enough power points for each work area and only use power boards fitted with overload protection;
- do not use multiple extension leads or double adaptors;
- travel adaptors have insulated pins, have no holes in the pins and display the Regulatory Compliance Mark (RCM) or approval number;
- be aware of the locations of residual current devices and what equipment they cover;
- only use electrical appliances designed for use in a wet environment (eg splash-proof or waterproof);
- where required, turn off power to electrical equipment if the equipment or area becomes wet;
- ensure electrical equipment is regularly inspected, tested and maintained by competent people;
- report faulty electrical equipment (eg when cords are frayed or bare wires are exposed, smoke is coming out of the equipment or the equipment cuts out for no obvious reason);
- store extension cords and electrical leads away from water, chemicals, hot surfaces and walkways;
- use childproof plastic plug covers; and
- ensure workers wear appropriate footwear and are trained in working safely with electrical equipment (eg correct ways to use electrical equipment, function of controls and guards).

Note: There may be legal requirements about the need to have safety switches fitted and to have specified electrical equipment inspected and tested.

Source: Managing health and safety in food retail

Hot conditions

Working in hot conditions, such as kitchens, can lead to heat stress, especially if there is a low level of air movement or poor ventilation. When working in a hot environment, the body needs to disperse heat more effectively. A person not used to working in hot conditions can react differently to someone who is. This can lead to heat-related illnesses such as headaches, weakness, nausea and vomiting.

Tips to keep workers cool include:

- install an efficient ventilation system to remove steam in the kitchen;
- install an exhaust hood to remove heat from stoves;
- advise staff to drink plenty of non-caffeinated drinks to replenish fluids in their bodies;
- locate work stations away from heat sources;
- provide rest breaks for workers in a cool area, and ensure they have access to cool drinking water;
- ensure air conditioning and ventilation systems are serviced on a regular basis; and
- train workers about the risks of heat stress.

Source: Managing health and safety in food retail

Young workers

Many young workers are employed in the takeaway food industry. Employers should pay specific attention to the needs of young workers in their workplace because they can be more vulnerable to injury because of limited experience and reluctance to raise safety concerns. Young workers must be properly trained and supervised, and be provided with sufficient information so they can work safely.

Tips when employing young workers include:

- provide induction training and make them aware of health and safety issues in the workplace;
- train young workers on how to complete all tasks safely;
- provide clear instructions to young workers about tasks to be performed;
- provide close and competent supervision to young workers and lead young workers by example;
- buddy young workers with experienced workers so skills, knowledge and experience can be shared;
- enforce a zero tolerance policy for harassment, skylarking, intimidation, offensive language and behaviour, initiations and practical jokes;
- make sure young workers know how to report unsafe conditions - address any health and safety issues that young workers raise; and
- provide appropriate rostering which allows for sufficient rest between and during shifts.

Note: These solutions are in addition to the solutions you use for your other workers.

Source: Managing health and safety in food retail

Chemicals (hazardous substances)

Chemicals are used every day in takeaway food industry and often have the potential to cause injury or illness. Some common chemicals include cleaning products, oven and toilet cleaner and dishwashing detergents.

Tips to identify, control and safely use chemicals include:

- obtain a material safety data sheet (MSDS) for all hazardous substances used at the workplace;
- do a risk assessment for all hazardous substances to determine how to use the chemicals safely;
- create a register of hazardous substances, including the MSDSs, a contents list and the outcome of the risk assessments and ensure this register is available at all times to people using these chemicals;
- train staff to use chemicals safely and to administer first aid;
- keep post emergency numbers, including poison information numbers, beside the telephone.
- ensure containers holding hazardous substances are labelled with a legible manufacturers' label;
- label decanted hazardous substances with the name, risk and safety phrases;
- label decanted non-hazardous substances with the name; and
- store chemicals in approved containers; do not use old drink bottles or food containers;

Questions to ask when doing a risk assessment for each hazardous substance:

- can the chemical be removed altogether?
- can the chemical be substituted for something less harmful?
- can you prevent people coming in contact with the chemical?
- do you have adequate ventilation to remove chemical fumes? Are there work procedures that limit people's exposure to the chemical?
- have people using chemicals been provided with the right personal protective equipment (PPE) and been trained on how to use it properly?

