

Lift and handle materials in food manufacture

Overview

This standard covers the skills and knowledge needed to keep healthy and safe when moving and handling materials in the workplace. You need to follow the relevant health and safety and hygiene requirements and procedures for moving and handling materials. You need to use transport routes and equipment correctly.

This standard is for you if you work in food and drink operations and your job requires you to enter the food manufacturing or processing area and be involved in moving and handling materials.

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Performance criteria

You must be able to:

1. wear appropriate personal protective equipment
2. follow your organisation's standards and instruction on health and safety and environmental safety
3. plan lifting to protect yourself and others
4. use manual handling aids and seek assistance when required
5. check handling equipment is fit for use and, if not, report in accordance with standard operating procedures
6. use handling equipment when trained/authorised
7. return handling equipment after use
8. use appropriate lifting and handling techniques
9. use transport routes or plan routes to move materials

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Knowledge and understanding

You need to know and understand:

1. relevant health and safety standards when moving and handling materials and why it is important that you follow them
2. why it is important to wear appropriate personal protective equipment and what may happen if this is not done
3. manual handling techniques and what may happen if they are not used
4. safe lifting limits for yourself and any equipment that you use
5. how to carry out safety checks on lifting equipment and why it is important to do so
6. why it is important to check loads are suitable to be moved and the right handling equipment is used for the task
7. transport routes to take and why it is important to stick to them
8. hazards to yourself and others when moving and handling materials
9. what to do if you find that the materials or handling equipment are defective
10. rules and procedures for different work areas when moving and handling materials
11. limits of your own ability and training and why it is important to work within these limits
12. how to determine when assistance is required from others and the use of equipment
13. recording and communication needed, how to carry this out and reasons why it is important to do so
14. why it is important to report any accidents or near misses when lifting and handling

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