

RETAIL BAKERIES HAZARD INFORMATION

In 2016, there were **1,700 estimated nonfatal injuries and illnesses** among retail bakery workers (U.S. Bureau of Labor Statistics). Finding and fixing hazards ensures workers go home safe and sound every day. Use the information below to find and fix hazards in your company.

CORE ELEMENTS OF SAFETY AND HEALTH PROGRAMS

1. Management Leadership



2. Worker Participation



3. Finding & Fixing Hazards



TOP OSHA CITATIONS Retail Bakeries

- Types of machine guarding (*Machine Guarding, 1910.212(a)(1)*)
- Written hazard communication program (*Hazard Communication, 1910.1200(e)(1)*)
- Information and training on hazardous chemicals (*Hazard Communication, 1910.1200(h)(1)*)
- Inspection of safety devices on ovens (*Bakery Equipment, 1910.263(l)(9)(ii)*)
- Control of hazardous energy procedures (*The control of hazardous energy (lockout/tagout), 1910.147(c)(4)(i)*)

Source: OSHA Information System (OIS), 2011-2018, NAICS 311811

TOP INJURY EVENTS Retail Bakeries

Fatal Events

- Intentional injury by other person
- Roadway motor vehicle incidents

Nonfatal Events

- Struck by object
- Caught in object, equipment, material
- Fall on same level
- Overexertion in lifting or lowering
- Exposure to harmful substances or environments

Source: U.S. Bureau of Labor Statistics, 2011-2016, NAICS 311811

RESOURCES ON FIXING HAZARDS

General Safety Tools

- [Safety in Bakeries](#). The National Association of Master Bakers.
- [Recommended Practices for Safety and Health Programs](#). Occupational Safety and Health Administration (OSHA).

Heat Stress and Burns

- [Protecting Workers from the Effects of Heat](#). Occupational Safety and Health Administration (OSHA).
- [First Aid for Burns: Safety Training](#). Middle Georgia University.

Lung Diseases

- [Bakers – Time to Clear the Air!](#) Health and Safety Executive.
- [Respiratory Protection](#). Occupational Safety and Health Administration (OSHA).

Ergonomics

- [Moving food and drink: Manual handling solutions for the food and drink industries](#). Health and Safety Executive.

SHOW YOUR COMMITMENT TO SAFETY

This Safe + Sound Week, host activities and events that promote a successful safety and health program. Below are some ideas for how you can get started.

- Implement weekly or monthly safety talks with your employees to discuss workplace hazards.
- Provide training to employees that focuses on recognizing workplace hazards.
- Lead a safety scavenger hunt! Inspect equipment, surfaces, and other areas of your workplace to look for potential safety and health issues.
- Form a safety committee made up of workers and management to identify and resolve safety and health concerns.
- Host a workplace PPE fashion show! Show off your oven mitts, respiratory protection, and more.
- Hand out rewards/recognition to workers observed working safely, perhaps entering their names for a weekly or monthly drawing.
- Record and share messages from leadership that discuss the importance of safety and health programs in the workplace. Examples and real-life experiences are always helpful.
- Use this fact sheet to investigate retail baking industry injury trends. Seek help from workers to brainstorm ways to reduce or eliminate injury and illness causes in your workplace.
- Compile and share industry-identified practices for staying safe on the job.
- Implement a weekly wellness challenge. After all, being safe and healthy should be more than a one-time event.
- Swap a workplace for a day and inspect another bakery's work area.

Visit the [Safe + Sound Week](#) webpage for other examples of [activities](#) and [events](#) that successfully demonstrate the three core elements of safety and health programs: management leadership, worker participation, and finding and fixing hazards.