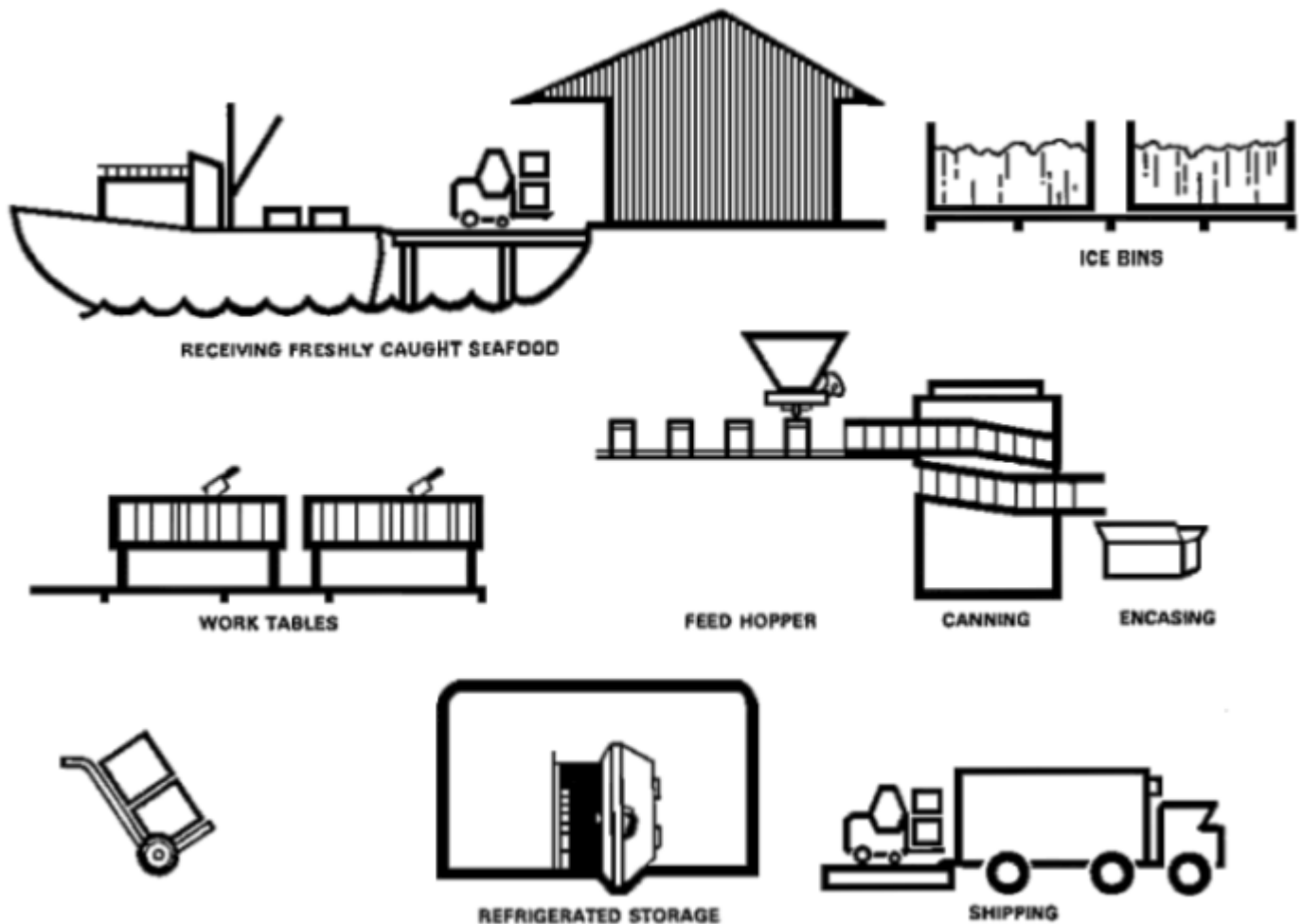



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Industry: <b>Food and Kindred Products</b>	Sub-Group: <b>Canned Seafood</b>
SIC: <b>2091</b>	NAICS: <b>311711</b>

**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

Major Hazards			Other Hazards		
Location	Item	Hazard	Location	Item	Hazard
Receiving and shipping	Boxes and baskets	Injuries from lifting			
	Forklifts	Carbon monoxide exposure, collisions and untrained operators			
Processing room	Hand tools	Cuts to fingers and hands			
Canning room	Unguarded machinery parts	Hand and arm injuries and amputation			
	Noise	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

Reference	29 CFR 1910 - General Industry Standards
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		
<b>Inspection Analysis</b>			
<p>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.</p>			
<p><b>Other Pertinent Comments:</b> Cuts to hands and fingers from hand tools are the most frequent accident in seafood canning followed by slips on wet floors.</p>			