Source: Managing health and safety in food retail

Fire

There is a significant risk of fire in takeaway food industry, particularly in kitchens. All workplaces should have plans to prevent fires and help the business recover should an unforeseen emergency occur.

Tips to reduce fire risk include:

- put gas equipment in a well-lit and draught-free area;
- install a gas shutoff valve so the supply can be stopped if necessary;
- install, use and maintain electrical appliances properly;
- inspect and maintain gas equipment and the fuel supply system regularly;
- the switch for the gas supply should be accessible and clearly labelled;
- clean exhaust fans, hoods and flue regularly to prevent build-up of residue;
- store flammable materials, clothes and paper appropriately and away from sources of heat;
- fire safety installations (sprinkler systems and fire alarms) should be regularly maintained;
- develop emergency procedures for fire and other emergencies such as burns or smoke inhalation;
- provide sufficient firefighting equipment, appropriate for the workplace (eg kitchen); and
- provide training in the emergency procedures and the use of firefighting equipment.

Source: Managing health and safety in food retail

Machinery and equipment

Employees working in takeaway food industry often use machinery or work around equipment such as slicers, (food preparation) mixers, chip makers, fan belts etc. that can cause cuts, lacerations and amputations.

Tips to operate machinery and equipment safely include:

- guard sharp edges and moving parts and ensure workers use guards when operating equipment;
- consider re-designing the machines so they can't be operated without guards;
- ensure interlock guards are fitted to food mixers eg dough mixers;
- ensure off buttons are easily accessible;
- make sure pressure vessels, such as coffee machines, are fitted with a low level cut-off device;
- make sure equipment is fitted with safety valves, water level and pressure gauges where required;
- ensure equipment is securely fixed to the bench;
- regularly inspect and service your equipment;
- provide appropriate safety instructions and signs for equipment;
- develop safe systems of work and train workers in them;
- ensure workers know what to do if someone gets caught in a machine;
- have a system for reporting and fixing equipment that is not working properly;
- provide accessible first aid equipment and trained first aid officers;
- follow manufacturers' instructions for cleaning equipment; and
- train workers in the safe use of machinery, including what equipment is used for specific tasks and the functions of controls and guards.

Source: Managing health and safety in food retail

Food preparation mixer guarding

Injuries like cuts, fractures and amputations, occur when employees get their hands or parts of the body, clothing or jewelry caught in the bowl during operation. Most injuries can be prevented if the mixer is guarded.

Interlocked guarding system

An interlocked guarding system is a physical barrier which is connected to either the power or control system of the machine. The interlock prevents the machine from operating unless the guard is closed. The interlocking system may be mechanical, electrical, hydraulic, pneumatic or a combination of these.

The design and construction of a physical guard – a physical guard must:

- prevent body parts and hair or items such as clothing or jewelry coming into contact with rotating parts;
- be solidly constructed and securely mounted;
- follow the contour of the machinery to prevent access;
- not be able to be by-passed or disabled;
- not allow the build-up of product;
- not create a manual handling hazard associated with maintenance and cleaning; and
- not cause an injury in itself.

In addition, if the process requires batch adding without stopping the mixer, the guarding must be provided with a chute or similar device that prevents fingers etc coming into contact with the moving parts.

Safe use and movement of vehicles

Vehicles moving in and around workplaces cause far too many occupational injuries and deaths in WA. To avoid incidents during fast food delivery, in the drive-through area or during loading or unloading, traffic and pedestrian movement needs to be designed, planned and controlled.

Tips for safe use and movement of vehicles include:

- delivery vehicles/motorcycles are maintained in accordance with manufacturer's instructions;
 - employees driving vehicles/motorcycles for work hold current drivers licence as required;
 - items, such as fast food, are adequately restrained while transported in the vehicle;
 - one-way traffic in drive-through area is provided;
 - signs providing clear traffic instructions are displayed (eg speed limit, entry, exit, pedestrian crossing, no unauthorised entry);
 - pedestrian are segregated from areas where there is vehicle movement or areas where vehicles are being loaded and unloaded (eg where practicable footpaths are provided);
 - loading and unloading areas are adequate; and
 - personal protective equipment is provided where required (eg delivery drivers or employees loading and unloading stock are wearing hi-visibility vest or clothing).
-

Violence and aggression at work

Occupational violence is when a worker is physically or verbally attacked or threatened in the workplace or while they are working. Sources of violence in takeaway food industry may be associated with patrons under the influence of alcohol, dissatisfied customers or armed hold-ups.

