

## *Important News*

10<sup>th</sup> December 2007

To: All BFFF Members' Health & Safety Contacts

### **New Health and Safety Executive (HSE) Guidance for Warehousing and Storage**

The British Frozen Food Federation is delighted to report the release of new revised Health and Safety Guidance '**Warehousing and Storage- A Guide to health and Safety' (HSG76)**.

Last year there were over **10,000 work-related accidents** reported in the storage, warehousing and road haulage industries. The HSG76 Guidance is intended to support those involved in management, supervisory or other health and safety roles in the **retail, wholesale and general storage industry** to reduce injury and occupational ill health incidents in this area.

This guidance was first published in 1992 and in 2005, HSE tasked the review of the guidance to the HSE Warehousing Forum representing major warehouse industry stakeholders in health and safety matters. BFFF has been an active member of this Forum since its conception as many of our members are involved in the storage or wholesale of products to some degree.

As part of the Forum, BFFF has been pro-actively reviewing the guidance to convey our industry's views on practical implications, to ensure that a guidance book is produced that is comprehensive, practical and embraced by the industry. As such we are delighted to report that BFFF has been able to make a significant positive contribution to this guidance on behalf of the membership. Particularly, we have been able to influence the guidance in the areas of break patterns, Mechanical Ventilation within plant rooms, workplace transport, the Personal Protective Equipment guide and the fact that it is not always operationally practical to operate lift trucks with heated cabs. If anyone would like to learn more about our influence in these areas then please do not hesitate to contact Joanna Hancock at BFFF offices.

Those who run warehouses can reduce their health and safety risks, and their costs, by focusing health and safety efforts on the main causes of injury and occupational ill health at their premises. Once the main causes are identified employers can decide what action needs to be taken to reduce injuries and ill health. Subsequently, the HSG76 is extremely relevant for our membership and the contents have significant implications to the health and safety practices. In particular, there is a whole chapter dedicated to **Temperature Controlled Storage**.

We are delighted that this comprehensive and practical guidance book has now been produced for our industry. The revised HSG76 covers all relevant subject areas for Health and Safety within warehouses and provides useful links to where further guidance can be obtained if required. As with any HSE guidance, their guidance is not compulsory and companies are free to take other action, however, if you follow the guidance you will normally be doing enough to comply with the law. Likewise companies should note that Health and Safety Inspectors may also refer to the guidance as illustrating good practice.

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We are confident that your health and safety and operational employees will find the book a valuable guidance tool to support them with their health and safety obligations. Therefore if you would like to discuss the book in any detail then please do not hesitate to contact Joanna Hancock on 01476 515300 or [joannahancock@bfff.co.uk](mailto:joannahancock@bfff.co.uk)

The guidance book is available from HSE Books, ISBN 978 0 7176 62258 priced at £14.50. To order please [click here](#).

BFFF

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