



FORKLIFT SUPERVISOR TRAINING REGULATION CHANGES

Version - Updated September 2020

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Introduction

Look through reports from the Health & Safety Executive and there are regularly stories of accidents which could have been prevented but weren't.

Every accident is different, but, upon closer examination, a common denominator is revealed: the absence of competent, confident supervision.

While high-quality forklift training covers a host of different working scenarios, every location and application presents its own unique set of challenges and dangers – no more so than within frozen food and related sectors, which are time sensitive.

Ensuring risks are kept to a minimum and operations run smoothly relies on good supervision.

HSE FOCUS ON MANAGEMENT

Since the release of the update to the Approved Code of Practice (L117) last year, it's clear that the Health & Safety Executive is targeting management's role in safety – and this is already being reflected in prosecution statistics.

Looking ahead, it is expected that there will be a rise in the number of managers and supervisors who, if found guilty of neglect, will face uncapped fines and even prison sentences.

L117: THE 'FORKLIFT BIBLE'

The latest edition of L117 underlines the importance of the supervisor's role. He or she must be able to identify hazards, unsafe practices and behaviours and confidently act upon them. This includes the introduction and implementation of the protocols that minimise them.

Good supervision doesn't 'just happen' and this updated guidance recognises this. Supervisor training is viewed so highly by the HSE that it is now included in the guidance as a solid requirement, rather than a recommendation.

WHAT IT COVERS

Managing a forklift safely does not require managers and supervisors to know how to operate a forklift. (Typically, less than half of managers and supervisors do.)

But anyone overseeing operations needs to be able to recognise and understand the risks associated with lifting operations and implement the actions necessary to reduce their risk in the workplace.



As an example, the IOSH Managing Safely Forklift Operations course, which is designed to meet the requirements of L117, has four key aims:

Upon completion of the course, supervisors and managers will be aware of how to:

- carry out an effective observation and know what to look for
- communicate effectively with operators and line managers
- recognise unsafe practice and behaviour
- maintain and promote health and safety standards.

High quality course provision like this, delivered by experienced and accredited forklift truck instructors, ensures that businesses do more than simply comply with the law; because the same skills that manage forklifts safety are the same skills that drive productivity.

For more information contact Stuart Taylor at Mentor FLT Training Ltd. on enquiries@mentortraining.co.uk



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