



Monthly Safety Tip

Do I need to provide Personal Protective Equipment? (PPE)

The answer is yes, if after evaluating the risks you are not able to engineer out the risk. Then, the employee will need to be protected from the same risk through the use of PPE and training. There are many types of PPE depending on the risks that exist. For example let's evaluate the Deli Department:

The Hazard:

- Cuts from meat slicer— Machine is guarded but still has a cut hazard when slicing and cleaning the machine.

Possible Solution:

- Provide cut resistant gloves and train on hazard.



Cut Resistant gloves

The Hazard:

- Burns to hands from fryer, stove and oven

Possible Solution:

- Provide oven mitts and safety glasses for fryer splashes. Train on hazards.



Oven mitt

The Hazard:

- Standing on slippery floors all day, causing back pain, slips and falls.

What would you do?

Can you find the risk (s) associated with this work area the bakery department? What corrections would you make and what training would you provide?



Possible Solution:

- Provide slip resistant shoes and mats that are also anti fatigue. Train on hazards.



Over the shoe slip resistant sole

The Hazard:

- Lifting heavy boxes of product causing overexertion.

Possible Solution:

- Provide back injury prevention training and possibly back belts.

Summary

Steps for evaluating the possible need for PPE:

1. Evaluate
2. Identify risks
3. Engineer out hazard
4. Provide PPE

Contact your ERNWest Loss Control Manager for additional help