



Health and Safety Executive		Operational Circular	
		OC 524/8 Supplement 1	
Review Date	23/06/2013	Open Government Status	Fully Open
Version No & Date	2: 23/06/2003	Author Unit/Section	Food Section

Target Audience:
 FOD Inspectors responsible for the food industries
 All Specialist Inspectors

FEDERATION OF BAKERS SAFETY MEMORANDA

This revised OC provides an up-to-date list of the safety memoranda produced by the Federation of Bakers

- 1 OC 524/8 announced the distribution of the Federation of Bakers Safety Memoranda to file 524.
- 2 OC 524/8 Supplement 1 (1996) listed all current safety memoranda.
- 3 This OC provides a further update as there have been a number of new safety memoranda arising from newly identified risks in the bakery industry and many of the existing safety memoranda have been updated in line with new legislation.
- 4 Informal enquiries with inspectors, library staff have confirmed that many of the office sets of the safety memoranda are depleted. Complete new set of the safety memoranda have been distributed to File 524 to replace the old sets. The memoranda continue to offer guidance on acceptable practice in plant bakeries and some will also apply to other bakeries, eg craft bakeries.
- 5 Current Memoranda are:

Number	Title
1	<i>Working Safely</i> - Issued December 1998. Note: This replaces Safety Memoranda no. 52 - Permit to Work Systems
19	<i>Tweedy 280 Automatic Dough Mixer</i> - Revised September 1995
25	<i>Isolation: Personal Danger Boards and Padlocks</i> - Revised November 1999
30	<i>Safe Systems of Work: Entry into Provers and Coolers</i> - Revised December 1998

34	<i>Resting Stages on Silo Ladders - Revised August 1992</i>
37	<i>Guarding of Provers and Coolers (Main Bread Plants) - Revised September 1995</i>
40	<i>French Stick Moulding Machines - Revised September 1995</i>
41	<i>Guidance Notes for the Safeguarding of Bread Slicer/Bagger/Wrapper Combinations - Revised September 1995</i>
44	<i>Operations at Unguarded Machinery - Revised June 1997</i>
46	<i>Microwave Ovens - Revised September 1995</i>
47	<i>Tail Lifts - Revised September 1996</i>
49	<i>Work on Poly-Cord Type Multi-Strand Conveyor Belts - Revised September 199</i>
50	<i>Safety Precautions at Gas Fired Appliances to reduce Explosion Risk in the Baking Industry - Issued September 1996</i>
51	<i>Bulk Flour Systems: Safe Systems of Working - Revised December 1998</i>
54	<i>Use of Compressed Air for Cleaning in Bakeries - Revised September 1995</i>
55	<i>Guidance on the Control of Contractors - Revised August 2002</i>
56	<i>Entry into Tunnel Ovens for Internal Inspections and Repair and Removal of Tins/Lids in Oven Jams - Revised May 2001</i>
57	<i>Oven Fires - issued December 1999</i>
58	<i>Control of Transport on Site - Issued August 2002</i>
59	<i>Safe Operation and Maintenance of Dough Hoist/Tip Machines - August 2002</i>
60	<i>Safe Operation of Dough Hoist/Tip Machines in Conjunction with Dough Mixers and Automatic Dividers - Issued October 2002</i>

CANCELLATION OF INSTRUCTION

6 OC 524/8 Supplement 1 version 1 (January 1996) - **cancel** and **destroy**.

Date first issued: 8 January 1996

(FOD/220/1022/2003)

j:/editors/intranet/ocfiles/500-599/524-8supp1.doc

