

ARCH RISK MANAGEMENT

Food Production - Risk Management Considerations

Whatever size or type of food production business, your management responsibilities will include multi-disciplinary activities within the building itself and their impact upon people and the workplace. This includes responsibility for space management, building maintenance, administration, and contract management.

These key considerations will help your business reduce risk in order to ensure the health and safety of anyone who works in/on, or visits the premises, including any associated vehicles used.

Key Considerations for Food Production

1. Have all statutory checks on machinery and equipment been carried out and are up to date?
2. Are you aware of what the common injuries are in food production – and what causes them?
3. Do you hold a valid Fire Certificate for the premises?
4. Do staff know what to do if there is a fire and how to evacuate the premises safely?
5. What provisions are made to monitor and control noise levels?
6. Do you have “adequate and appropriate” First Aiders on site? Is their training up to date?
7. Are all water tanks and plumbing professionally and regularly checked for Legionella contamination?

Relevant eLearning modules include:

- ✓ Slips Trips and Falls
- ✓ Manual Handling
- ✓ Managing First Aid
- ✓ Fire Safety
- ✓ Noise Awareness
- ✓ Workplace Equipment
- ✓ Managing Stress (HR)
- ✓ Mental Health Awareness (HR)
- ✓ Effective Questioning and Listening (HR)

The above are part of the current 23 eLearning modules available within the Arch Risk Management website.

Find out more

- Sign into the Arch Risk Management portal (available to all Arch eligible policyholders).
- Click the 'Key Risks' section for more detailed information and guidance.
- Learn about the health and safety issues that can impact your business, as well as all the resources, e-learning modules and support to enable you to manage them.

To register for Arch Risk Management, scan the QR code.

