

FOOD/CATERING SECTOR HEALTH AND SAFETY INFORMATION FROM THE HEALTH AND SAFETY EXECUTIVE

CATEGORY	LEAFLET/PUBLICATION
<p>General / Food and Drinks Industry</p>	<p><u>Heat stress in the workplace - what you need to know as an employer.</u></p> <p><u>Occupational asthma.</u></p> <p><u>Food information sheet No. 3. Workroom temperatures in places where food is handled</u></p> <p><u>Food information sheet 17. Occupational Dermatitis in the catering and food industries.</u></p> <p><u>Food information sheet 21. Workplace transport safety in the food and drink industry.</u></p> <p><u>Food information sheet 22. Preventing slips in the food and drink industries - technical update on floor specifications</u></p> <p><u>Food information sheet 23. Injuries and ill health caused by handling in the food and drink industries.</u></p> <p><u>Food information sheet 24. Hygienic design of machinery in the food and drink industries.</u></p> <p><u>Food information sheet 29. Controlling exposure to disinfectants used in the food and drink industries</u></p> <p><u>Food information sheet 30. Preventing falls from height in the food and drink industries.</u></p> <p><u>Food information sheet 31. Reducing injuries caused by sack handling in the food and drink industries.</u></p> <p><u>Food information sheet 32. Reducing noise exposure in the food and drink industries.</u></p>

	<p><u>Food information sheet 33. Roll cages and wheeled trucks in the food and drinks industries. Reducing manual handling injuries.</u></p> <p><u>A RECIPE FOR SAFETY - HEALTH AND SAFETY IN THE FOOD AND DRINK INDUSTRIES.</u></p> <p><u>Effective purchasing procedures for equipment in the food and drinks industry.</u></p>
Catering	<p><u>Catering information sheet 2. Priorities for health & safety in catering activities.</u></p> <p><u>Catering information sheet 3. Precautions at manually ignited gas-fired catering equipment.</u></p> <p><u>Catering information sheet 4. Managing health and safety pays in the catering industry.</u></p> <p><u>Catering information sheet 5. Health and safety training pays in the catering industry. Guidance for owners and managers.</u></p> <p><u>Catering information sheet 6 (Rev) Preventing slips and trips in kitchens and food service.</u></p> <p><u>Catering information sheet 7. An index of health and safety guidance for the catering industry.</u></p> <p><u>Catering information sheet 9. Planning for health and safety when selecting and using catering equipment and workplaces.</u></p> <p><u>Catering information sheet 10. Ventilation of kitchens in catering establishments.</u></p> <p><u>Catering information sheet 11. The main health and safety law applicable to catering.</u></p> <p><u>Catering information sheet 12. Maintenance priorities in catering.</u></p>

	<p><u>Catering information sheet 13. Manual handling in the catering industry.</u></p> <p><u>Catering information sheet 16. Safety signs in the catering industry.</u></p> <p><u>Catering information sheet 17. Safety during emptying and cleaning of fryers.</u></p> <p><u>Catering information sheet 18. Reporting accidents in the catering industry.</u></p> <p><u>Catering information sheet 19. Health and safety of new and expectant mothers in the catering industry.</u></p> <p><u>Catering information sheet 20. Health and safety for waiting staff.</u></p> <p><u>Catering information sheet 21. Health and safety of children and young people in catering</u></p> <p><u>Catering information sheet 22. Safe use of cleaning chemicals in the hospitality industry.</u></p> <p><u>Catering information sheet 23. Gas safety in catering and hospitality.</u></p>
Fruit and Vegetables	<p><u>Food information sheet 05. Priorities for the fruit and vegetables industry.</u></p>
Meat and Poultry	<p><u>Food information sheet 11. Priorities for health and safety in the poultry processing industry.</u></p> <p><u>Food information sheet 15. Priorities for health and safety in the meat processing industry.</u></p> <p><u>Food information sheet 14. Priorities for health and safety in the slaughtering industry.</u></p>

Dairy	<u>Food information sheet 08. Priorities for health and safety in the dairy industry.</u>
Cocoa, Chocolate and Sugar Confectionery	<u>Food information sheet 09. Priorities for health and safety in the cocoa, chocolate and sugar confectionery industries.</u>
Grain and Flour Milling	<u>Food information sheet 13. Priorities for health and safety in the flour and grain milling industries.</u>
Biscuits and Bakeries	<u>Food information sheet 10. Priorities for health and safety in the biscuit manufacturing industry.</u>
Packaging	<u>Food information sheet 25. Safeguarding flat belt conveyors in the food and drink industry.</u> <u>Food information sheet 26. Packaging machinery: safeguarding thermo-form, fill and seal machines.</u> <u>Food information sheet 27. Packaging machinery: safeguarding palletisers and depalletisers.</u> <u>Food information sheet 28. Packaging machinery: safeguarding pre-formed rigid container packaging machines.</u>
Soft Drinks	<u>Food information sheet 19. Priorities for health and safety in the soft drink industry.</u>