

ERIKS

Case Study

Optimizing Hand Protection in Food Processing



Customer
Food Processing Company

Product group
Tools, Maintenance and Safety

Market
Food

Application
Protective Gloves

Key Result
Enhancing Safety and Hygiene in Food Processing

Case Study — Optimizing Hand Protection in Food Processing

Customer	A prominent player in the food processing sector specializes in handling and packaging a broad selection of fresh produce, including fruits, vegetables and pre-prepared salads.
Aim	The customer was committed to enhancing the safety and hygiene within their food processing operations, with a specific focus on improving hand protection measures. This initiative aimed to mitigate risks related to food safety, reduce cut injuries and prevent chemical exposure during equipment cleaning processes.
Project	The project involved conducting a comprehensive assessment of the customer's current hand protection protocols across various stages of the production process. This evaluation was designed to identify potential risks of injuries, food contamination and chemical exposures among the workforce, stemming from inadequate hand protection measures.
Solution	<ol style="list-style-type: none">1. Conducting a Risk Identification and Analysis:<ul style="list-style-type: none">▪ Cut Risks: Identification of significant risks associated with handling sharp instruments and machinery, leading to potential cut injuries and food contamination.▪ Food Contamination: Assessment of the risk of microbial contamination due to direct contact between employees' hands and food products, compromising food safety standards.▪ Chemical Exposure: Examination of the hazards related to skin contact with cleaning chemicals during equipment maintenance, posing risks of irritation, burns and other health issues. <p>Questions to ask:</p> <ol style="list-style-type: none">1. SDS Sheet2. Time of exposure3. Temperature4. Splashes or full contact5. Other mechanical risks?

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Solution

2. Determining Hand Protection Needs and Solutions:

- Food Handling Tasks: Recommendation of disposable gloves for employees involved in sorting, packing and handling raw produce to minimize contamination risks and uphold hygiene standards.
- Cutting and Slicing Operations: Suggestion of cut-resistant gloves for tasks involving sharp tools and machinery to prevent injuries and reduce contamination risks.
- Equipment Cleaning Processes: Advocacy for the use of chemical-resistant gloves during cleaning tasks to protect against hazardous substances.

3. Formulating Targeted Hand Protection Strategies:

- Implementation of extensive training programs for all employees to highlight the importance of hand protection and familiarize them with proper safety protocols and best practices.
- Execution of a thorough assessment of specific tasks and associated hazards within the customer's facility to tailor hand protection solutions effectively.
- Establishment of stringent hand protection protocols, including regular inspections and maintenance, to ensure the effectiveness and compliance of safety measures.

Conclusion

By addressing the identified risks and implementing targeted solutions, the customer can significantly enhance worker safety, maintain high standards of food hygiene and minimize the risk of contamination and injuries within their food processing operations. This approach safeguards the well-being of their workforce and reinforces their commitment to producing safe, high-quality food products for consumers.