

Campaign report

Regional bakeries industry project

Regional Bakeries Industry Project was conducted by WorkSafe's Manufacturing Team during July 2007 to June 2008. This project was identified because:

- concerns that employers were lacking awareness to occupational safety and health; and
- when inspectors responded to complaints in regional bakeries machine guarding was an issue

Prior to the inspection campaign commencing:

- a letter outlining the areas of concern was posted to all regional bakeries
- briefing meetings were arranged with the Chamber of Commerce and Industry (CCI), Australian Liquor, Hospitality and Miscellaneous Union, and the Baking Industry Employers Association of WA (BIEA WA);
- articles on the inspection campaign were published in WorkSafe News and SafetyLine magazine; and
- A bulletin, outlining occupational safety and health hazards within bakeries was produced. This bulletin was distributed during the project.

Twenty randomly selected workplaces were visited from June 2007 until July 2008.

Inspectors issued 123 improvement and prohibition notices on:

- Machine guarding,
- Electricity,
- Fire precautions,
- Induction procedures,
- Hazardous substances,
- Manual handling, and
- Safe operating procedures.

Machine guarding

Thirty four improvement notices involved machine guarding; mainly lack of guarding for food mixers, dough moulders, bread slicers and dough rolling machines.

Electricity

Twenty notices issued on electrical hazards and included:

- Eight improvement notices were issued for section 19(1) mainly not providing a safe working environment due to damaged electrical and provision of RCD's;
- Five prohibition notices were issued section 19(1), for plant being used with exposed electrical wires;
- One improvement notice Regulation 3.59, cover for electrical switchboard; and
- Six improvement notices were issued for Regulation 3.60(3), testing of residual current devices (RCD).

Employers were aware they have a responsibility to provide RCD protection, however not knowledgeable of the necessity to test the RCD'S.

Fire precautions

Nine improvement notices issued regarding regulation 3.9(1).

Induction procedures

Seven improvement notices issued regarding Section 19(1), induction procedures.



Hazardous substances

Twenty five improvement notices were issued relating to hazardous substances and included:

- Seven improvement notices were written with regards to Regulation 5.13(1), register of hazardous substances.
- Eight improvement notices, Regulation 5.21, induction and training on hazardous substances.
- Eight improvement notices Regulation 5.15, assessment in relation to hazardous substances. Initially at the beginning of the inspection owners were adamant that they did not have any hazardous substances and then when they realized they did, decided to eliminate the hazard by discarding the hazardous chemical.
- Two improvement notices Section 19(1), unlabelled containers containing chemicals.

Manual handling

Four improvement notices were issued relating to hazardous substances and included:

- Three improvement notices issued regarding Regulation 3.4(2) and
- One improvement notice, Section 19(1).

In most of the workplaces inspected manual handling hazards were being addressed such as:

- Baker's flour is purchased in 12.5 kilo bags instead of 25 kilo bags;
- Trolleys are put to good use; and
- Baker's goods are stored in an ergonomically correct way in most cases.

Safe operating procedures

Five improvement notices issued Section 19(1) safe operating procedures for use of meat slicers and other plant.

Various breaches

Other notices were issued on breaches of:

- Section 19, maintenance of ovens, provision of fire blankets, storage of items on top of plant, and ladder maintenance.
- Regulation 3.10 evacuation procedures notice,
- Regulation 3.12 first aid facilities & training.

CONCLUSION

Regional bakeries need to have more awareness with regards to their legal obligations under the *Occupational Safety and Health Act 1984* and *Occupational Safety and Health Regulations 1996*.

- The owner or the owner's spouse is usually at the workplace during the day and have a good understanding of the daily working issues of the workplace. In some bakeries managers and supervisors have little or no awareness or training in dealing with safety and health issues.
- Machinery guarding was the outstanding safety issue in the regional bakeries. It was noted that regional bakeries have to wait longer for services, they are charged more for services such as guarding, and therefore when writing improvement notices compliance dates must be considered and safe systems of work must be put in place until guarding can be installed.
- Maintenance of electrical installations and care of electrical equipment was a large safety issue. Often electrical leads were damaged, and employers did not have a system in place for the visual checking of these appliances.

