



SWMS Title:	Cleaning Warehouse		Description of Task / Activity:	Cleaning Warehouse		
Partner Site:	All Partner Sites					
SWMS prepare	SWMS prepared by: Darren Morris Position: Regional HSE Manager WA/SA/NT		Date: 11/11/2022 SWMS reviewed by: Paul Nichols			
Authorisation:						
Authorised by	Operational Business Unit Mar	nager or Delegate	Date: 11/11/22			

Risk Matrix

Elimination Substitution Engineering Administration

RISK ASSESSMENT PROCESS							
Step 1 Determine Probability			Step 2				
		CONSEQUENCE					
	LIKELIHOOD		PERSON	ASSETS	ENVIRONMENT		
	Practically impossible	1	Minor Near Miss	Under \$500 Damage and Minimal Productivity Disruption.	No Damage		
В	Not Likely to Occur	2	First Aid Treatment Injury	\$500–1000 Damage and/or Slight Production Disruption.	Minor Damage		
С	Unusual but Possible	3	MTI or Short Term LTI	\$1000–5000 Damage and/or Production Disruption.	Reversible Damage		
D	Quite Possible	4	Long Term LTI	\$5000–10,000 Damage and/or Project Contingency Plan Required.	Serious Damage		
E	Almost Certain	5	Fatality, Permanent Disability	More than \$10,000 Damage and/or Large Reorganisation of Project.	Major Damage		

RISK ASSESSMENT PROCESS					
Step 3 Calculate Risk					
		Conse	quence		
Likelihood	1	2	3	4	5
Α	1	3	6	10	15
	Low	Low	Low	Medium	High
В	2	5	9	14	19
	Low	Low	Medium	High	Extreme
с	4	8	13	18	22
	Low	Medium	Medium	High	Extreme
D	7	12	17	21	24
	Low	Medium	High	Extreme	Extreme
E	11	16	20	23	25
	Medium	High	Extreme	Extreme	Extreme

Required PPE (Personal Protective Equipment)									
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Process Area: Health, Safety, Environment & Quality





1. Hazard / Hazardous Event	2. Current Controls
Cleaning Activity in Warehouse – Injuries resulting from slips, trips, collisions with falling, moving or stationary objects	 Cleaning in Progress/Wet floor signs are to be displayed at all access points to area being cleaned. Always wear a High Visibility Vest/Jacket. Always wear safety footwear.
Cross contamination of surfaces – Using a cleaning cloth, mop or brush from areas which may result in cross contamination	Blue cloths, brooms, mops and buckets are to be use when cleaning the Warehouse area.
Chemical Hazards Storage Decanting Chemicals Frequent immersing of hands into water-based cleaning solutions resulting in potential skin conditions.	 Safety Data Sheets (SDS) have been obtained for products being used. Ensure to keep containers securely sealed when not in use and protected against physical damage. Ensure product is stored in accordance with the relevant safety data sheet. Team members to review SDS for appropriate handling and PPE requirements prior to decanting any chemicals and / or cleaning products. Use manual handling techniques appropriate to task. All containers must be labelled with product/chemical name and manufacturer. Risk assessments have been completed for any hazardous chemicals being used, team members are to be briefed on their contents and the training recorded; see SDS Register for Chemical Risk Assessments. Check your skin regularly for signs of Dermatitis (eczema); such as dryness, itching or redness, and report any concerns to your Line Manager, who should inform the Health Safety and Environment Department of the concern. Wear rubber protective gloves when carrying out cleaning tasks which require you to immerse your hands frequently into water.
Workplace Transport – Collision with MHE Plant and Vehicles	 All ways have 2 bays between you and an area where a MHE plant is operating. When cleaning in areas where there is MHE Plant or vehicle access, barrier it off to prevent vehicle entry. Always look around you before stepping off or turning corners. Always use marked Pedestrian Routes and doors when moving around a warehouse on foot. When operating MHE, always look around you, stop and look before turning corners and going through access points.
Removal of Pumpkin boxes from Pallets – Secured	 Only team members who have been trained and competent to use a Forkflift and who hold the appropriate license can operate the forklift. Refer to: SWMS-422 Operation of Forklift. Ensure appropriate barricades are in place to separate vehicles and pedestrians prior to operation. Ensure pedestrians are not within 1 metre of operation. Follow site traffic management plan.



