



NORTH CAROLINA DEPARTMENT OF LABOR

No. 20-7

OSH DIVISION

Date: 10/2009

OSHNC INDUSTRIAL DATA REPORT

Pages: 3

Industry: Food and Kindred Products

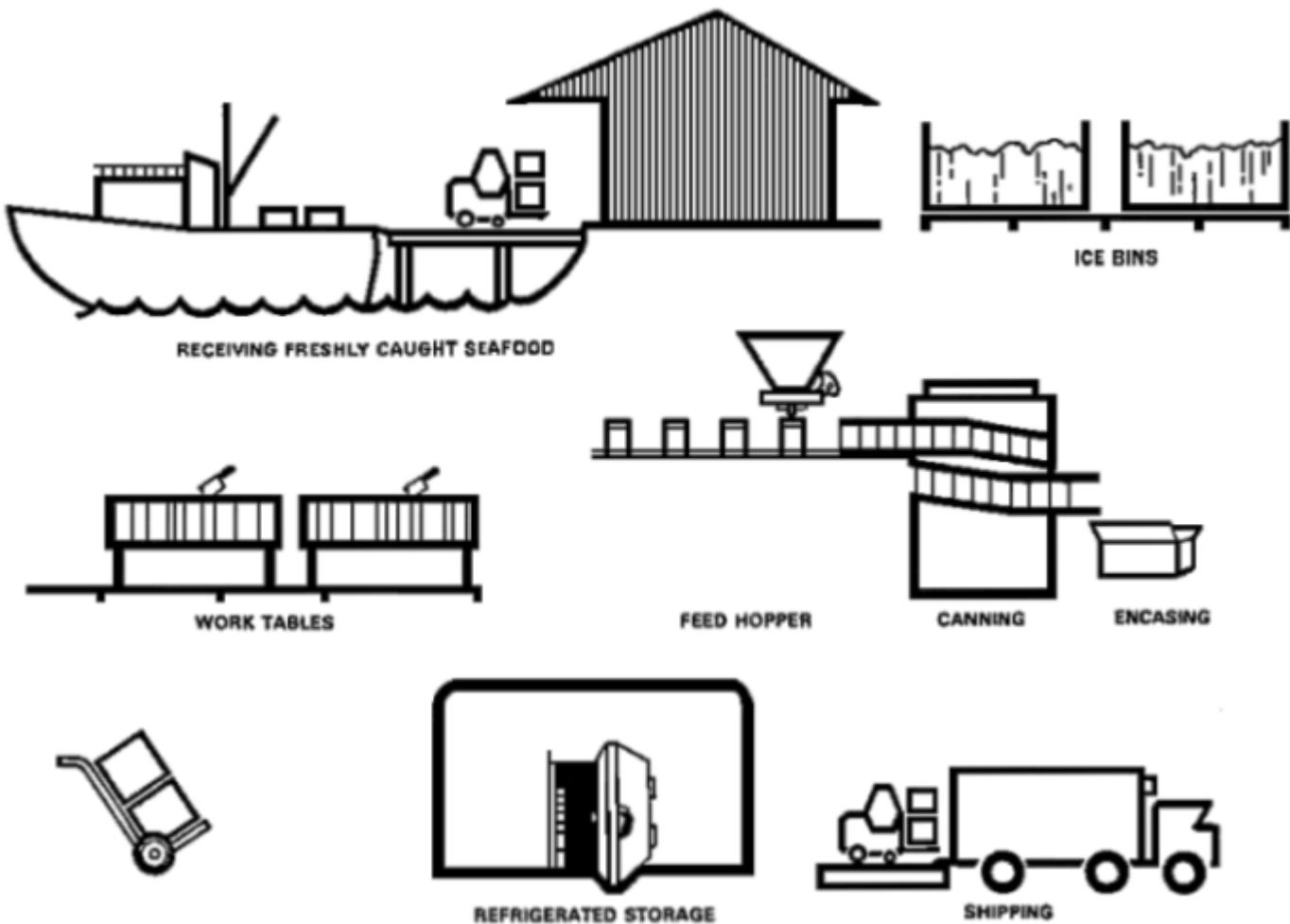
Sub-Group: Canned Seafood

SIC: 2091

NAICS: 311711

**PROCESS DESCRIPTION:** Canned products are prepared from freshly-caught seafood delivered by boat or motor vehicles in boxes weighing from 100 to 200 pounds. The boxes are emptied into large vats of ice or onto work tables for immediate processing. Shellfish are heated slightly to facilitate opening by hand. Other seafood is dressed and scaled or skinned by hand as required. Most seafood is canned raw or lightly cooked after seasoning. The cans are filled by hand or by employee controlled hoppers and sealed by canning machine. Next, the sealed cans are stamped with the brand name unless received in this form. They are then encased and refrigerated until shipping.

**PROCESS FLOW:**



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### Hazards Analysis

<b>Major Hazards</b>			<b>Other Hazards</b>		
<b>Location</b>	<b>Item</b>	<b>Hazard</b>	<b>Location</b>	<b>Item</b>	<b>Hazard</b>
Receiving and shipping	Boxes and baskets Forklifts	Injuries from lifting Carbon monoxide exposure, collisions and untrained operators			
Processing room	Hand tools	Cuts to fingers and hands			
Canning room	Unguarded machinery parts Noise	Hand and arm injuries and amputation Hearing loss			
Throughout plant	Wet floors	Slips, trips and falls			
Cooking room	Hot pipes and vessels	Burns			
Refrigerated storage	Refrigerant	Ammonia leaks and chemical inhalation			

### Key OSHNC Standards

<b>Reference</b>	<b>29 CFR 1910 - General Industry Standards</b>
NCGS 95-129	General duty clause - ergonomics
Subpart D	Walking and working surfaces
Subpart E	Exit Routes, Emergency Action Plans, and Fire Prevention Plans
Subpart I	Personal protective equipment
Subpart O	Machinery and machine guarding
Subparts S	Electrical
1910.95	Occupational noise exposure
1910.119	Process safety management
1910.120	Hazardous waste and emergency response

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1910.146	Permit-required confined space entry
1910.147	Control of hazardous energy (lockout/tagout)
1910.1000	Air contaminants
1910.1026	Hexavalent Chromium
1910.1200	Hazard Communication

### **Inspection Analysis**

Inspection should begin at the receiving pier or dock where seafood generally is received in boxes or baskets but occasionally in bulk form. The major hazards in handling are slips on wet decks and potential back or hernia injuries when lifting the heavier containers. If mechanical conveyers are used, machine guarding must be evaluated throughout. Products pass to processing tables for cleaning or opening. The hand tools offer cutting hazards necessitating appropriate protection (mesh gloves). Cans are usually filled by hand and the lids are installed by a canning machine which must be checked for machine guarding. Cans are placed in cartons or boxes and conveyed by hand truck to refrigerator storage or to a motor vehicle for immediate delivery. When heating or cooking is involved, the pipes and vessels must be insulated to prevent burns to employees. Determine refrigerant type and quantity for applicability of Process Safety Management. Review emergency response policies. HAZWOPER may apply if employees respond to refrigerant leaks.

**Other Pertinent Comments:** Cuts to hands and fingers from hand tools are the most frequent accident in seafood canning followed by slips on wet floors.