



The Recipe for Safety

Revitalising Health & Safety – The National Targets

20% reduction in rate of work related ill health (10% by 2004)

10% reduction in rate of fatalities and major injuries (5% by 2004)

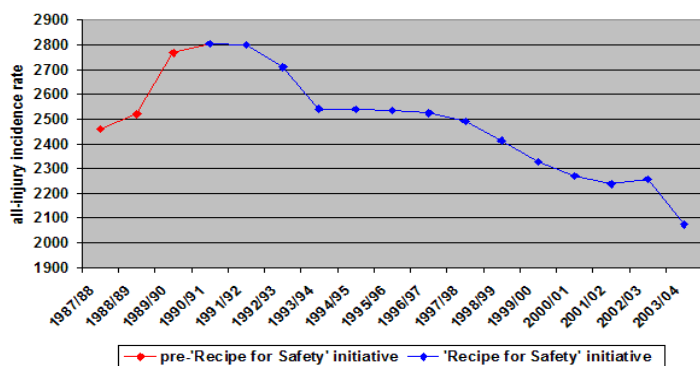
30% reduction in rate of working days lost (15% by 2004)

'Revitalising Health & Safety' (RHS) - is a 10-year strategy to improve health and safety at work, launched jointly by the Government and Health and Safety Commission on 7 June 2000.

The targets are for the health and safety system as a whole, not just for HSC or HSE. Everyone engaged in work, be they trade associations, employers, trades unions and workers need to think what they can do to deliver them.

Overall injury rate drop in the food and drink industries (26% drop from 1990/91-2003/04)

Note: 2003/04 figure is provisional



Since the initiative started in 1990/91, by 2003/04 (provisional figures) the:

- fatal injuries/year figure has dropped by nearly 60%
- total number of injuries has dropped by 38% (from 14,435 to 9018 injuries/year)
- all-injury incidence rate has dropped by 26%
- all-injury incidence rates in major food sectors have dropped significantly over the past decade (e.g. dairies 22%, bakeries 48% and meat/poultry processing 67%)
- major injury rate (broken bones etc.) has dropped by over 20% since 1996 (when RIDDOR 95 came into operation)
- manual handling injury rate dropped by 24% (and slips injuries dropped by 13%) within a decade
- injury rate at 2 targeted groups of 'high injury rate sites' dropped by 33% and 50% (20 sites in each group)
- similar injury rate reductions were achieved through management and safety representatives working together at large production sites.

By continuing with the 'Recipe for Safety' partnership between HSE and the food and drink industries it is hoped these successes will continue.

The 'Recipe for Safety' initiative started in the early 1990's following the Health & Safety Commission's concern that injury rates in the food and drink industries were too high.

HSE's Food Section held meetings with the Food and Drink Federation (FDF) and the main food industry trade unions (GMB, USDAW, T&G and BFAWU) to progress health and safety issues. This liaison also led to a written agreement known as the 'Common Strategy' which set out targets for injury reductions and actions each party would take to achieve these targets.

The 'Recipe for Safety' initiative and Strategy were refined, refocused and retargeted following the launch of HSC's 'Revitalising' Health and Safety initiative in 2000.

In 2004 liaison was considerably extended, to encompass all food/drink industries, with the formation of the Food and Drink Manufacture Health and Safety Forum. The Forum is driving forward a range of priority health and safety issues to further reduce the main causes of injury and occupational ill health. Forum members have revised the 'Common Strategy' document which sets out actions each party will undertake to further progress the 'Recipe for Safety' initiative.

The newly revised 'Recipe for Safety' booklet (HSG 252) is the core publication of the initiative. This booklet sets out the priority health and safety issues for the food and drink industries, suggests how they can be tackled and includes a management action plan.

The booklet is supported by the HSE Food Manufacture website (www.hse.gov.uk/food) and by over 40 HSE publications specific to the food and drink industries.

The food and drink manufacturing industry actually comprises over 35 different industries. These range from slaughterhouses, sugar refineries and grain mills to malt manufacture and whisky distilling.

HSC

Revitalising Health and Safety

HSC

Food Manufacture Health and Safety Forum

This trilateral Forum, which represents most of the food and drink industries, comprises representatives from HSE's Food Section, the Food and Drink Federation, other key food/drink trade associations, main food industry trade unions and meat and bakery liaison committees. Regular meetings are held to discuss, prioritise and drive forward a range of health and safety issues, with members working together to further reduce the main causes of injuries and occupational ill health. The Forum organises a national Food Industry Health and Safety Conference held annually each October.

One of the first tasks of the Forum was to update the industry's *Common Strategy* for improving health and safety. This strategy sets out actions each party will undertake in order to further reduce injuries and occupational ill health. The Common Strategy can be viewed at www.hse.gov.uk/food/strategy.pdf.

Deaths*	Major injuries**	Over-3-day injuries
94% of all deaths between 2000-04 were from these causes:	60% of major injuries between 2000-03 were from these three causes:	75% of over-3-day injuries between 2000-03 were from these three causes:
1 Transport (38%) Especially from use of lift trucks and HGVs.	1 Slips (37%) More significant in food and drink industries than elsewhere. 75% of slips and trips are slips, 90% of which are caused by wet contamination.	1 Handling and lifting (35%) 60% of these involved handling heavy objects. Frequent lifting/handling is also a major cause of injury.
2 Falls from a height (28%) Stairs, ladders, scaffolds, temporary access and falls from vehicles account for about a quarter of the total of fatal and major injuries.	2 Falls from a height (12%) See deaths.	2 Slips (26%) See major injuries.
3 Machinery/plant (28%) This remains the third potential hazard for deaths. Prior to 1994, entry into silos was the third main cause of death; current vigilance must be maintained.	3 Machinery (11%) A quarter occur during cleaning. Three quarters of injuries are at machines with no or inadequate guarding. In only 3% of cases does an employee abuse the guard.	3 Struck by moving objects (14%) A quarter from hand tools (especially hand knives), a third from falling objects. Then being hit by moving pallet trucks etc.

* Brief summary reports of fatalities are on the HSE Food website.

** Major injuries include:

- hospitalisation,
- serious fracture,
- amputation etc,

as defined by RIDDOR.

All sectors and sizes of company in the food and drink industries can examine how the health and safety priorities detailed on this page apply to them.

The main causes injury in the food and drink industries, shown in the Table above, account for over 80% of all reported injuries. The Table shows the main causes of injury in these industries. Further information is provided on the HSE Food website at www.hse.gov.uk/food.

As well as injuries every year, in all industries, 1.5 million workers suffer from ill health caused or made worse by work. In the food and drink industries, an estimated 29 000 workers (4.8% of the workforce) suffered from ill health caused or made worse by work during 2001/02, according to the Self-reported Work-related Illness (SWI) Survey for those years. This compares with 2.2% of workers receiving an injury reported to HSE under RIDDOR during the same year.

The main causes of occupational ill health in the food and drink industries are, in order:

- **musculoskeletal disorders (MSDs):** mainly comprising work-related upper limb disorders (WRULDs) and back injuries;
- **work-related stress:** which can be caused by poor work organisation;
- **occupational asthma:** caused by inhalation of bakery and grain dusts;
- **occupational dermatitis:** from handwashing, contact with foodstuffs etc;
- **rhinitis:** caused by irritant dusts such as bakery and grain dusts, spices and seasonings;
- **noise-induced hearing loss:** where noise levels exceed 85 dB(A).

'A Recipe for Safety' outlines the common causes of these problems and suggests ways in which organisations can address them and reduce the risk of occupational ill health amongst their workforce.