Tips to prevent occupational violence include:

- install security lighting or video surveillance;
- improve workers' ability to see potential offenders;
- put locks on doors and windows;
- improve cash handling procedures and roster enough staff to handle cash;
- avoid rostering young people alone at night and don't leave young people alone to close the business;
- roster enough staff to keep delays to a minimum, reducing potential for customer;
- provide information, training and supervision to help workers deal with security issues and aggressive or violent customers;
- advise workers to report incidents of violence; and
- if workers are in the workplace during a violent incident or armed hold-up, arrange access to counseling.

Tips to manage cash more safely include:

- make cash less visible or less accessible, ie only open the cash drawer when in use and install an audible device to indicate opening of the cash drawer;
- store cash in a safe and count cash in a secure room;
- encourage cashless purchasing (eg credit cards or EFTPOS);
- use a bank that is close to the workplace and make frequent, random deposits;
- avoid using public transport when carrying money;
- when going to the bank, let someone know when you are expected to return;
- use signs such as 'no cash kept on premises'; and
- make sure the point of sale worker is visible from the outside of the workplace.

Controlling infectious diseases

It is important to identify the risks of transmissible diseases to at risk employees in the takeaway food industry, such as employees cleaning (public) toilets, emptying rubbish bags, removing needles and syringes, etc.

In some situations, employees may be exposed to serious diseases such as tetanus, hepatitis B and C and HIV. A policy for minimising the risk of transmission of such diseases will assist employers and employees. There are many practicable ways to reduce the transmission of such diseases, such as training in safe work practices, the use of personal protective equipment and the implementation of a vaccination program for at risk employees.

A policy on controlling infectious diseases should provide guidelines for dealing with situations where there is an increased risk of transmission and include the establishment of a vaccination program. Issues regarding freedom from discrimination and the confidential treatment of employees with infections could be included in the policy.

All staff members at risk should be provided with information and training on what infectious diseases are, how they are transmitted, the signs and symptoms of the diseases, procedures used in the workplace to minimise the risk of spreading the disease, first aid procedures and the benefits of the vaccination program. Adequate supervision should then ensure that everyone follows the procedures. Training should be provided as part of an induction program and be updated on a regular basis. More information is available within the checklist.

Handling needles, syringes and other sharps

The inappropriate disposal of needles/syringes is an increasing community health risk. Needles/syringes are often not disposed of in a safe manner and are left where other people, including employees and customers, may be exposed to the risk of a needle stick injury. Employees and others at the workplace can inadvertently be exposed to the risk of a needle stick injury from a contaminated needle or syringe, which may present a health risk.

Needles/syringes may be clearly visible or may be disposed of within containers or hidden amongst other rubbish, products or clothing etc. Therefore it is imperative that employees receive adequate training in dealing with and disposing of inappropriately disposed syringes.

Employees should never:

- bend, break, recap or otherwise manipulate needles/syringes;
- place hands into areas where their hands or fingers are not clearly visible (ie into garbage bags and crevices);
- manually compress garbage bags;
- hold garbage bags close to their body; and
- hold garbage bags by the base of the bag.

Solutions

Employees should wear puncture resistant gloves where there is a possibility of contact with carelessly disposed needles/syringes in the workplace or in the work process (eg when sorting glass, plastic, metal, clothing or rubbish).

If a needle/syringe is discovered the steps below should be taken as a minimum.

