

Targeted initiative to review the guarding of commercial dough mixers



The Health and Safety Inspectorate (HSI) has recently undertaken a targeted initiative to review the provision of guarding provided to commercial dough mixers used in hotel kitchens. The use of an unguarded dough mixer involves a serious risk of crush injuries and/ or entanglement with the dangerous moving parts, including the mixer paddles, beaters or arms.

The initiative was carried out after the Inspectorate was made aware of several Hobart dough mixers located in hotel kitchens that were not fitted with an interlocked guard, thereby permitting access to the dangerous moving parts whilst in use.

To comply with the general duties imposed by the Health and Safety at Work (Jersey) Law 1989 and the standards set out in the 'Safety in the Use of Machinery: Approved Code of Practice', all dangerous parts of moving machinery must be adequately guarded. In the case of commercial dough mixers this means they must be fitted with an interlocked guard, ie a movable guard which, when opened, automatically causes the hazardous moving parts of the mixer to stop before they can be touched. Such guards can usually be retrofitted to older models.

To raise awareness of this issue, the HSI initially liaised with the Jersey Hospitality Association (JHA), who included a short article in a recent JHA newsletter. Sixteen hotels were then contacted, ranging from larger Groups to small independent hotels, to establish whether they had a dough mixer, and if so, the standard of guarding provided.

Of these:

- 10 confirmed their mixers featured interlocked guarding
- 3 had mixers that did not have the required standard of guarding. All of these had been taken out of use, and were either waiting for an interlocked guard to be retrofitted or a decision had been taken to purchase a new, appropriately guarded machine
- 2 did not currently have dough mixers (although one had an appropriately guarded mixer on order)
- 1 was closed for the winter season and it was not possible to elicit any information

It is essential that anyone operating a commercial dough mixer ensures that it meets the minimum standards of guarding.

Further information is available in the 'Safety in the use of machinery: Approved Code of Practice 10'.

<https://www.gov.je/Industry/HealthSafetyWork/HSI/Legislation/ApprovedCodesPractice/Pages/SafetyUseMachineryACoP10.aspx>