

**Food Preparation Machinery and Mechanical Slicers**

Business Name:		ABN:
Business Address:		
Contact Person:	Phone:	Email:

**THIS RISK ASSESSMENT IS APPROVED BY THE PCBU ON THIS PROJECT**

Under the Work Health and Safety Regulation (WHS Regulation), a person conducting a business or undertaking (PCBU) is required to ensure that a RISK ASSESSMENT is prepared before the proposed work starts.

Full Name:		
Signature:	Title:	Date:

**CLIENT OR PRINCIPAL CONTRACTOR DETAILS**

Client:	SCOPE OF WORKS
Project Name:	
Project Address:	
Project Manager:	
Contact Phone:	
Date Risk Assessment supplied to Project Manager:	



RISK MATRIX									
LIKELIHOOD	INSIGNIFICANT	MINOR	MODERATE	MAJOR	CATASTROPHIC	SCORE	ACTION	HIERARCHY OF CONTROLS	
ALMOST CERTAIN	3 HIGH	3 HIGH	4 ACUTE	4 ACUTE	4 ACUTE			<b>Elimination</b> Remove the hazard.	
LIKELY	2 MODERATE	3 HIGH	3 HIGH	4 ACUTE	4 ACUTE	4A ACUTE	DO NOT PROCEED	<b>Substitution</b> Replace the hazard.	
POSSIBLE	1 LOW	2 MODERATE	3 HIGH	4 ACUTE	4 ACUTE	3H HIGH	Review before work starts.	Isolation Isolate People from the hazard	
UNLIKELY	1 LOW	1 LOW	2 MODERATE	3 HIGH	4 ACUTE	2M MODERATE	Ensure control measures in place.	<b>Engineering</b> Isolate the hazard	
RARE	1 LOW	1 LOW	2 MODERATE	3 HIGH	3 HIGH	1L LOW	Monitor and keep records.	Administrative Change	
								PPE	

  

Risk Rating & Required Action:	
<b>4A</b>	Stop work. The risk is intolerable. Eliminate the hazard or redesign the activity before proceeding. A Safe Work Method Statement (SWMS) or higher-level authorisation is required.
<b>3H</b>	Review and approve additional controls before task starts. Senior supervisor sign-off needed.
<b>2M</b>	Ensure all nominated controls are in place and effective. Proceed with caution; monitor conditions.
<b>1L</b>	Proceed, following standard operating procedures. Monitor and keep records.

  

Consequence Scale:			
Consequence	People (injury/illness)	Project / Assets	Compliance / Reputation
<b>Catastrophic</b>	Fatality or permanent total disability	project shutdown	Significant regulator intervention; criminal prosecution
<b>Major</b>	Serious injury/illness (hospital > 5 days)	critical delay	Improvement notice; major media coverage
<b>Moderate</b>	Medical-treatment injury; lost-time > 1 day	moderate delay	Minor breach; adverse client comment
<b>Minor</b>	First-aid only, no lost time	negligible delay	Isolated non-conformance
<b>Insignificant</b>	No injury	no schedule impact	Deviation caught and corrected on site

  

**Notes on Hierarchy of Controls:**  
Remember to apply controls in the preferred order shown by the coloured pyramid:

1. **Eliminate**
2. **Substitute**
3. **Isolate**
4. **Engineering**
5. **Administrative**
6. **PPE**

Always document **why** a lower-order control is accepted if elimination or substitution is not reasonably practicable.

*aligned with Safe Work Australia's Managing the risk of fatigue at work (2023) and ISO 45001:2018 clauses 6–8.*