- Step 1** Do not touch the needle/syringe before obtaining the designated equipment (where available). Do not improvise equipment if the designated equipment is unavailable.
- Step 2** Do not attempt to handle the needle/syringe by hand. Warn others of the threat. If the needle/syringe poses an immediate threat to the well-being of others in the area (ie a busy children's playground), the safest way to retrieve the needle/syringe is to hold the barrel of the needle/syringe in a gloved hand.
- Step 3** Obtain the designated equipment, which should include gloves, a sealable puncture resistant container or an approved contaminated waste container, and forceps or tongs.
- Step 4** Take the equipment to the needle/syringe.
- Step 5** Wear puncture resistant gloves.
- Step 6** Open the container and place on a stable, level surface. Do not hold the container because a misdirected needle may contact the hand or forearm and result in a needle stick injury.
- Step 7** Do not attempt to bend, break or re-cap the needle/syringe.
- Step 8** Using forceps or tongs, pick up the needle/syringe, preferably at the opposite end (barrel) of the needle.
- Step 9** Carefully place the needle/syringe into the container, needle end first (DO NOT force the needle into the container). Obtain a larger container if the syringe does not fit.
- Step 10** Seal the container.
- Step 11** Contact the local council, pharmacy or health service for information on appropriate disposal of the needle/syringe.
- Step 12** If tongs or another designated pick up tool has been used, clean the item with detergent and warm water (while wearing impermeable gloves), then immerse the tool in a bleach solution for a least one minute. Air-dry and replace tongs/tool in appropriate area for future use.

Source: National Code of Practice for the Control of Work-related Exposure to Hepatitis and HIV (Blood-borne) Viruses [NOHSC:2010(2003)]

For further information visit the WorkSafe website: www.worksafe.wa.gov.au

| OSH management safety checklist | | | |
|--|-----|----|-----|
| | yes | no | n/a |
| Consultation takes place on OSH matters between management and employees. | | | |
| Hazard and injury reporting: <ul style="list-style-type: none"> systems are in place for reporting hazards and injuries; reported hazards and injuries have been adequately investigated; systems are in place for reporting notifiable injuries to WorkSafe. | | | |
| In relation to all tasks: <ul style="list-style-type: none"> hazards have been identified; the risk of injury has been assessed; control measures have been so far as is practicable implemented; implemented control measures are regularly reviewed. | | | |
| Safe operating procedures have been developed and implemented. | | | |
| Employees have received adequate safety induction and task specific training in relation to OSH. | | | |
| An OSH management system (eg WorkSafe Plan) has been implemented, including elements such as management commitment, safety planning, consultation and reporting, hazard management and training and consultation. | | | |
| Safety and health representatives have been elected, as per Act. | | | |
| Safety and health representatives have been trained, as per Act. | | | |
| An OSH committee is in place. | | | |

| Manual tasks safety checklist | | | |
|--|-----|----|-----|
| | yes | no | n/a |
| Manual task hazards have been identified in consultation with employees. | | | |
| Risk assessments of hazardous manual tasks have been conducted. Risk factors, such as carrying, pushing, pulling, holding, restraining, etc. have been considered. For examples of common manual task hazards refer to page 4. | | | |
| Practicable control measures have been implemented and maintained to eliminate or reduce manual task risk in consultation with employees. Practicable control measures that could be implemented to reduce the risk of injury are listed on pages 4 and 5 and relate to: <ul style="list-style-type: none"> environment, space and lay-out; equipment and mechanical aids; nature of the load; and work organisation and practice. | | | |
| Task specific induction and refresher training in relation to manual tasks is provided, refer to pages 17/18 of the Code of practice Manual tasks or to the manual task training package on the WorkSafe website. Elements of training should include: <ul style="list-style-type: none"> key sections of the OSH regulations and Code of practice Manual tasks; the roles and responsibilities of the employers, employees and others and the consultation that should take place between employer and employees in order to identify manual tasks, assess the risk of injury and identify measures to control the risk; basic function of spine, body postures, types of muscle work and principles of levers; the relationship between the human body and the risk of injury; the activities included in manual tasks and resulting types of injuries; risk factors and potential sources of risks; and the control strategies to reduce the risk of manual tasks injuries. | | | |
| Reported manual task injuries and hazards have been investigated <ul style="list-style-type: none"> the incident details, mechanisms of injury, relevant risk factors, sources of risks, contributing factors, actions required and practicable control measures to be implemented; and the outcomes of the investigation have been reported to the person who reported the hazard or injury within reasonable timeframe. For further guidance, refer to the sample template manual task investigation report on www.worksafe.wa.gov.au . | | | |

