

## Overview

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

This standard is for you if you work in food and drink operations.

## Performance criteria

### *You must be able to:*

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

## Knowledge and understanding

### *You need to know and understand:*

1. how to identify health and safety hazards and risks, defects and faults in the workplace and how they can be controlled
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. how to contact and obtain help from fire wardens
9. procedures followed in different emergencies and why they should be followed
10. why it is important to be familiar with emergency escape routes in the workplace
11. why it is important to plan tasks and take necessary precautions and what might happen if this is not done
12. how to report accidents, near misses and incidents and why reporting them is important
13. the types of deviation, why deviation may occur, and how staff can escalate any concerns
14. the need for safety notices and hazard warning signs and how to follow them
15. rules and hazards associated with particular equipment
16. the reasons for using appropriate tools and equipment and how they should be used
17. why tools and equipment should be maintained and stored correctly
18. how to identify equipment which is faulty, defective or unsafe and follow procedures to make it safe
19. the range and care of personal protective equipment
20. why it is important to adjust workplace equipment to suit individuals
21. hazardous substances in the workplace and steps taken to protect you and others from them
22. storage methods for materials and chemicals
23. the condition that personal protective equipment should be in and why that

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condition is important

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**Relevant Occupations** Food Production Operatives, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives

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**Suite** Health, Safety and the Environment in Food Manufacture

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