MAID FOR EACH OTHER LTD.

RISK ASSESSMENT

Task: Spray cleaning (trigger spray / aerosol cleaners)

Company:	Maid For Each Other LTD
Date of assessment	01/01/2026
Completed by:	Mihaela Cristian

Identified hazards

- Skin irritation/burns from cleaning chemicals; dermatitis from repeated exposure.
- Eye irritation/injury from splashes or spray drift.
- Inhalation of fumes or aerosols (trigger spray mist, aerosols), aggravating asthma/allergies.
- Slips, trips and falls from overspray, drips, or residue on floors.
- Damage to surfaces or reactions from incorrect product use or mixing chemicals (e.g., bleach and acids).
- Fire risk where products/aerosols are flammable (and pressurised containers).
- Electrical hazards when spraying near sockets, switches, appliances or cables.
- Cross-contamination (using wrong products/cloths between areas, especially food-prep areas).

Who is at risk? Employees and customers/occupants (and others in the work area).

How is the risk controlled?

- Use products in line with COSHH / manufacturer instructions; ensure correct dilution and contact time.
- Never mix chemicals (especially bleach and acids/descalers); use one product at a time and rinse/wipe as required.
- Ventilation: open windows/doors and use extractor fans where available; avoid aerosols in confined spaces where possible.

- Control spray: aim away from face; spray onto cloth where practical to reduce airborne mist; avoid spraying above shoulder height.
- Protect others: where possible, clean when the area is quiet; avoid spraying near customers/occupants; use warning signs and restrict access if needed.
- Prevent slips: wipe up overspray/drips immediately; keep floors dry; remove residues after cleaning.
- Electrical safety: avoid spraying directly onto sockets/switches/appliances; isolate/unplug equipment where required.
- Fire safety: keep flammable sprays away from heat/ignition sources; do not spray near naked flames; store aerosols safely.
- Hygiene controls: use clean/colour-coded cloths where applicable; keep food-prep items protected; hand hygiene after task.
- PPE provided and used as required (gloves as standard; eye protection where splash/spray drift risk exists).
- Method statement / safe system of work provided.
- Trained and competent employees allocated task.

PPE / Safety checklist (tick as applicable)

☐ Protective gloves available.	☐ Warning signs used (if required).
☐ Eye protection available (spray/splash risk).	☐ Ventilation provided.
☐ Dust mask/respiratory protection available (where fumes/mist heavy).	☐ Chemicals labelled and stored safely.
☐ Operatives trained in PPE/COSHH.	☐ No chemical mixing.
☐ Area to be well lit.	☐ Reporting procedures followed.
☐ Good housekeeping observed.	☐ Routine safety checks undertaken.

Risk assessment for this task: LOW risk.