| Slips, trips and falls safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Ground, floor or any stair or ramp has an unbroken and slip resistant surface. | | | |
| Ground, floor or any stair or ramp is free from any obstruction or fall hazards that may cause a person to fall, eg no electrical leads, hoses, tools, mounted power boxes, water across walkways, outside potholes, uneven ground. | | | |
| Systems are in place to ensure that the ground or floor is free from fall hazards and obstructions, eg <ul style="list-style-type: none"> • clean as you go policy is in place to reduce slip hazards; • the floor is mopped last, so no-one walks over wet floor; • warning signs are available and erected near wet floors and spills; • if manually drained, oil is cool and drained safely – eg if drained in a container, a small container or bucket is used and covered with a lid while handling; • area around fat disposal drums / oil drums is kept clean; and • obstructions (eg new stock, fallen objects) are removed immediately. Further examples of control measures to prevent slips, trips and falls are provided on page 5. | | | |
| Adequate drainage is in place in wet areas. | | | |
| Drains and plumbing (eg under sink, dishwasher) is not leaking. | | | |
| Warning signs are available and erected near spills. | | | |
| Access to egress from the workplace is free from obstructions at all times. | | | |
| Hand rails or other safeguards are provided on ramps and stairs. | | | |
| Appropriate slip resistant and enclosed footwear is required in the kitchen and area (dress code). | | | |
| Ramps are available in areas where height of floor levels change and trolley access is required or items are carried regularly. | | | |

| Knives and sharp tools safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Knives are sharp, maintained and in a good working condition. | | | |
| Slicing machines and butchers' steels for knife sharpening have hand guards. | | | |
| The correct knife for the task is provided and knives are only used for cutting purposes. | | | |
| Suitable cutting boards are provided and are placed on a firm surface. | | | |
| Knives are not placed near the edge of the table or with the blade facing outwards. | | | |
| Knives are kept on a suitable knife shelf, in a knife block or sheath or on a suitable magnetic strip mounted against the wall when not in use. | | | |
| Knives are washed separately (are not washed together with other utensils or instruments). | | | |
| Knives handles are comfortable to use. | | | |
| Workers are trained and instructed to use and sharpen knives safely. | | | |
| Workers use protective clothing such as cut resistant gloves and an apron when handling sharp implements. | | | |

| Kitchen safety checklist | | | |
|--|-----|----|-----|
| | yes | no | n/a |
| Oil used in deep fat fryer is cooled down before handling for disposal. | | | |
| Baffle (ie vertical steel barrier) is in place between the deep fryer and open flame cooking equipment. | | | |
| Range hood, extraction system and flue are cleaned on a regular basis. | | | |
| Where stock pot burners are used, the size of the pot is sufficient to cover the burner. | | | |
| Maintenance of range hoods/extraction systems and flue takes place at an appropriate time (not while cooking is taking place). | | | |

| Kitchen safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Aerosol cans containing cooking oil or fly spray are kept clear of ignition and heat sources such as lit gas burners, ovens, on top of range hoods, naked flames, direct sun light. | | | |
| Portable butane cookers (“lunchbox” type) are not used in any commercial application in accordance with Government Gazette 93-10 June 2016. | | | |

| Machine guarding safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Every dangerous part of fixed, mobile or hand held powered plant (machinery) is securely fenced or guarded in accordance with regulations 4.37 and 4.29, except where the plant is so positioned or constructed that it is as safe as it would be if fenced or guarded. Examples of adequate guarding in takeaway food industry include: <ul style="list-style-type: none"> • food preparation mixer is provided with an interlocked guard; • double roll blades meat mincer is provided with an interlocked guard; • cool room fan is provided with adequate guard; and • air compressor belt is provided with adequate guard. | | | |
| Adequate procedures are provided and documented to set, test and use machinery during all cycles of production and maintenance. Look for: <ul style="list-style-type: none"> • pre-operational checks; • appropriate isolation and lock-out procedures provided for maintenance; • where setting, testing and start-up of machinery is required with the final means of safeguarding removed, interim safeguards are used; • where fixed physical guards are provided, adequate provision is made for cleaning, maintenance, adjustment and repair; • the highest level of guarding that is practicable is being provided; and • where it is not practicable to guard machinery, a safe system of work is in place for persons operating or passing in close proximity. An example of adequate procedures include: <ul style="list-style-type: none"> • the operator manual or written instructions are provided for the safe dismantling of a meat slicer and cleaning of the slicer blade; and • cut resistant gloves are provided and used when dismantling the meat slicer or cleaning the blade. | | | |
| Operators and maintenance personnel are properly trained and familiar with the operation and set up of the machinery including safety features. | | | |
| Manufacturers decals, manuals and operator instructions are readily available and in the English language. | | | |

