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## Safe workplaces are sound businesses!

A successful safety and health program has three core elements:

### 1. Management Leadership



### 2. Worker Participation



### 3. Finding & Fixing Hazards



## Resources to **find** and **fix** baking hazards.

### Top OSHA Citations Retail Bakeries

- Machine Guarding (Machinery and Machine Guarding, 1910.212(a)(1))
- Written Hazard Communication Plan (Hazard Communication, 1910.1200(e)(1))
- Training on Hazardous Chemicals (Hazard Communication, 1910.1200(h)(1))
- Proper Cord/Cable Connection (Electrical, 1910.305(g)(2)(iii))
- Electrical Equipment Installation/Use (Electrical, 1910.303(b)(2))

Source: OSHA Information System (OIS), 2011-2017, NAICS 311811

### Top Injury Events Retail Bakeries

- Struck by object
- Caught in object/equipment/material
- Fall on same level
- Overexertion in lifting or lowering
- Exposure to harmful substance or environment

Source: U.S. Bureau of Labor Statistics (BLS), 2011-2015, NAICS 311811

### General Safety Tools

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

### 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.

[www.osha.gov/safeandsoundweek](http://www.osha.gov/safeandsoundweek)