



Food Manufacture

Health and Safety, COSHH and Fire Awareness

Lesson 8

This course is suitable for everyone working in food manufacture or wanting to work in the industry, it explains the important subjects of health and safety, COSHH and fire awareness

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COSHH stands for Control Of Substances Hazardous to Health. The factory management have an obligation to make sure that any hazardous substances are controlled.





Staff must make sure they:

- Follow safe systems of work at all times
- Use safety controls
- Use PPE correctly
- Report any problems immediately
- Follow hygiene procedures



**There should be
prevented
exposure to the
hazardous
substance to
avoid any
accidents or
injury.**



There are some key rules to follow when handling chemicals:

- Risk assessments should be completed
- Never mix chemicals
- Always follow instructions/procedures for use and storage
- Wear the correct PPE



Chemical data sheets contain information on the safe supply, handling and use of chemicals. These are available for all chemicals used in the factory.





Chemicals are stored in an appropriate location and secured so they are not misused. Only authorised trained staff have access to chemicals.





Only trained staff
can use hazardous
chemicals as they
know how to
handle them
correctly.





**All staff receive
adequate
supervision
when handling
and using
chemicals.**



Revision Activity 8

What does COSHH mean?