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	 Visually inspect the area for any additional hazards and ensure these are controlled prior to commencing cleaning task.
	Ensure forklift is stationery and slide pallet onto the forklift tynes.
	 Drive forward and impact the top of the pumpkin box to dislodge the box from the pallet if it is still secured.
	Park and shut down forklift.
Removal of Pumpkin boxes from Pallets – Unsecured.	Wear cut resistant gloves when working around sharp objects.
	 Visually inspect the area for any additional hazards and ensure these are controlled prior to commencing
	cleaning task.
Manual Handling – Muscle/joint injuries as a result of frequent	Use long handled dust pan and brush (Blue).
bending, lifting and stretching	Use long handled duster to reach high level areas (Cobweb tool).
	Keep rubbish bags away from body.
	Avoid twisting and throwing rubbish bags into skip bins.
	Ensure to place rubbish bags into skip bins.
	Wear protective Gloves appropriate to the task (Rigger for general handling; Rubber for working with water and
	cleaning solutions).
	Use manual handling techniques appropriate to task, as taught during Health and Safety training.
Cleaning walls and external area of Rapid Rise / Dock Doors / Blast	• Complete visual inspection of the work area to identify any additional hazards prior to commencing cleaning task
Doors Ceilings in Chill/Freezer DC sites – Fall from height, slips as a	e.g slip / trip hazards from wet floor, ice or black ice.
result of a wet floor, ice / black ice on floor and collision with MHE	Ensure that safety footwear is worn and it is in good condition.
and pedestrians.	• Only team members who have been trained and competent to use a Scissor Lift can operate the scissor lift. See:
	SWMS 101 – Working with Elevated Work Platforms – Scissor Lifts.
	• Obtain EWP and perform all pre—operational checks as outlined in the scissor lift pre-operational check log book and drive the EWP to the freezer chamber area.
	Communicate with site management to ensure that all doors/docks are placed out of service.
	• Erect barricades and safety signage on both sides of the rapid rise doors and close. This will ensure that no other
	team members / MHE or trucks can enter the doors whilst cleaning is in progress.
	Use long handled dust pan and brush (Blue).
	Use long handled mop to reach high level areas.
	Use of hand wipes / rags.
	• Wear protective Gloves appropriate to the task (Rigger for general handling; Rubber for working with water and
	cleaning solutions).
	Ensure hard hat is worn.





	 Wear Safety Glasses / Goggles appropriate to the task to avoid falling debris Use manual handling techniques appropriate to task. Ensure that residual waste/water spilled on the wall and/or floor is wiped dry prior to leaving the site. Ensure all ice on the floor is removed from the work area using a floor scraper prior to beginning task. Remove wet floor signs and barricades once cleaning has been completed.
Cleaning of Big Ass Fans (BAF) – Fall from heights, Electrocution, Plant collision with MHE & laceration.	 Visually inspect the area for any additional hazards and ensure these are controlled prior to commencing cleaning task. Barricade and isolate work area around the BAF cleaning using high visibility safety cones and telescopic safety barrier bars or equivalent to prevent unauthorised access 'safe drop zone' around the scissor lifting. Complete Coles Electrical & Gas isolation permit. Arrange for suitably licenced person to perform electrical isolation of the BAF fan at the main distribution board. Isolation to be carried out in accordance with the HSEQ-PR-006 Electrical LOTO & Restoration of Powe Procedure. Only team members who have been trained and competent to use a Scissor Lift can operate the scissor lift when accessing the BAF. Refer to SWMS 101 — Working with Elevated Work Platforms — Scissor Lifts. Ensure HSEQ-FM-181 Coles EWP and Scaffold Work Permit for DC's is completed prior to using EWP. Perform all pre-operational checks outlined in the scissor lift pre-operational check log book and drive Scissor lift to the BAF cleaning area. Elevate the Scissor lift until the top of the fan blades can be comfortably reached and start cleaning the BAF. Use battery powered Back Vac to vacuum the larger debris off the Fan blades initially. Use a wet cloth to further clean the fan blades after vacuuming. Wear a dust mask while vacuuming and cleaning fans. Wear cut resistant-gloves appropriate for the task to avoid laceration of the body, limbs and fingers. Wear Safety glasses/goggles to avoid falling debris and dust entering eyes. Ensure no water or chemicals contact the BAF motor whilst cleaning the fan. Once cleaning of the BAF fans are complete, arrange for suitably licenced person to remove all locks and isolation tags in accordance with the HSEQ-PR-006 Electrical LOTO & Restoration of Power Procedure. Clean up the area below the BAF. Remove barricading and sign



