



Date: April 3, 2023

Activity: Working with a Mixer

What Happened:

A restaurant worker was mixing cake mix and adding eggs. The mixer – a KitchenAid K45 countertop mixer – had the wire whip attachment and was mixing at medium speed. She added an egg without turning off the mixer by cracking it on the edge of the mixing bowl to add it in. But when she cracked the egg some of the shell went into the batter and she reflexively began to reach into the bowl – while the mixer was operating – to retrieve the shell.

The manager happened to be standing there and emphatically shouted to her to stop, which she did.

Why it Happened:

- The eggs should have been cracked into a bowl for adding to the mixer but were not.
- The mixer should have been stopped for each addition of eggs or liquids but was not.
- The worker was in a hurry and using unsafe practices.

Typical Hazards:

- Significant injury to fingers / hand

Corrective Action:

The manager and worker agreed that in the future the mixer would be turned off before additions were made, and that eggs would be pre-cracked into a small dish for adding to the mixer.

All back of the house staff were trained in this procedure for using the mixer.