JOB STEP	POTENTIAL HAZARDS	IR	CONTROL MEASURES	RR
SPECIFIC WORK STEPS	HAZARDS THAT MAY ARISE	INITIAL RISK	SPECIFIC MEASURES TO BE PUT IN PLACE TO ELIMINATE OR CONTROL THE RISKS	RESIDUAL RISK
1. Governance, WHS Duties and Legal Compliance	<ul style="list-style-type: none"> <li>Lack of clear allocation of WHS duties for food preparation machinery under WHS Act 2011 and WHS Regulation</li> <li>Absence of documented WHS policy addressing plant (machinery) risks in kitchens and food preparation areas</li> <li>Failure to consult workers and health and safety representatives about selection, use and changes to machinery and slicers</li> <li>Inadequate process to identify, assess and control risks associated with slicers, juicers, blenders and mixers as a plant category</li> <li>No scheduled review of the risk management system following incidents, near misses or changes in work practices</li> <li>Poor integration of machinery safety requirements into overall safety management system and food safety system (e.g. HACCP)</li> <li>Failure to ensure officers exercise due diligence in relation to plant procurement, maintenance and supervision</li> </ul>	4A	<ul style="list-style-type: none"> <li>Develop and implement a plant safety policy for food preparation machinery and mechanical slicers that references WHS Act 2011, WHS Regulation and relevant Codes of Practice (Managing Risks of Plant in the Workplace, Managing Risks of Hazardous Manual Tasks)</li> <li>Formally allocate WHS responsibilities for machinery (PCO, officers, supervisors, workers) within position descriptions and WHS governance documents</li> <li>Establish a documented risk management procedure for plant that includes hazard identification, risk assessment, control implementation and regular review for all kitchen machinery</li> <li>Embed machinery safety requirements into the organisation's WHS management system, including planning, consultation, reporting, auditing and corrective actions</li> <li>Implement a consultation procedure ensuring workers and HSRs are involved in decisions about purchasing, modifying and decommissioning slicers, juicers, blenders and mixers</li> <li>Align plant safety documentation with food safety plans (e.g. HACCP) to ensure consistent management of cross-contamination, hygiene and allergen controls in relation to machinery</li> <li>Schedule annual governance reviews and internal audits of machinery risk controls, reporting findings to senior management and tracking close-out of corrective actions</li> <li>Provide officer due diligence training specific to plant and machinery obligations, including understanding of technical risks, resources, and verification activities</li> </ul>	3H
2. Plant Procurement, Design and Guarding Standards	<ul style="list-style-type: none"> <li>Purchase of non-compliant food preparation machinery without adequate guarding or emergency stops</li> <li>Use of domestic-grade slicers, mixers, juicers or blenders in commercial or industrial settings</li> <li>Lack of design verification that new machinery meets AS/NZS and manufacturer safety standards</li> <li>Inadequate fixed guards, interlocks or distance guards on cutting blades, moving parts and in-feed chutes</li> <li>Inability to clean or adjust machinery without removing essential safety guards</li> </ul>	4A	<ul style="list-style-type: none"> <li>Implement a formal plant procurement procedure requiring pre-purchase risk assessment and confirmation of compliance with WHS Regulation Part 5.1 and relevant Australian Standards (e.g. AS 4024 series for machinery safety)</li> <li>Specify minimum safety features in procurement documents for slicers, juicers, mixers and blenders, including fixed guards, interlocked covers, emergency stop devices and safe in-feed design</li> <li>Require suppliers to provide declarations of conformity, design risk assessments, user manuals and maintenance instructions prior to purchase</li> <li>Ensure only commercial-grade equipment designed for continuous or heavy-duty use is used in commercial kitchens and food production settings</li> <li>Prohibit purchase and use of machinery that requires routine operation or cleaning with guards removed; preference given to designs enabling safe cleaning with guards in place or with power-isolated interlocks</li> <li>Establish an engineering review process for modifications to plant, ensuring no removal, bypassing or degradation of original safety systems</li> </ul>	2M