| Electricity safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Electrical installations <ul style="list-style-type: none"> • Electrical installations are maintained, protected and tested to minimise the risk of electric shock or fire. • Evidence of maintenance and testing is in place. • Components on the switchboard are clearly labelled. • Switchboard is free from obstructions. | | | |
| Residual current devices <ul style="list-style-type: none"> • Residual current devices (RCDs) are installed at the switchboards or into fixed sockets where hand held portable equipment is used. • Switchboard(s) or fixed sockets are marked when RCD protected. • A regular testing program for RCDs is in place. | | | |
| Cords, connections, plugs and sockets <ul style="list-style-type: none"> • Flexible cords and extension cords are used in a safe manner. • Connections have either a moulded or a transparent plug type. • Plugs, sockets and extension leads are in a good condition and protected from damage. • Travel adaptors have insulated pins, no holes in the pins and | | | |

| Electricity safety checklist | | | |
|--|-----|----|-----|
| | yes | no | n/a |
| display the Regulatory Compliance Mark (RCM) or approval number. | | | |
| Electrical equipment <ul style="list-style-type: none"> Manufacturer's instructions are available for all electrical equipment. Employees have been trained in the use of electrical equipment. Electrical equipment is checked and maintained in accordance with the manufacturer's instructions. Electrical equipment is repaired by a competent person only. | | | |

| Hazardous substances safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Register of hazardous substances <ul style="list-style-type: none"> A register of hazardous substances is available and accessible for persons likely to be exposed to hazardous substances. The register of hazardous substances is complete – the register includes a contents list and current Material Safety Data Sheets. The register of hazardous substances is current – Material Safety Data Sheets (MSDS) are not older than 5 years. | | | |
| Labelling <ul style="list-style-type: none"> Containers holding hazardous substances are labelled with a legible manufacturers' label. Decanted hazardous substances are labelled with the name, risk and safety phrases. Non-hazardous decanted substances are labelled with the name. Empty food or beverage bottles are not used to store chemicals. | | | |
| Risk assessment and control <ul style="list-style-type: none"> Risk assessments have been completed for all hazardous substances.– <i>when conducting a risk assessment, consider how the substance is used, where it is stored, is ventilation required, are directions in the MSDS followed, what personal protective equipment is required.</i> A record is made in the hazardous substances register that the assessment has been done. A risk assessment report is available where the risk is significant. Practical control measures have been implemented and maintained taking into account the hierarchy of control. | | | |
| Information, instruction and training <ul style="list-style-type: none"> Workers who may be exposed or work with hazardous substances have been provided with adequate information and training, including health effects, controls, safe work methods, personal protective equipment and where applicable health surveillance. A record of the hazardous substances training is kept. | | | |
| Asbestos containing materials at the workplace <ul style="list-style-type: none"> The presence and location of asbestos containing materials at the workplace has been identified. Where asbestos has been identified, a risk assessment is conducted in accordance with the <i>Code of Practice for the Management and Control of Asbestos in Workplaces [NOHSC:2018 (2005)]</i>. Asbestos register is available and used at the workplace where asbestos has been identified. Where an asbestos register is present, relevant persons have been trained on the contents and use of the asbestos register. | | | |

