

Initial Hazard Specifics Gap Analysis for Fruit & Vegetable Processing

Answer the following questions to assist you in identifying the health and safety hazards associated with your processes:

Section 1 General Information:

Do any of your processes include any of the following? If so please describe them.

- Canning and bottling operations
- Wet Conditions
- Use of biological agents
- Chemical exposures (i.e. cleaning agents, pesticides)
- Confined space/tank entry.
- Mechanical cutting and slicing equipment
- Manual product handling
- Heat (i.e. hot packing of products)
- Product storage/war ehousing operations
- Lock Out/Tag Out

If yes, please describe them and include:

- Process description
- Employee attitude toward processes and safety procedures
- Potential hazards
- Injuries, damage, close calls
- Complaints
- Anything else relevant to safety of the process

Please use the answers to Section 1 to guide you to the appropriate subsection below.
Please elaborate on the questions.

Section 2 Specific Hazards:

A. Confined Space Entry

Is there a written confined space entry program?

Have locations and hazards of all confined spaces been identified?

Have identified locations been posted with caution signs or other means to notify personnel of the hazards of a confined space?

Are employees provided with training for confined spaces?

Is there a confined space entry permit program in place?

Is there appropriate safety equipment to perform routine and emergency confined space entry?

Is the “2 in 2 out” rule observed? (For every person inside a confined space their must be the same amount outside to perform a rescue)

Are formal reviews of confined space procedures and programs performed annually?

B. Lock Out/Tag Out

Is there a written Lock Out/Tag Out program in place?

Is the plan specific to every task?

Are LO/TO procedures used during procedures such as tool changes, adjustments, unjamming equipment, maintenance, during times when employees must bypass a guard or enter a hazardous area?

Are LO/TO points properly marked?

Is LO/TO training provided to all employees who interact with machinery?

Are those employees periodically retrained or tested?

C. Product Storage/Warehousing

Is there a written program for product storage, warehousing and product handling?

Are employees in these operations trained?

Are vehicles or material handling equipment used?

Is there a separate safety policy for equipment?

If yes, are employees trained and certified to use equipment?

Are any products hazardous materials?

Are all products stored at floor level?

Have there been any injuries/near misses or other incidents in these operations?

If yes, are any of these incidents ergonomic related?

D. Cuts from canning and bottling lines

Are there any canning or bottling operations?

Have there been any injuries in these operations?

Do any products in these operations have sharp edges or parts that could cause a cut?

Is any guarding or personal protective equipment used?

Have employees moved or adjusted guards to work easier?

Are there written procedures or programs for these processes?

Are employees trained for this operation?

E. Dermatitis from wet conditions and other biological agents

Are there any processes where an employee is exposed to water or liquids for an extended period of time?

Are there any processes that use biological agents?

Have there been any injuries/incidents in these processes?

Have any of the injuries been dermatitis related?

Are there written procedures/programs for these processes?

Is any guarding or PPE used in these processes?

F. Chemical Exposure from cleaning agents and pesticides

Are there any cleaning agents or pesticides used?

Is there a written program in place?

Is there a Hazard Communication (HAZCOM) program in place?

Is training given to those who work with or around chemicals?

Have there been any health issues, injuries, or incidents?

Are any protective measures used (i.e. ventilation system, PPE)?

G. Exposure to mechanical cutting and slicing equipment with associated noise

Are there written programs or procedures associated with mechanical cutting and slicing equipment?

Is there a written hearing conservation program?

Are sound level measurements performed? If so, do they exceed 85 decibels?

Are employees trained in hearing conservation?

Do employees undergo audiometric testing?

Are there any controls (engineering, administrative or PPE) used to limit noise?

Have there been any injuries involving slicing or cutting equipment, hearing or other injuries?

Are slicing and cutting machines guarded and/or marked for dangers?

Do employees move the guards to make working easier?

Are employees trained in the use of this equipment, and the use of guards?

Are there written programs or procedures concerning guards, including installation, maintenance and adjustments?

H. Heat/ Cold stress from pack of products

Are there written programs or procedures?

Are employees trained in the adverse effects of heat or cold stress/strain and how to recognize it?

Is monitoring performed to assess heat or cold stress/strain?

Are any protective measures (either engineering, administrative or PPE controls) used to limit heat or cold stress/strain?

Have there been any heat or cold related injuries in these operations?

Basic Definitions:

- Confined space/tank entry: any area that has limited openings for entry and exit that would make escape difficult in an emergency, has a lack of ventilation, contains known and potential hazards, and is not intended nor designated for continuous human occupancy.
- Lock Out/ Tag Out: refers to specific practices and procedures to safeguard employees from the unexpected energization or startup of machinery and equipment, or the release of hazardous energy during service or maintenance activities.
- Hazardous material: any material or compound that has the capability of producing adverse effects on the health and safety of humans.
- Dermatitis: inflammation of the skin; skin becomes itchy and may develop blisters.
- HAZCOM policy: designed to protect against chemical source illnesses and injuries by ensuring that employers and employees are provided with sufficient information to recognize chemical hazards and take appropriate protective measures. This information is provided through material safety data sheets (MSDSs), labels, and worker training.
- Heat Stress: total heat load on the body.
- Heat strain: the total physiological load on an individual as a result of heat stress (varies considerably from worker to worker in the same environment).