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Ice cleaning / removal from external area of Rapid Rise, Blast and Dock Door's in Freezer Chamber using an Elevated Work Platform.	 Complete visual inspection of the work area to identify any additional hazards prior to commencing the cleaning task, e.g. slip / trip hazards, from wet floor, ice or black ice. Ensure that safety footwear is worn and it is in good condition. Only team members who have been trained and competent to use a Scissor Lift can operate the scissor lift. See: SWMS 101 – Working with Elevated Work Platforms – Scissor Lifts. Obtain EWP and perform all pre– operational checks as outlined in the scissor lift pre-operational check log book and drive the EWP to the freezer chamber area. Ensure that appropriate cut / cold resistant hand protection is worn (freezer gloves).
	 Ensure hard hat is worn. Communicate with site management to ensure all doors/docks are placed out of service. Erect barricades and safety signage on both sides of the door and close. This will ensure that no other team members / MHE can enter the doors whilst ice cleaning / removal is in progress. Commence clean by cleaning the barriers that are around the fast lift doors. Line the scissor lift up as close as practical to the fast lift door barrier
	 Elevate the EWP until the top of the barrier can be reached comfortably and start sweeping the ice off the barrier using a long-handled broom which enables the reach to high level areas. Ensure manual handling techniques are used that are appropriate to the task and maintain a safe clearance from any ice that may fall from height onto your person or onto the EWP. Use long handled dust pan and brush (blue) to collect any ice that may have fallen into the EWP and brush on to
	 Once all ice has been cleaned off the barrier, the ice debris that have landed on the floor must be swept up and cleared. Ensure all ice from around and on top of the freezer blast doors is removed prior to opening or closing. If there is any difficulty opening the door immediately report to the onsite manager to arrange rectification works. Mop the impact barriers feet and surrounding floor and leave to air dry.
Ice cleaning between the Rapid Rise and Freezer Blast Door Floor Area.	 Remove wet floor signs and barricades once cleaning has been completed. Complete visual inspection of the work area to identify any additional hazards prior to commencing the cleaning task, e.g. slip / trip hazards, from wet floor, ice or black ice. Ensure that safety footwear is worn and it is in good condition. Ensure all overhead ice has melted prior to entering the chamber area. Ensure that appropriate cut / cold resistant hand protection is worn (freezer gloves). Ensure hard hat is worn.



