

DRAFT - FLOUR DUST WORKING GROUP ACTION PLAN (November 2004)

WHAT	WHY	HOW & WITH WHOM	TIMESCALES	COMMENTS
Details of case studies	To give us a good evidence base which we can pass on to others via the website and at other publicity event. Contact asthma sufferers to speak at events.	HSL + TUs and TAs	6 months but some data could be made available much earlier	
Bid for FOD resource at publicity events	To publicise occupational asthma and the effects of flour dust to a wide audience	At SADs/SHADs	End 2005/6 or 2006/07	
Bid for FOD resource for inspections	To publicise occupational asthma and the effects of flour dust to employers & employees working in the bakery industry	Request FOD inspectors support to visit premises to look at conditions	End 2005/06 or 2006/07	
Identify projects that could be taken forward by FOD through HSAOs	To publicise occupational asthma and the effects of flour dust to employers & employees working in the bakery industry	Link with the above project by mailshotting premises identified as bakeries/food premises provided by LAs	End 2005/06 or 2006/07	

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Liaise with training colleges via NAMB to get across key messages	To publicise occupational asthma and the effects of flour dust to potential employees working in the bakery industry	Liaise with NAMB and in particular the Anglo Welsh Bakery Training Company	Next 3 months	
Make contact with other trade bodies not represented on working group to get across key messages	To publicise occupational asthma and the effects of flour dust to employers & employees working in the bakery industry & need to look at ways of contacting bakers not affiliated to any trade body.	Contact via telephone/letter followed up by visit to trade bodies such as USDAW, pizza & pasta sector, Federation of Master Bakers, BCCCA, British Retail Consortium are not represented on the working group. BFAWU could help with links to USDAW.	Next 4/5 months	
Outside working group meetings, arrange meetings with NAMB & SAMB to discuss the review of the MELs	To ensure we have their full support for the work of the review group	Contact via telephone/letter followed up by meeting to discuss the way forward with the review group and to gain their full support for initiatives	Next 3 months	
To gain an update on the supply and use of enzymes	To ensure we have the current picture of what is happening across industry & how successful or otherwise the use of enzymes is proving	Contact ABIM – arrange a meeting if considered appropriate. Possibility of inviting ABIM to the next meeting.	Next 3 months	

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Look at how we could influence companies/trade bodies to put health & safety warnings on bags of flour, etc	Although regulations don't apply, we need to exhaust all possible ways of making people aware of occupational asthma and the health effects associated when working with flour dust	Contact NABIM to see how we can progress with this issue	Next 4/5 months	
Continued liaison with Industrial Chemicals Unit group on COPD to update them on the progress of the review	Need to inform the working group about initiatives we are proposing to see how they can link in/vice versa	Copy ICU into copies of notes of meetings + feedback at COPD group meetings, consult regarding initiatives?	On-going	
Keep non working group members aware of initiatives by copying them into notes of meetings	To maintain their interest and get them involved in publicising events	Regular contact by copying notes of meetings or via newsletter type updates. Members include USDAW, FMB (as mentioned above)	On-going	
Visits to bakeries to look at good practice	Improve members awareness of the issues with flour dust	Sector to liaise with FOD to arrange suitable visits	Next few months for Sector to organise	

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Members to be shown video footage of bad working practices taken from the Scottish study	To show members what is happening in the industry. Footage could be used in any communication strategy	SSG/Occupational Hygiene to arrange, possibly for next working group meeting	Next few months for SSG to arrange	
Approach to LAU about the enforcement of bakeries	Majority of premises are small craft bakeries. LA inspect for food hygiene purposes & HSE inspect for health & safety. One enforcing authority could do both & lessen the bureaucracy for small businesses.	Contact LAU to investigate the best way we put the case forward. Members of the working group will need to appreciate that we may not be able to influence decisions on future enforcement but just to put the case forward on behalf of the WG.	Towards the end of the review?	
Look at how we present data to show the size of business/targets	To provide more meaningful data	Sector to take this forward		
Put together a communications strategy of how we are going to promote initiatives for the life of the review	To provide all members with a clear understanding of the aims & objectives of undertaking certain initiatives such as writing an article, printing leaflets, etc	All members to look at the process of what we are trying to achieve & the best ways we can do this to reach the maximum amount of people	All members in next 6 months	