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	<ul style="list-style-type: none"> <li>• Use of aftermarket or improvised components (e.g. home-made pushers, lids, guards) that compromise safety performance</li> <li>• Failure to consider noise, vibration and ergonomic design when purchasing machines</li> </ul>		<ul style="list-style-type: none"> <li>• Maintain an approved plant register that records design safety features and compliance status for all food preparation machinery</li> <li>• Include assessment of noise, vibration and ergonomic design in equipment selection criteria to reduce long-term health risks</li> </ul>	
3. Installation, Layout and Work Environment Design	<ul style="list-style-type: none"> <li>• Poor kitchen layout leading to congestion around slicers and machinery and increased collision or contact risk</li> <li>• Inadequate space for safe feeding, removal of product and cleaning activities around machinery</li> <li>• Unstable benches or stands causing vibration, tipping or movement during machine operation</li> <li>• Machinery positioned near walkways, doorways or delivery paths leading to inadvertent contact with blades or moving parts</li> <li>• Inadequate lighting compromising visibility of controls, guards and product during slicing, blending or juicing</li> <li>• Excessive noise from multiple machines leading to communication difficulties and hearing damage risk</li> <li>• Insufficient drainage and non-slip surfacing around machinery leading to slips from spills, waste and wash-down activities</li> </ul>	3H	<ul style="list-style-type: none"> <li>• Develop a design standard for kitchen and preparation areas that specifies minimum clearances and safe access zones around food preparation machinery</li> <li>• Conduct pre-installation risk assessments for new or relocated machines, considering workflow, pedestrian traffic, emergency egress and interaction with other plant</li> <li>• Ensure benches, stands and mounting structures are rated for the mass and vibration of the equipment and are anchored or stabilised according to manufacturer instructions</li> <li>• Designate 'plant operation zones' with floor markings or barriers to separate operators from through-traffic and to prevent inadvertent contact with machines</li> <li>• Specify and maintain adequate task lighting levels above machinery, including emergency lighting near critical controls and isolators</li> <li>• Assess cumulative kitchen noise levels and implement noise management measures such as acoustic treatments, equipment selection and scheduling of high-noise tasks</li> <li>• Provide slip-resistant flooring, appropriate drainage and housekeeping standards around machinery to manage liquids and food debris</li> <li>• Include emergency stop and isolation device locations in layout plans to ensure rapid and unobstructed access</li> </ul>	2M
4. Electrical, Power and Lock-Out Systems	<ul style="list-style-type: none"> <li>• Unprotected electrical connections and damaged power leads to slicers, blenders, mixers and juicers</li> <li>• Lack of local isolation switches preventing safe cleaning, blockage clearing or maintenance</li> <li>• Failure to implement lock-out/tag-out procedures for servicing and deep cleaning activities</li> </ul>	4A	<p>[REDACTED]</p> <p>[REDACTED]</p> <p>[REDACTED]</p> <p>[REDACTED]</p>	2M

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	<ul style="list-style-type: none"> <li>• Use of multi-boards, piggy-back plugs or daisy-chained power boards for multiple machines</li> <li>• Exposure to electrical shock due to wet environments, metal benches and inadequate RCD protection</li> <li>• Uncontrolled restart of machinery after power failure or during maintenance</li> </ul>		[REDACTED]	
5. Machine Guarding, Interlocks and Safety Devices	<ul style="list-style-type: none"> <li>• Defeated or bypassed safety interlocks on slicer covers, blender jugs, mixer guards and juicer hoppers</li> <li>• Missing or damaged fixed guards exposing rotating blades, drive belts, gears or pulleys</li> <li>• Inadequate in-feed chute length allowing hand access to cutting blades in slicers and juicers</li> <li>• Ineffective or inaccessible emergency stop controls on machinery</li> <li>• Use of machinery with unlabeled or confusing control interfaces increasing operator error</li> <li>• Inadequate inspection training to identify deteriorating safety components</li> </ul>	4A	[REDACTED]	2M
6. Safe Operating Procedures and Work Instructions	<ul style="list-style-type: none"> <li>• Absence of standardised operating procedures for slicers, mixers, blenders and juicers leading to inconsistent practices</li> <li>• Operators developing informal shortcuts such as feeding by hand, removing lids or guards while running or bypassing timers</li> <li>• Lack of documented processes for dealing with jams, blockages and product quality issues</li> </ul>	3H	[REDACTED]	2M

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	<ul style="list-style-type: none"> <li>Failure to integrate safe operating procedures with food safety and allergen control requirements</li> <li>Inadequate induction to site-specific practices when staff move between venues or departments</li> </ul>		[REDACTED]	
7. Competency, Training and Supervision	<ul style="list-style-type: none"> <li>Use of untrained or inexperienced workers (including temporary, agency and young workers) on high-risk machinery</li> <li>Insufficient supervision during busy service periods leading to unsafe practices with slicers, blenders, mixers and juicers</li> <li>Lack of competency-based assessments to verify understanding of machine hazards and safe use</li> <li>Language or literacy barriers causing misunderstanding of written instructions and warning signage</li> <li>No refresher training after equipment changes, incidents or long periods of non-use</li> </ul>	4A	[REDACTED]	2M
8. Maintenance, Inspection and Servicing Programs	<ul style="list-style-type: none"> <li>Lack of a planned preventative maintenance schedule for food preparation machinery and slicers</li> <li>Deterioration of blades, guards, switches, interlocks and seals leading to unsafe conditions</li> <li>Reliance on reactive maintenance only after breakdowns or incidents occur</li> <li>Use of unqualified persons to carry out electrical or mechanical repairs</li> <li>Absence of spare parts management causing substitution with unsuitable or unsafe components</li> <li>Inadequate records of maintenance, testing and safety checks compromising traceability and due diligence</li> </ul>	4A	[REDACTED]	2M