| Falls from heights safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Falls from heights hazards have been identified in consultation with employees. | | | |
| Risk assessments of falls from heights have been conducted. Risk factors have been considered, such as access to items stored on high shelves, access to and egress from work areas at height (eg mezzanine floors and suspended storage areas), etc. | | | |
| Practicable control measures have been implemented and maintained to eliminate or reduce falls from heights risk in consultation with employees. <ul style="list-style-type: none"> • Edge protection is in place where a person could fall more than two metres from a scaffold, fixed stairs, landing, suspended slab, formwork, or false work. • In any other situation where a person could fall three or more metres edge protection or a fall injury prevention system (eg catch platform, scaffold, safety nets, safety mesh, or fall-arrest system) is in place. • Safe means of access to and egress from work at heights is provided. • Stairs, walkways, ladders, mechanical lifts are obstruction free. • People required to work at height have been provided with adequate information, instruction and training for the work being performed. | | | |
| Ladders Portable ladders provided are in accordance with AS 1892.1 (metal) or AS 1892.2 (wooden). For working at heights near or on electrical installations, lighting, etc appropriate equipment has been provided. | | | |
| Mezzanine floors and suspended storage areas (eg on cool room roof) Where items are stored on suspended storage areas or on mezzanine floors: <ul style="list-style-type: none"> • a competent person has conducted a risk assessment to ensure the structural integrity of the storage area; • adequate edge protection has been provided; and • the access and egress to and from this storage area is safe. | | | |
| Anchorage points on roofs and fall injury prevention systems (eg where contractors do maintenance work on the roof) <ul style="list-style-type: none"> • Anchorage and fall injury prevention system are of an appropriate design. The fall injury prevention system and anchorage points must be designed, manufactured, constructed, selected or installed so as to be capable of withstanding the force applied to them as a result of a person's fall. • An inspection regime is in place for each component of the fall injury prevention system and means of attachment (eg harnesses, safety belts, shock absorbers, lanyards, inertia reels) to an anchorage point. • If any signs of wear or weakness are found during the inspection, the components or means of attachment are withdrawn from use until they are replaced with properly functioning components. • Permanently fixed anchorage points are checked by a competent person in accordance with the manufacturer's instructions. If these are not available, anchorage points should be checked by a competent person at least every six months if in regular use or if not regularly used before it is used. | | | |

| Safe use and movement of vehicles safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Vehicles/motorcycles are maintained in accordance with the manufacturer's instructions. | | | |
| Employees driving vehicles/motorcycles for work hold appropriate driving licences as required. | | | |
| Items, including fast food are adequately restrained while transported in the vehicle. | | | |
| Movement and speed of vehicles is managed to minimise the risk of collision or crush injury to pedestrians and persons operating vehicles, including: <ul style="list-style-type: none"> • one-way traffic in drive-through area is provided; • signs providing clear traffic instructions are displayed (eg speed limit, | | | |

| Safe use and movement of vehicles safety checklist | | | |
|--|-----|----|-----|
| | yes | no | n/a |
| entry, exit, pedestrian crossing, no unauthorised entry); <ul style="list-style-type: none"> pedestrian are segregated from areas where there is vehicle movement or areas where vehicles are being loaded and unloaded (eg, where practicable footpaths are provided); loading and unloading areas are adequate; and personal protective equipment is provided where required (eg delivery drivers or employees loading and unloading stock are wearing hi-visibility vest or clothing). | | | |

| Infectious diseases safety checklist | | | |
|---|-----|----|-----|
| | yes | no | n/a |
| Infectious diseases hazards have been identified in consultation with employees. | | | |
| Risk assessments of the exposure to infectious diseases such as Hepatitis A, B, C, HIV, Tetanus have been conducted. | | | |
| Practicable control measures have been implemented and maintained to eliminate or reduce risk of exposure to infectious diseases. Consider: <ul style="list-style-type: none"> development of procedures; information and training for employees; vaccination program; and provision, maintenance and use of personal protective equipment. | | | |
| Procedures are in place for: <ul style="list-style-type: none"> immediate first aid response after exposure to blood and body fluids; reporting of exposure to blood or body fluids including needle stick injuries. | | | |
| Information and training has been provided to employees in relation to: <ul style="list-style-type: none"> what are the risks of exposure to blood and body fluids; infectious diseases (ie Hepatitis A, B, C, HIV, Tetanus); covering open cuts; decanting waste/rubbish; cleaning up blood or body fluids; handling/removal of needles/syringes (tongs, sharps containers); cleaning up broken glass (ie using puncture resistant gloves, throwing out the cleaning cloth containing glass); immediate first aid treatment after needle stick incidents or exposure to blood or other body fluids onto mucous membranes or broken skin (ie thoroughly wash the area with soap and water and go to a doctor or nearest emergency department asap); and benefits of vaccinations and the vaccination program. | | | |
| Vaccination program <ul style="list-style-type: none"> Vaccination program (ie for Hepatitis B and Tetanus) is provided for at risk employees. Vaccination program is promoted. Records are kept of employees who have been vaccinated. | | | |
| PPE <ul style="list-style-type: none"> Impermeable sharps containers designated for the disposal of needles are provided and used. Puncture resistant gloves have been provided. Tongs for handling used needles/syringes are provided and used. | | | |
| Follow up care is provided for employees that have been exposed to sharps or body fluids, including visit to doctor or nearest hospital emergency department asap, appropriate tests and counselling. | | | |

