

**MANAGEMENT OF HEALTH AND SAFETY AT WORK REGULATIONS 1999**

**GENERAL RISK ASSESSMENT - FORM RA2**

<b>DEPARTMENT/SCHOOL/UNIT</b>	Dentist Risk Assessment	<b>REF NO.</b>	RA 23
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<b>TASK/OPERATION BEING ASSESSED</b>	STERILISING SINKS
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<b>PURPOSE/METHOD OF WORK</b>
<ol style="list-style-type: none"> <li>1. Fill sink to the appropriate water level.</li> <li>2. Follow lighting procedure to light the sterilising unit.</li> <li>3. Allow the temperature of the water to reach the appropriate temperature (usually approximately 80°C)</li> <li>4. Load the utensils etc. to be sterilised into the baskets, and lower slowly into the water.</li> <li>5. Leave the utensils in the water for the appropriate length of time.</li> <li>6. Lift the basket out of the sink, and allow the excess water to drain into the sink.</li> <li>7. Dry utensils and return to storage.</li> </ol>

<b>SPECIFIC LEGISLATIVE REQUIREMENTS</b>
Health & Safety at Work etc. Act Management of Health & Safety at Work Regulations Gas safety (Installation and Use) Regulations Manual Handling Operations Regulations Provision and Use of Work Equipment Regulations Personal Protective Equipment at Work Regulations

<b>LEVEL OF SKILL/TRAINING REQUIRED</b>
General awareness of the hazards associated with this type of work. Manual handling training.

<b>CHEMICALS/MATERIALS INVOLVED</b>	<b>HSC NO.</b>	<b>ASSESSMENT DATE</b>
Various cleaning materials		

<b>SPECIFIC WORK EQUIPMENT PROVIDED</b>
Sterilising sink

MAIN HAZARDS IDENTIFIED	WHO WILL BE AFFECTED	CONTROL MEASURES TO REDUCE THE RISK
Electricity	All users	Do not operate electrical switches with wet hands. Maintain equipment in line with manufacturers recommendations. Isolate electricity supply when equipment is not in use.
Gas	All users	Gas supply to be maintained in a safe condition. Equipment to be maintained in line with manufacturers recommendations. Gas supply must have a shut-off valve located away from the appliance. Develop procedures to be followed if a gas leak is suspected. Ensure that the correct lighting procedure is always followed.
Slips and Trips	All staff	Ensure that the floor area in the vicinity of the sink is kept free from obstructions. Do not carry dripping baskets across the kitchen/surgery Use an extractor fan, or open window (with fly screen) to reduce condensation. Clean up any spillage's immediately.
Sharp implements	All users	Do not leave sharp implements in sinks. Use tongs to retrieve any utensils that have fallen into the sink.
Manual handling	All users	Do not carry heavy loads etc. to be sterilised, across the kitchen – instead transport on a trolley. Ensure training in manual handling techniques. Ensure assessment is carried out.
Hot water	All users	Protective rubber gloves to be worn whenever using a sterilising sink. Use baskets to lower the utensils into the sink. Lower baskets in slowly, do not drop them into the sink. Use tongs to remove any item that has fallen into the sink. Do not overfill the sink with water or items to be sterilised. Handle all hot implements with the appropriate protective clothing.

#### MANUAL HANDLING RISK

Has a manual handling risk been identified?	YES
Is the risk considered to be	Medium
Is a further detailed assessment required?	YES
If the answer to the above question is YES a separate manual handling assessment will be required to fulfil the requirements of the Manual Handling Operations Regulations 1992.	

#### PERSONAL PROTECTIVE EQUIPMENT REQUIRED

Gloves	
Eye Protection	
Apron	
Enclosed, sturdy non-slip footwear	
Is training and instruction required	YES
Is there need for special accommodation	NO
Is there need for test/examination	NO
Is all P. P. E. compatible	YES

#### FREQUENCY OF MONITORING

N/A	3 Months	6 Months	1 Year	> 1 Year

#### ASSESSMENT REVIEW PERIOD

< 1 Year	2 Years	3 Years	4 Years	> 4 Years

Signed .....

Post/Title .....

Date .....