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			[REDACTED]	
9. Cleaning, Sanitation and Decontamination Systems	<ul style="list-style-type: none"> <li>• Cleaning carried out with machinery energised, increasing risk of contact with blades and moving parts</li> <li>• Inadequate procedures for safe removal and re-installation of components (blades, jugs, guards) during cleaning</li> <li>• Exposure to cleaning chemicals in poorly ventilated areas near machinery</li> <li>• Incomplete cleaning regimes leading to build-up of food residues, microbial growth and cross-contamination</li> <li>• Use of high-pressure hoses or excessive water near electrical components and power outlets</li> <li>• Lack of verification that equipment is reassembled correctly after cleaning, leading to malfunction and injury</li> </ul>	4A	[REDACTED]	2M
10. Manual Handling, Ergonomics and Fatigue Management	<ul style="list-style-type: none"> <li>• Repetitive cutting, loading and unloading tasks associated with slicers and mixers leading to musculoskeletal disorders</li> <li>• Awkward postures when lifting heavy mixer bowls, blender jugs or bulk containers into machine</li> <li>• Extended standing and high work pace in kitchens contributing to fatigue and reduced attention around dangerous machinery</li> <li>• Inadequate design of controls and displays leading to over-reach, twisting or excessive force</li> <li>• Lack of systems to rotate tasks away from repetitive or forceful activities</li> </ul>	3H	[REDACTED]	2M
11. Product, Food Safety and Allergen Controls with Machinery	<ul style="list-style-type: none"> <li>• Cross-contamination of allergens through shared use of slicers, juicers, blenders and mixers without appropriate cleaning protocols</li> </ul>	3H	[REDACTED]	1L

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	<ul style="list-style-type: none"> <li>• Growth of pathogenic organisms in inadequately cleaned machinery or in food residues trapped under guards and seals</li> <li>• Mix-ups between raw and ready-to-eat food processing on the same machinery without segregation controls</li> <li>• Chemical contamination from lubricants, cleaning agents or maintenance products entering food contact areas</li> <li>• Inadequate labelling, segregation and traceability of batches produced using different machines or attachments</li> </ul>		[REDACTED]	
12. Contractor, Supplier and Third-Party Management	<ul style="list-style-type: none"> <li>• External technicians or contractors working on machinery without site-specific induction or understanding of WHS requirements</li> <li>• Suppliers installing or commissioning equipment without following the organisation's plant risk management procedures</li> <li>• Lack of verification that contractor maintenance work maintains or improves machinery safety features</li> <li>• Inadequate control of temporary hire equipment (e.g. additional mixers or slicers during peak seasons) with unknown safety status</li> </ul>	3H	[REDACTED]	2M
13. Incident Reporting, Investigation and Corrective Action	<ul style="list-style-type: none"> <li>• Under-reporting of near misses and minor injuries associated with food preparation machinery and slicers</li> <li>• Failure to identify systemic causes (e.g. design, training, maintenance) in incident investigations</li> <li>• Delayed implementation of corrective actions, allowing recurrence of preventable incidents</li> <li>• Lack of trend analysis across similar machinery incidents within multiple kitchens or sites</li> </ul>	3H	[REDACTED]	2M

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			[REDACTED]	
14. Emergency Preparedness and First Aid Response	<ul style="list-style-type: none"> <li>Inadequate planning for severe lacerations, amputations or crushing injuries from slicers and rotating machinery</li> <li>Staff unfamiliarity with emergency stop locations and machine-specific isolation points</li> <li>Delayed first aid response due to lack of trained first aiders in kitchen and food preparation areas</li> <li>Poor coordination with external emergency services when serious incidents occur</li> </ul>	3H	[REDACTED]	1L
15. Change Management and Introduction of New Technology	<ul style="list-style-type: none"> <li>Uncontrolled introduction of new or different slicers, juicers, mixers or automation without risk assessment</li> <li>Failure to update procedures, training and maintenance protocols when machinery is replaced or upgraded</li> <li>Incompatibility between new plant and existing electrical, ventilation or hygiene systems</li> <li>Over-reliance on new technology (e.g. automated slicers) without understanding limitations and failure modes</li> </ul>	3H	[REDACTED]	2M

**EMERGENCY RESPONSE – CALL 000 FOR EMERGENCIES**

Ensure to have an Emergency Management Plan in place as well as adequate numbers of trained first aid staff with easy access to fully stocked first aid kits, rescue equipment, material safety data sheets, adequate access to emergency communication equipment and fire-fighting equipment suitable for all classes of fire and ignition sources.