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Spot Mopping Floor – Slips as a result of the floor being wet due to spot mopping	 Erect barricades and safety signage on both sides of the door. This will ensure that no other team members / MHE can enter the doors whilst ice cleaning / removal is in progress. Ensure all ice from around and on top of the freezer blast doors is removed prior to opening or closing. If there is any difficulty opening the door immediately report to the onsite manager to arrange rectification works. Mop the impact barriers feet and surrounding floor and leave to air dry. Remove wet floor signs and barricades once cleaning has been completed. Only team members who have been made aware of the hazards associated with spot mopping are to carry out this task, this awareness training is to be recorded in the team member training register; See: SWMS 403 - Mopping of Floors
Use of Portable Electrical cleaning equipment - Electric shock, injuries resulting from slips and trips	 Only team members who have been made aware of the hazards associated with the use of portable electric cleaning machines are to carry out this task, this awareness training is to be recorded in the team members training register, specific SWMS's have been carried out for the use of these machines; See: SWMS 402 – Use of Scrubber/ dryer
Use of Front Load Washer – Electric Shock, strain/sprain, slips as a result of water leaking from Washer & burns	 Complete visual inspection of the work area to identify any additional hazards prior to commencing the cleaning task, e.g. slip / trip hazards, from wet floor, leaking water from Washer. Do not pick up the washing machine without use of a mechanical aid and assistance. Ensure the washing machine is correctly levelled using the stabilser legs prior to use Ensure manual handling techniques are observed when placing items in the Washer for cleaning e.g. Bend knees & straight back, do not overearch placing items in washer Check and remove all debris from clothing pockets & objects prior to placing items into the Washer. Ensure the Washer door is locked in place and secure before commencing the start of the cleaning cycle until the cycle is complete. Do not touch the Washer door during a cleaning cycle as the door can become hot during cleaning cycle. Ensure the detergent dispenser is closed during the entire cleaning cycle. Do not open dispenser as hot water may stream out causing hot water skin burn. After completion ensure the washer door is closed
Use of Dryer - Electric Shock, strain/sprain & slips as a result of water leaking from Dryer & burns	 Inspect and clean Lint filter pior to each use. Ensure manual handling techniques are observed when placing items in the Dryer for cleaning e.g. Bend knees & straight back, do not overearch placing items in the Dryer. Ensure adequate ventilation is observed when the Dryer is in use i.e. keeping the doors open
	Ensure flammables and combustibles are stored away from Dryer i.e. paper towels





	Do not touch the Dryer door during a drying cycle as the door can become hot during the cycle.
	Do not touch the Dryer door before the end of the drying cycle.
	Ensure items in the Dryer go through the cool down/airing phase in final part of the cycle before removing from
	Dryer.
	After completion ensure the Dryer doors are closed
Cleaning of Material Handling equipment (MHE)	Ensure hands are washed thoroughly before commencing work.
	Team Member must confirm that MHE is powered down, parked in an approved area and turned off prior to
	cleaning. Below are examples where the Infolink screen confirms the unit is powered down.
	CROWN Infistink
	Present Keyfob 1 2 3 1 2 3 1 2 5 6 TRUCK INTERFACE MODULE 1 2 3 TRUCK INTERFACE MODULE 1 2 3 TRUCK INTERFACE MODULE
	If any MHE is not powered off, Team Member is to inform the appropriate Partner Representative to arrange for
	the machine to be turned off. If any MHE does not have Infolink and/or has a key to start, Team Member is to
	inform the appropriate Partner Representative to arrange for the key to be removed.
	Under no circumstances is any MHE to be cleaned whilst still turned on.
	Wear rubber protective gloves and safety glasses.
	Use a disinfectant wipe to wipe the area first, then use a damp, soft, lint-free cloth, and finally dry the area with
	another soft, lint-free cloth.
	Do not use excess force when disinfecting the area around the keypads, switches, controls etc. as this could
	cause damage.





Cleaning External Dock Doors	 Do not allow the liquid from the disinfectant wipe to sit or pool on the area being disinfected for a long amount of time. Ensure hands are washed thoroughly at the completion of the task. Use shovel and broom if required. Barricade the work area, including the dock lanes, to prevent entry of vehicle's or unauthorised persons. Only MHE's with a safety beacon installed can be driven outdoors. Only team members who have been trained and competent can operate the MHE. Operators are not to operate the MHE unless adequate lighting is available. No cleaning to take place during adverse weather conditions. Wear cut resistant gloves when working and picking up objects.
Cleaning External Ground Areas	 Review weather conditions prior to work commencing and determine if it is safe to proceed. Only MHE's with a safety beacon installed can be driven outdoors. Obtain MHE and Auto Sweeper and perform all pre-operational checks. Move equipment to the cleaning location. Equipment includes the following: MHE. General Skip Bin. Auto Sweeper. Shovel. Broom. Blower. Ensure that appropriate cut resistant hand protection is worn. Ensure wide brimmed hat and dust mask is worn. Barricade the work area to prevent entry of vehicle's or unauthorised persons. Commence clean by sweeping the ground area and collect all rubbish with the Shovel and place it into the General Skip Bin. Ensure correct manual handling techniques are used e.g. lift with back straight and knees bent. Loosen dust with the Shovel and sweep the ground area using the Auto Sweeper. If removal of dust in a corner is required sweep the dust away from the corner using a Broom or Blower and then sweep the ground area using the Auto Scrubber. Remove all tools and equipment from the area once cleaning has been completed.





