

Risk Assessment – Heat'n'Pour Dispenser



Risk	Likelihood	Impact	Risk Management Approach
Carrying 4 x 3 litre box of mulled wine (12kg) [Staff injury risk]	Medium	High	Training in safe lifting and carrying techniques
Dropping wine tube when loading dispenser [Staff injury risk]	Low	Med	Two handed lifting of wine tubes
Spilling wine onto floor during filling of a serving [Create slip risk]	Medium	Low-Med	Ensure staff trained to stop filling when reaching level line and not "topping up" afterwards.
"Dry" heating the dispenser [Potential fire risk]	Low-Medium	Medium-High	Machine has built in "boil dry" protection but repeated dry boiling can cause this to fail. Staff must be instructed to always ensure dispenser heater chamber contains wine before pressing start button
Pouring hot wine onto user or floor [Staff injury or slip risk]	Medium	Low-Med	Ensure staff put glass under outlet BEFORE filling dispenser and activating heat cycle
Dropping glass containing hot wine [Staff injury and slip risk]	Low	High	Ensure staff are aware that contents will be hot served and to increase care when moving glass
Electrical shock during cleaning of dispenser [Staff injury]	Low	Medium-High	Dispenser electronics are protected against water ingress – but standard practice should be to disconnect from mains before wiping dispenser for cleaning purposes
Spilling boiling water during dispenser cleaning cycle [Staff injury and slip risk]	Low-Medium	Medium-High	During cleaning cycle, water used is brought to the boil to ensure dispenser is thoroughly cleaned. Staff should be taught to ensure that a large heat-proof container (e.g. jug) is used to discharge into after cleaning and to stand back during discharge cycle.