

Bakers – time to clear the air!

Flour dust can cause asthma



Protect yourself

Check any extraction equipment is switched on and working. Wear the right mask for dusty work.



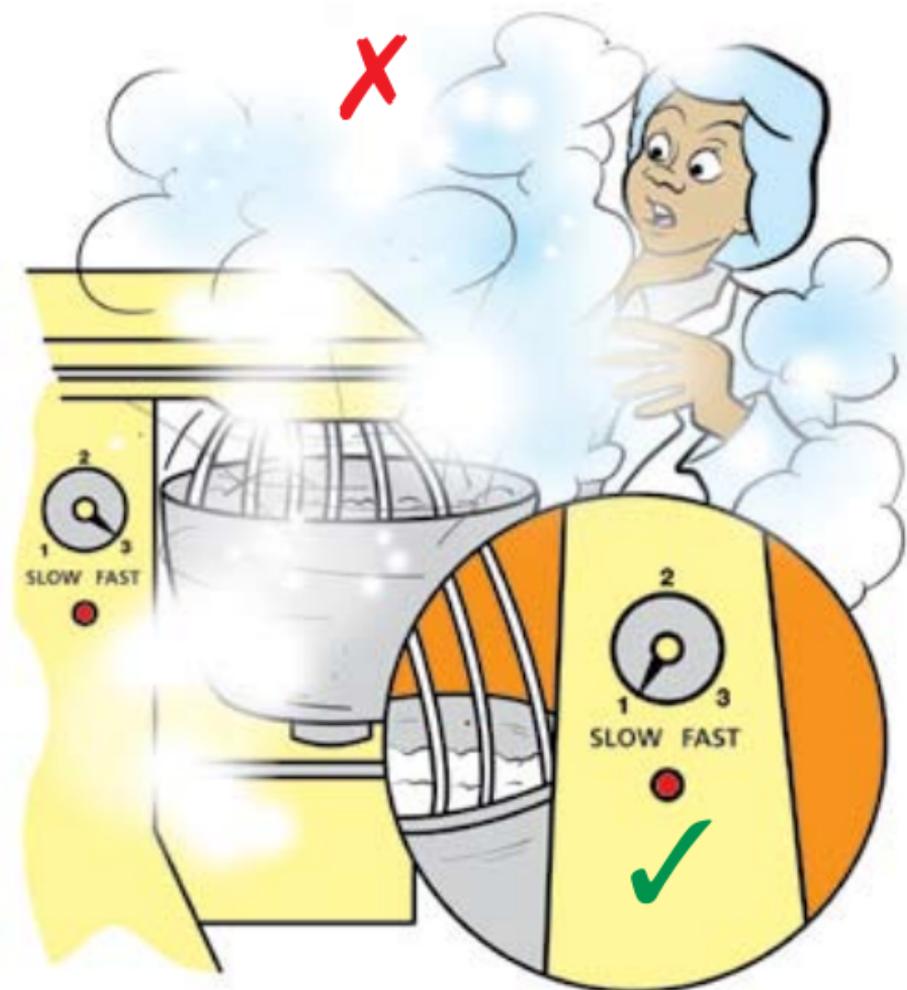
Avoid spillages – work carefully

Avoid damage to ingredient bags. Clean up any spillages straightaway. Use a scoop to transfer flour.



Avoid raising dusts when loading and mixing

Load ingredients into mixers carefully and start up mixers at a slow speed.



Avoid dust clouds when folding and disposing of empty bags

Roll bag downwards and away from yourself.



Avoid creating clouds of flour dust

It's best to use dredgers or sprinklers to spread dusting flour.



Clean up safely

It's best to use a wet mop or high-efficiency vacuum cleaner. Avoid use of compressed airlines for cleaning.



Stay healthy! Report symptoms to your boss

Report early symptoms of ill health – runny nose, runny eyes, wheezing, shortness of breath, sneezing or cough.



For more information visit www.hse.gov.uk/asthma/bakers.htm or contact HSE's Infoline on 0845 3450055.

This pocket card is available in priced packs of 25 from HSE Books, ISBN 978 0 7176 6358 3. Single copies are free and a web version can be found at: www.hse.gov.uk/pubns/indg429.pdf.

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