**LEGISLATIVE REFERENCES**

RELEVANT LEGISLATION AND CODES OF PRACTICE. DELETE THE LEGISLATIVE REFERENCES FOR ANY STATE THAT ARE NOT APPLICABLE

**Queensland & Australian Capital Territory**

Work Health and Safety Act 2011  
 Work Health and Safety Regulations 2011  
 Legislation QLD: <https://www.worksafe.qld.gov.au/laws-and-compliance/work-health-and-safety-laws>  
 Codes of Practice QLD: <https://www.worksafe.qld.gov.au/laws-and-compliance/codes-of-practice>  
 Legislation ACT: <https://www.worksafe.act.gov.au/laws-and-compliance/acts-and-regulations>  
 Codes of Practice ACT: <https://www.worksafe.act.gov.au/laws-and-compliance/codes-of-practice>

**Victoria**

Occupational Health and Safety Act 2004  
 Occupational Health and Safety Regulations 2017  
 Legislation VIC: <https://www.worksafe.vic.gov.au/occupational-health-and-safety-act-and-regulations>  
 Codes of Practice VIC: <https://www.worksafe.vic.gov.au/compliance-codes-and-codes-practice>

**New South Wales**

Work Health and Safety Act 2011  
 Work Health and Safety Regulations 2025  
 Legislation NSW: <https://www.safework.nsw.gov.au/legal-obligations/legislation>  
 Codes of Practice NSW: <https://www.safework.nsw.gov.au/resource-library/list-codes-of-practice>

**Western Australia**

Work Health and Safety Act 2020  
 Work Health and Safety Regulations 2022  
 Legislation Western Australia: <https://www.commerce.wa.gov.au/worksafe/legislation>  
 Codes of Practice WA: <https://www.commerce.wa.gov.au/worksafe/codes-practice>

**Northern Territory**

Work Health and Safety (National Uniform Legislation) Act 2011  
 Work Health and Safety (National Uniform Legislation) Regulation 2011  
 Legislation NT: <https://worksafe.nt.gov.au/laws-and-compliance/workplace-safety-laws>  
 Codes of Practice NT: <https://worksafe.nt.gov.au/laws-and-compliance/codes-of-practice>

**Safe Work Australia Links**

Law and Regulation (All States): <https://www.safeworkaustralia.gov.au/law-and-regulation>  
 Model Codes of Practice: <https://www.safeworkaustralia.gov.au/resources-publications/model-codes-of-practice>

**South Australia**

Work Health and Safety Act 2012 (SA)  
 Work Health and Safety Regulations 2012 (SA)  
 Legislation for SA: <https://www.safework.sa.gov.au/resources/legislation>  
 Codes of Practice for SA: <https://www.safework.sa.gov.au/workplaces/codes-of-practice#COPs>

**Model Codes of Practice**

- Managing noise and preventing hearing loss at work
- Confined spaces
- Labelling of workplace hazardous chemicals
- Managing risks of hazardous chemicals in the workplace
- Welding processes
- First aid in the workplace
- Managing the risk of falls at workplaces
- Hazardous manual tasks
- Managing the risk of falls in housing construction
- Managing electrical risks in the workplace
- Demolition work
- Excavation work
- Work health and safety consultation, cooperation and coordination
- Managing the work environment and facilities
- How to manage work health and safety risks
- Managing risks of plant in the workplace
- Construction work

**Tasmania**

Work Health and Safety Act 2012  
 Work Health and Safety (Transitional and Consequential Provisions) Act 2012  
 Work Health and Safety Regulations 2012  
 Work Health and Safety (Transitional) Regulations 2012  
 Legislation for TAS: <https://worksafe.tas.gov.au/topics/laws-and-compliance/acts-and-regulations>  
 Codes of Practice for TAS: <https://worksafe.tas.gov.au/topics/laws-and-compliance/codes-of-practice>

Details of permits, licenses or access required by regulatory bodies (add or delete as required):

- Permits from local council
- Authorisation to commence work
- Any required documents.