

4 Ways to Reduce Workplace Hazards in the Food & Beverage Industry

Is Your Company A Dangerous Place to Work?

The food and beverage industry, which includes production, processing and distribution has a high rate of occupational injury, illness and death.

60% higher rate of **occupational injury or illness than workers IN OTHER INDUSTRIES**

9.5x higher rate of **OCCUPATIONAL DEATHS**

2x higher rate of **severe injuries REQUIRING TIME OFF WORK**

Top Hazards & Ways to Reduce Risks



Hazards

- Moving machine parts can result in burns, electrocution, amputation and death if workers don't use proper guards to protect themselves or don't properly shut down, de-energize, and lock out equipment during maintenance.
- Ammonia Refrigeration can damage workers' skin, eyes and lungs. It is also flammable and potentially explosive, if released in enclosed spaces with an ignition source.
- Slips, Trips and Falls are the most common cause of injuries. It occurs when workers are routinely exposed to wet or uneven surfaces, or when climbing stairs or platforms.
- Strains and Sprains occur when workers experience overexertion from lifting, carrying, pushing, pulling and other physical demands such as bending, reaching, twisting or repetitive motions.



Reduce Risk with:

- Machine Guarding ensures all pinch-points, points of operation and in-running nip points are adequately guarded and appropriate warning labels are in place.

Lockout/Tagout equipment protects against moving parts when supported by written protocols and training, as well as proper signage and warning labels.
- Train on hazards of ammonia refrigeration. Develop an emergency action plan and conduct evacuation drills.
- Keeping floors clean and dry, requiring proper slip resistant footwear and maintaining all walking/working surfaces in accordance with OSHA guidelines.
- Implement job rotation for repetitious jobs, train employees on safe lifting techniques and use mechanical assist lifts when possible.

Contact a HUB Risk Services advisor

for assistance in evaluating and enhancing your workplace safety program.

SOURCES

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