Other areas safety checklist

| | yes | no | n/a |
|---|-----|----|-----|
| <p>Induction, training and supervision</p> <ul style="list-style-type: none"> • Induction and training has been provided in relation to: <ul style="list-style-type: none"> ○ task specific hazards; ○ safe operating procedures; ○ provision, use and maintenance of PPE ○ hazards and injury reporting; ○ emergency and evacuation procedures; ○ fit for work procedures (ie fatigue, alcohol and drugs at work); ○ bullying, aggression and violence procedures. • Staff capabilities are assessed and, where applicable, a training plan is developed in consultation with the employee. • Age, experience and non-English speaking background have been taken into account. • Adequate supervision is provided to new employees to ensure they follow instructions and safe work procedures and there is no skylarking, initiation ceremonies and bullying. • Risk of injury or harm to visitors is eliminated or reduced as far as is practicable (ie visitors are segregated from vehicles, mobile plant and machinery and are accompanied at any time). | | | |
| <p>Gas cylinders</p> <ul style="list-style-type: none"> • Gas cylinders at the workplace are secured. • Gas cylinders are not stored near ignition sources. • Safe work procedures are in place for changing gas cylinders. • Outdoor gas patio heaters and LPG cylinders are not used indoors. | | | |
| <p>Personal protective equipment (PPE)</p> <ul style="list-style-type: none"> • PPE has been provided (eg gloves, eye protection, hearing protection if required and respiratory equipment if required.) • PPE is provided without any cost to workers. • PPE is maintained. • PPE is used by employees. • Training has been provided in relation to the selection, instruction, fitting, use, maintenance and storage of PPE as per AS2161.2. | | | |
| <p>Working alone</p> <ul style="list-style-type: none"> • Where employees work alone (eg delivery drivers), safe systems of work are in place for working alone. • Employees are provided with information training and supervision in relation to working alone. • If employees are isolated from other persons, there is a means of communication which enables the employee to call for help and a procedure in place for making regular contact with the employee. • Communication equipment is provided as required. | | | |
| <p>Workplace behaviours – including violence, aggression and bullying</p> <ul style="list-style-type: none"> • Policies and procedures are provided for managing violence, aggression and bullying (including hold ups, cash handling, difficult customers) in the workplace and reporting incidents. • Employees are provided with training and information in relation to violence, aggression and bullying in the workplace. • Reports of violence, aggression and bullying in the workplace are thoroughly investigated. • Violence, aggression and bullying are prevented and managed if applicable. | | | |
| <p>Emergency procedures</p> <ul style="list-style-type: none"> • Evacuation procedures and a diagram of the workplace are available, displayed and practiced. • Emergency enable safe egress in the event of an emergency. • Exit signs are provided and clearly visible. • Portable fire extinguishers at the workplace are provided and regularly serviced. | | | |

Other areas safety checklist

| | yes | no | n/a |
|--|-----|----|-----|
| First aid <ul style="list-style-type: none"> • Adequate first aid facilities (ie first aid kit, eye wash station, emergency shower) are provided. • Adequate number of persons trained in first aid is provided. • Employees know first aid procedures for burn injuries. | | | |
| Workplace racking <ul style="list-style-type: none"> • Racking is maintained and in good working condition (eg secured and no visible signs of damage or bowing). • Safe working load (SWL) is displayed. • Items stored on the racking are within the SWL. | | | |
| General <ul style="list-style-type: none"> • Adequate workplace facilities (eg toilets, wash basins, other facilities) are provided and are in a clean condition. • Work areas are monitored for cleanliness and removal of debris/waste. • Warning signs are provided, where appropriate. • Adequate seating is provided, where appropriate. • Smoking is not permitted in the enclosed workplace or in vehicles. | | | |



First Aid for Burn Injury

Remove clothing and jewellery

Cool for **20** minutes

with running **water - NO ICE**

Cover loosely with wet towel or cloth

Keep patient warm and
seek medical help

