	NORTH CAROLINA DEPARTMENT OF LABOR	No. 58-1
	OSH DIVISION	Date: 10/2009
	OSHNC INDUSTRIAL DATA REPORT	Pages: 3

Industry: **Eating and Drinking Eating Places**

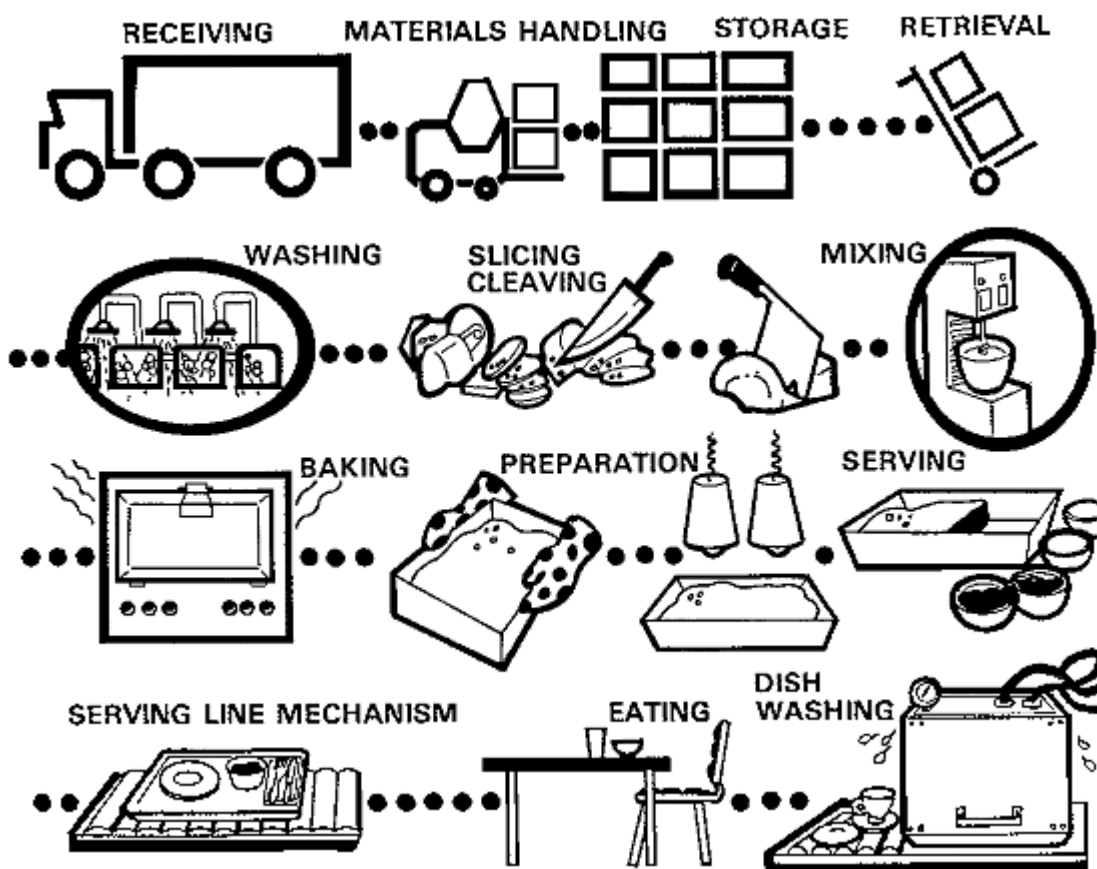
Sub-Group: **Eating Places**


SIC: **5812**

NAICS: **711110, 722110, 722211, 722212 and 722213**

PROCESS DESCRIPTION: Foods such as vegetables, meats and other items are usually received by truck, unloaded on docks and moved by buggies to storage areas. The food is removed from storage areas as needed and transferred to the preparation area. From there it is sorted, graded, cut and assembled. In the majority of eating establishments, foods are already processed by outside firms and have only to be moved to the cooking area. In large eating establishments, different areas are designated for the preparation of vegetables, meats, salads, pies and other desserts. Finally, the food is served either on cafeteria lines or by wait persons from food bars located in kitchen areas.


PROCESS FLOW:



			NORTH CAROLINA DEPARTMENT OF LABOR		No. 58-1
			OSH DIVISION		Date: 10/2009
			OSHNC INDUSTRIAL DATA REPORT		Pages: 3
Hazards Analysis					
Major Hazards			Other Hazards		
Location	Item	Hazard	Location	Item	Hazard
Unloading dock	Large cartons food products	Crushed limbs	Warehouse storage area, preparation area, kitchen	Housekeeping	Slips, trips and falls
Storage warehouse, refrigerator lines and conveyors	Stacking heavy cartons, conveyors	Crushing by falling objects, falls and slips	Kitchen	Hot water; electrical hazards, ungrounded machinery; broken glasses, dishes; wet and slick floors; hot grease	Burns from water and pipes; electrical shock; severe cuts from knives; falls; burns; dermatitis
Preparation area	Saws, knives, mixers, slicers, ovens	Cuts, amputations, burns	Throughout	Cleaning chemicals	Chemical inhalation; skin, eye irritation and burns or other injuries; improper storage
Key OSHNC Standards					
Reference	29 CFR 1910 — General Industry Standards				
Subpart D	Walking and working surfaces				
Subpart I	Personal protective equipment				
Subpart O	Machinery and machine guarding				
Subpart S	Electrical				
1910.147	Control of hazardous energy – (lock-out/tag-out)				
1910.151	Eyewash and emergency showers				
1910.176	Handling materials				
1910.178	Powered industrial trucks				
1910.1000	Air contaminants				
1910.1200	Hazard Communication				

SIC: 5812

NAICS: 711110, 722110, 722211, 722212 and 722213

	NORTH CAROLINA DEPARTMENT OF LABOR	No. 58-1
	OSH DIVISION	Date: 10/2009
	OSHNC INDUSTRIAL DATA REPORT	Pages: 3
Inspection Analysis		
<p>The inspection should begin in the receiving area and warehouse. Check walking surfaces and stacking of heavy cartons of food products. In the processing area and kitchen, attention must be paid to saws and knives, machine guarding of slicers, hamburger machines, revolving and salad shredders, hot grease, hot water and slick floors. Special attention must also be given to grounding electric motors, portable mixers, shredders, food processors and dishwashers.</p>		
Other Pertinent Comments:		