



NORTH CAROLINA DEPARTMENT OF LABOR

No. 58-1

OSH DIVISION

Date: 10/2009

OSHNC INDUSTRIAL DATA REPORT

Pages: 3

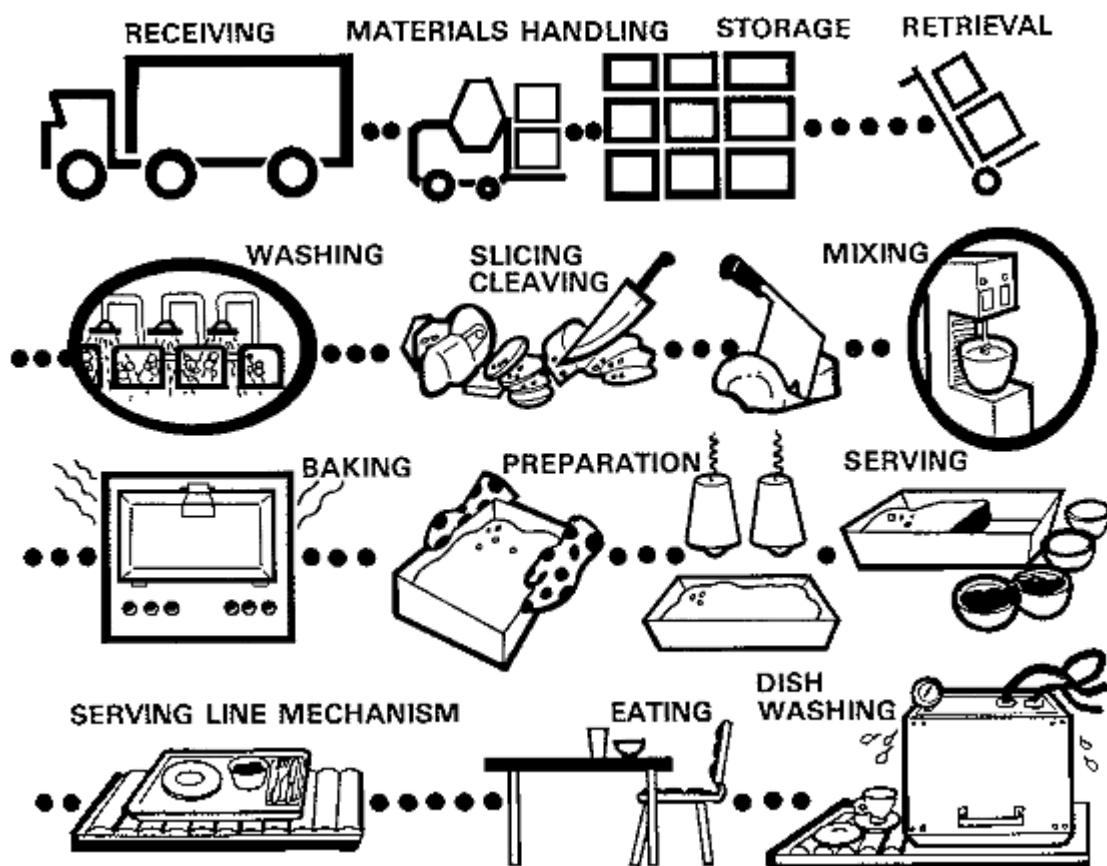
Industry: Eating and Drinking Eating Places

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:

 NCDOL <i>N.C. Department of Labor</i>	NORTH CAROLINA DEPARTMENT OF LABOR		No. 58-1
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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



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Inspection Analysis

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.

Other Pertinent Comments: