

The Top 5 Hazards in the Food Processing Industry

Employees in the meat or food processing industries face numerous health and safety hazards on the job. Some of these many risks include:

High Noise Levels

The machines utilized in the food processing industry often operate at high noise levels; require frequent wash downs; and can be more susceptible to mold and vermin. The combination of these factors may make high noise levels more challenging to re-mediate than in other industries.

Like many jobs requiring repetitive motion, workers in the food processing industry may be susceptible to musculoskeletal disorders.

Slips, Trips, and Falls

The frequent wash downs required by the food processing industry create slippery surfaces that puts workers at risk for slips, trips and falls.

Chemical

Food processing workers routinely utilize chemical soaps, detergents, sanitizers, and disinfectants to help keep food free of unwanted microorganisms and other contaminants. Food processing also uses refrigerants such as ammonia which can be highly dangerous even in small quantities.

Dangerous Equipment

The machinery utilized for food processing can place workers at risk for amputations or other injuries unless organizations focus on ensuring proper machine guarding and Personal Protective Equipment (PPE)

Biological Hazards

Unique to food processing, workers may be exposed to biological hazards associated with the handling live birds and animals or exposures to dust and feces.

If you would like to book a no-cost 30 minute virtual consultation please use the link to schedule your session.

<https://sooleyssafetyservices.ca/services/ola/services/online-consultation>