

Risk Assessment For
AR Entertainment's
Mount Pleasant Way
Stokesley Business Park
Stokesley North Yorkshire
TS9 5NZ

ASSESSMENT UNDERTAKEN
Date..... 29-Mar-17
Signed..... R D Booth
Equipment **Candy Floss**

ASSESSMENT REVIEW DATE:
1st: Sept 2017
2nd Mar 2018
3rd: Sept 2018
4th: Mar 2019

LIST OF SIGNIFICANT HAZARDS

GROUPS AT RISK

EXISTING CONTROLS covered by information held

Food contamination	Customers	All food is kept in sealed containers.
Spinning Head	Operator	Operator not to wear loose fitting items: Scarfs, ties etc. All long hair to be tied back.
	Customer	Machine to be stopped whilst refilling. All customers kept away from production area
Electric shock	Operator	Electrical units are visually inspected for obvious faults, fused Ext. cables are used and equipment is P.A.T. tested once a year
	Customers	
Trip Hazard	Customers	All extension leads are taped down or not over walk ways.

I am fully trained and confident in operating the Candy Floss, and understand the risk assessments, assembly instructions and operating instructions, and any other safety procedures related to Candy Floss

Signed:

Date:

Event Manager/Trainer:

Print Name:

Print Name:

Candy Floss

Equipment required:

	No. Req.	In Van
Floss Machine	1	
Metal Bowl, Grip Net & Clips	1+1+8	
Candy Cart & Wooden support	1+1	
Sugar (4 x 1kg per hour)		
Flossine Flavouring		
Candy Floss Sticks & Bags		
Scoop & Measuring jugs	1+1	
Red Bib Apron	1	
Bin Bags		
Anti Bacterial Spray & Cloth	1+1	
6ft Table & Black Cloth	1+1	
Ext Lead	1	
Canopy, arm & frame & bolts		
Stick Holder		

Loading checked by:

Return loading checked by:

Event Manager

Assembly instructions:

1. Wheel cart into position, attach canopy using 2 nuts & bolts.
2. Insert wooden support into cabinet, then place floss machine on top.
3. Once machine is in place loosen 2 transporter bolts on top of machine.
4. Place metal lid on top of cart followed by the metal bowl.
5. Attach whirl grip net and clips to the inside of the bowl.

Controls & Functions:

Main Switch: Turns motor "on" or "off" and supplies voltage to the heat switch.

Heat Switch: Turns voltage to the heating element "on" or "off".

Heat Control: Increases or decreases voltage to heating element using a dial.

Operator Instructions:

1. Mix 1 tbl spoon of flossine flavoring into 4 x 1kg bags of sugar in the mixing tub.
2. With Main Switch OFF fill floss head 90% full with sugar mix. Do not overfill.
3. Turn main switch and heat switch on, turn heat control dial to maximum.
4. Machine starts making floss after 45s, now start to reduce heat to control output.
5. Once you find the ideal heat setting, run with this setting for each batch.
6. When finished making floss, run floss head completely empty of sugar.
7. Turn heat to maximum position and allow to run for approximately 3-4minutes.
8. Turn the heat switch off and allow motor to run for 2 mins. to allow floss head to cool
9. Turn motor off and allow the motor to come to a stop.

Making Floss:

1. Grip candy floss stick
2. Break into web of floss with stick
3. Wind the sugar onto stick
4. Lift web of floss from the bowl and roll onto stick
5. Do not put hands or objects in rotating spinner head.