



Safe Work Procedure	
<b>Work Procedure:</b> Using Dry Ice In Drinks	<b>Safe Work Procedure #:</b>
<b>Release date:</b>	<b>Revision Date:</b>
<b>Date of approval:</b>	<b>Management Signature</b>
This safe work procedure must be reviewed annually or any time the task, equipment or materials change.	
<b>DO NOT</b> perform this procedure until you have been appropriately trained and authorized to do so by your supervisor	
<b>Required Training :</b> Dry Ice Safety & Usage	
<b>Required Personal Protective Equipment and Devices</b>	
 Heavy Duty Gloves for handling dry ice	 Blue nitrile gloves for loading Chillisticks
<b>Potential Hazards:</b> Risk of burns; frostbite; asphyxiation due to high concentration of CO <sub>2</sub>	
<b>Pre-Operational Safety Checks:</b> Ensure dry ice is from Chillistick to ensure food grade product. Ensure dry ice container is intact and not damaged. Check the safety valves of Chillistick to ensure in-tact. Designate storage locations. Follow pre-determined COSHH assessment prior to use. Always keep dry ice in designated storage locations. Ensure access is limited to trained staff. Only trained operators to open dry ice package. Each shift must have one named person responsible for dry ice. Use Ice Pour container or similar storage device to avoid breaks and spills. Never put dry ice in drinks other than inside an approved safety device such as Chillistick products. Please consult Hazard Assessment document.	
<p><b>Safe Work Procedure</b></p> <p><b>Before you Start</b></p> <ol style="list-style-type: none"> <li>1. Inspect required personal protective equipment and replace if required (blue nitrile gloves provided with every pack of dry ice from Chillistick).</li> <li>2. Put on all required personal protective equipment.</li> <li>3. Ensure the dry ice box and Chillistick products are intact (ie safety valve intact). If a problem report to Chillistick for guidance</li> <li>4. Remove the tape and lid from the dry ice container. Fill the Ice Pour container with dry ice (use a ceramic mug/scoop to pick up the dry ice and pour into the Ice Pour container until the storage container is full.</li> </ol>	

5. If dry ice pellets are spilled sweep them up with a brush and pan and place in the sink with running water until the dry ice dissipates.
6. Place the lid back on the box and store in a secure cool well ventilated place out of direct sunlight.
7. The dry ice is now ready to use in the Ice Pour Container. The Ice Pour can be stored in the kitchen fridge, or back of the bar. Do not block the opening at the top of the Ice Pour – this is for ventilation. Always store Ice Pour vertically.

## While you're Working

- Check the safety valve is in-tact at the base of the Chillistick prior to loading with dry ice.
- Use the Blue Gloves to protect your hands.
- Hold the Chillistick by the round base of the handle. Push the professional loader gently into the Chillistick to the **sound of the first click and not beyond** (this avoids damaging the safety valve).
- With the Ice Pour in one hand gently shake the Ice Pour until one pellet of dry ice falls through the funnel and into the Chillistick.
- Remove the funnel loader.
- Gently shake the Chillistick.
- Place inside the drink.
- Return the Ice Pour Container to it's designated area.
- Compile the cocktail in the normal way but add water ice last along with the Chillistick. (This gives best the best fog effect).
- **Note:** You can preload the chillisticks and put them back in the polystyrene box with the dry ice. You can do this for up to half hour before use.

## After you Finish

1. Place the Ice Pour container back into it's designated space.
2. Clean equipment by dishwasher or hand wash and place items away.

*If an emergency situation occurs while conducting this task, or there is an equipment malfunction, shut the equipment off immediately and follow the lock out procedure.*

**REPORT ANY HAZARDOUS SITUATION TO YOUR SUPERVISOR/MANAGER OR EMPLOYER IMMEDIATELY**