
Overview

This standard covers the skills and knowledge needed to work safely in a food and drink manufacturing environment. It covers working within defined safety limits; following emergency procedures and using personal protective equipment correctly.

This standard is for you if you work in food and drink operations and your job requires you to enter the food manufacturing or processing area.

Performance criteria

You must be able to:

1. behave responsibly and work without causing risks to yourself and others
2. follow instructions on safety notices and hazard signs
3. report hazards, defects and faults
4. report unsafe working practices in accordance with standard operating procedures
5. keep the workplace clear of hazards
6. follow accident reporting procedures
7. follow standard operating procedures on discovery, or being alerted to, an emergency
8. keep emergency escape routes clear of obstruction
9. wear appropriate personal protective equipment
10. check and maintain personal protective equipment and report defects or concerns
11. dispose of personal protective equipment following standard operating procedures

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Knowledge and understanding

You need to know and understand:

1. how to define health and safety hazards and risks and identify them in the workplace
2. the main health risks in the workplace and steps taken to control them
3. the most common causes of accidents in the workplace and steps to prevent them
4. safety precautions required in the workplace
5. the reasons for taking safety precautions and the consequences of not doing so
6. safe working practices and why it is important to follow them
7. how to contact and obtain help from colleagues with first aid qualifications
8. procedures followed in different emergencies and why they should be followed
9. why it is important to plan tasks and take necessary precautions and what might happen if this is not done
10. how to report accidents, near misses and incidents and why reporting them is important
11. the need for safety notices and hazard warning signs
12. hazards, defects and faults which could arise in the workplace and how they can be avoided or minimised
13. rules and hazards associated with particular equipment
14. the reasons for using appropriate tools and equipment and how they should be used
15. why tools and equipment should be maintained and stored correctly
16. how to isolate faulty and defective equipment
17. the range and care of personal protective equipment
18. why it is important to adjust workplace equipment to suit individuals
19. hazardous substances in the workplace and steps taken to protect you and others from them
20. the range and care of personal protective equipment
21. storage methods for materials and chemicals
22. the condition that PPE should be in and why that condition is important

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