

RISK ASSESSMENT

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|-------------------|--|------------------------|--|
| Assessment Title: | <i>Mincing Operations – Raw Meats</i> | Reference Number: | CPFRA001.01 |
| | | Company Name: | Dundas Chemical Co (Mosspark) Ltd |
| | | Department / Location: | Pet Foods |

Risk Assessment Matrix

Risk Ratings Highlighted in 'Orange' are to be discussed– potential improvements. Risk Ratings Highlighted in 'Red' need immediate action.

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|--|--------------|-----------------|-------------------|--------------|--------------|--------------|-------------|----|
| Risk = Likelihood x Consequence (Multiply 'X' axis by 'Y' axis) | | Consequence (Y) | Catastrophic (5) | 5 | 10 | 15 | 20 | 25 |
| 1 – 4 | Acceptable | | Major (4) | 4 | 8 | 12 | 16 | 20 |
| 5 – 9 | Adequate | | Moderate (3) | 3 | 6 | 9 | 12 | 15 |
| 10 – 15 | Tolerable | | Minor (2) | 2 | 4 | 6 | 8 | 10 |
| 16 – 25 | Unacceptable | | Insignificant (1) | 1 | 2 | 3 | 4 | 5 |
| | | | Remote (1) | Unlikely (2) | Possible (3) | Probable (4) | Certain (5) | |
| | | | Likelihood (X) | | | | | |

Any queries arising from this risk assessment shall be addressed immediately with Line Management / Health & Safety Manager

| Hazard(s) | Risks of Harm | Persons at Risk | Risk Rating(s) | | | Existing Control Measures | Residual Risk Rating(s) | | |
|-------------------------|---|--|----------------|---|----|---|-------------------------|---|---|
| | <i>Related to hazard identified</i> | <i>Persons at risk from identified hazards</i> | X | Y | R | <i>Existing controls measures implemented when carrying out task or using associated plant / tooling</i> | X | Y | R |
| Slips, Trips & Falls | Slips, trips or falls causing breaks or sprains | Any persons in the work area | 3 | 4 | 12 | <ul style="list-style-type: none"> Rubber matting in situ. Seals regularly inspected and maintained. Work area cleaned between products using squeegee. All staff within the work area to wear appropriate footwear i.e. steel toe capped work boots. | 2 | 2 | 4 |
| Moving / Rotating Parts | Physical loss of limb / severe cut. Potential for fingers to go into the front plate while mincer is in operation | Operational staff in vicinity of mincer | 4 | 5 | 20 | <ul style="list-style-type: none"> Interlocking front cover guarding in place to prevent access to the front plate of the mincer. Guarding will not open until mincer has come to a stop. Staff work from elevated platform / ladders in order to feed the auger – Once in the Hopper materials must only be manoeuvred using tools / implements provided i.e. shovels or forks. Fixed guards on access platforms must prevent persons falling into hopper, auger or mincer (1100mm high). Fixed / interlocking guards and isolation switches to be inspected and tested by operators prior to commencement of mincing operations. Any significant defects identified to be reported to line management immediately and appropriate action taken. All staff to receive sufficient instruction and training in mincing operations. | 2 | 2 | 4 |

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|-------------------|---|---|----------------|---|----|---|-------------------------|---|---|
| | <i>Related to hazard identified</i> | <i>Persons at risk from identified hazards</i> | X | Y | R | <i>Existing controls measures implemented when carrying out task or using associated plant / tooling</i> | X | Y | R |
| Raw Meat Products | Biological – food borne illness from animal by-products, blood, internal fluids being processed | Operational staff and any other persons within the vicinity | 4 | 4 | 16 | <ul style="list-style-type: none"> All documentation relating to animal by-products delivered to site is checked by a member of staff. All animal by-products are checked for quality and decomposition prior to being processed for petfood. Regular health surveillance undertaken by employees carrying out works with raw meats. Employees processing raw meats to wear required Personal Protective Equipment (PPE) provided, including: <ul style="list-style-type: none"> Snoods Fitted Visor Gloves Apron Safety Footwear Employees to maintain good levels of personal hygiene at all times – hands to be washed before eating, drinking, smoking or using the toilet. First Aid provisions located – first aid cabin. | 2 | 2 | 4 |
| Manual Handling | Musculoskeletal injuries as a result of incorrect manual handling techniques | All operational staff carrying out manual handling activities | 3 | 4 | 12 | <ul style="list-style-type: none"> Employees to receive training / instruction on safe lifting techniques. Employees must only lift trays / loads within their capacity to lift. Correct manual handling techniques to be used. Seek assistance and use mechanical aids whenever possible. Gloves to be worn when handling animal by-products. | 2 | 2 | 4 |

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|------------------------------|---|---|----------------|---|----|--|-------------------------|---|---|
| | <i>Related to hazard identified</i> | <i>Persons at risk from identified hazards</i> | X | Y | R | <i>Existing controls measures implemented when carrying out task or using associated plant / tooling</i> | X | Y | R |
| Noise 85db+ | Noise from processing machinery causing acute and chronic hearing injury | Any persons in the immediate vicinity | 4 | 4 | 16 | <ul style="list-style-type: none"> All equipment to be regularly serviced in accordance with manufacturer's instructions. Survey noise levels as required and appropriate actions taken based on the findings. Occupational health surveillance to monitor the potential impacts of any exposure to noise levels undertaken by relevant staff. Operator and co-workers in work area to be provided with suitable hearing protection. Mandatory hearing protection signage to be erected in vicinity Staff encouraged to report and issues to line management. | 3 | 2 | 6 |
| Maintenance / Cleaning Works | Unintentional start-up of mincer. Entrapment or entanglement in moving / rotating parts | Staff carrying out maintenance or cleaning activities | 3 | 5 | 15 | <ul style="list-style-type: none"> Only authorised, competent and trained operatives to carry out maintenance and cleaning work. Maintenance work to be carried out in line with manufactures instructions. System in place to ensure equipment is fully isolated, locked off, tagged out and checked prior to commencement of maintenance or cleaning works to ensure it cannot be re-started during maintenance and cleaning. Correct Personal Protective Equipment (PPE) to be worn during maintenance work. Routine monitoring to be carried out by management / supervisor to ensure staff are following procedures. | 2 | 2 | 4 |