Cleaning kitchenette areas	 Where possible ensure cleaning is undertaken in low peak times. Cleaning in Progress/Wet floor signs are to be displayed and clearly visible at all access points to area being cleaned. Clean bench top surfaces, cupboards, sink, taps and kitchen appliances. Avoid cross contamination of surfaces use green cloths, blue mops, broom and buckets to be used when cleaning kitchenette areas. Ensure manual handling techniques are used that are appropriate to the task and maintain safe body position to prevent over reaching. Do not attempt to move heavy / awkard applicances or objects such as microwave ovens, fridges etc. Seek team member assistance and use mechanical aids as required. Isolate power from the general power outlets to powered appliances e.g. toaster, kettle, coffee machines prior to cleaning.
Handling of Wheelie Bins and Emptying of Bin Contents	 Visually inspect the wheelie bin prior to use to ensure it is in a serviceable condition. Inspect the contents of the wheelie bin and ensure the bin is not overloaded. If it is not safe to fully tilt the wheelie bin to move it, remove some of the contents in the bin to reduce the load if it is safe to do so otherwise contact your supervisor / manager for assistance. Both hands to be used when manoeuvring a full wheelie bin. A wheelie bin should be pulled not pushed, wherever possible and avoid awkward positions. Ensure correct manual handling techniques are used e.g. lift with back straight and knees bent. Use caution when moving wheelie bins. Do not use wheelie bins that do not fit the bin lifter supports or bins that are damaged or split, see: SWMS-423 Handling of Wheelie Bins and Operation of Bin Lifter
Spot Sweeping Floors	 Obtain broom or sweep mop, dustpan and brush and inspect the equipment to ensure they are serviceable. Sweep into small piles that can be collected with the dust pan. Ensure manual handling techniques are used that are appropriate to the task and maintain safe body position to prevent over reaching. Ensure both hands are placed on the sweep mop or broom and sweep forwards. Do not sweep through liquid spill or any kind of broken product or wet floor surface Place contents into wheelie bin. When task is completed return all equipment to the cleaning storage area.





Cleaning of Broken/Spilt Stock from Warehouse floor – Manual Handling, slips and trips, striking, twisting.	 waste, e.g. slip / trip hazards, from wet floor, ice or black ice. Ensure that safety footwear is worn and it is in good condition. Use a safety stool to stand on when disposing of organic waste to prevent over reaching. Ensure the safety stool is placed as close a possible to the organic waste bin to avoid over reaching when disposing of organic waste. Ensure manual handling techniques are used that are appropriate to the task and maintain safe body position to prevent over reaching. Ensure the organic waste is placed securely into the bin and cannot fall out and strike you. Ensure when stepping off the stool to step directly backwards off the stool to prevent any twisting of the body. Ensure to barricade the area where broken/spilt stock is to be cleaned. Ensure that safety footwear is worn and it is in good condition. Complete a visual inspection of the work area to identify hazards prior to commencing cleaning works. Contact the Partner Shift manger to report and scan the broken/spilt items prior to removing stock. Clean up all liquid spills immediately by wiping clean the work area. Before picking up broken stock from the floor ensure all stock that can fall from height is secured before works commence. Ensure manual handling techniques are used that are appropriate to the task and maintain safe body position to prevent over reaching or lifting heavy items. Consider a two person lift if required.
3. Additional Information	
For Additional Information contact the HSE Team.	
4. Activity Risk Rating: Medium (C3)	

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