



# HSE

# A RECIPE FOR SAFETY

Version - Updated September 2020

Copyright © 2020 – British Frozen Food Federation

All Rights Reserved

# Introduction

HSE have launched an updated version of HSG 252 'A Recipe for Safety: Health and safety in food and drink manufacture', aimed at everyone in the food industry including workers, supervisors, managers, directors, health and safety professionals and health and safety representatives.

The guidance covers hazards in the food and drink industries and gives advice on how to manage the associated risks.

The latest version has been updated by HSE along with a working group of the Food and Drink Manufacture Health and Safety Forum. According to HSE, it has been written by the industry, for the industry, meaning that the content is even more relevant and accessible to all those working in the food industry. Occupational health has been given increased focus.

The guidance states that 96% of injuries and ill-health in food and drink manufacture arise from 12 areas:

- Machinery
- Workplace transport
- Work at height
- Entry into confined spaces
- Slips and trips
- Being struck by objects or knives
- Manual handling
- Upper limb disorders
- Dermatitis – Asthma
- Hearing loss
- Stress

The guidance sets out advice for each of the topics under the following headings:

- Why this is a priority
- The Law
- How to manage the risks
- A checklist for managing the risks
- Case studies
- Further guidance

To view or download the guidance, visit <http://www.hse.gov.uk/pubns/books/hsg252.htm>



British Frozen Food Federation

Registered Office: Warwick House, Unit 7, Long Bennington Business Park, Main Road, Long Bennington, Newark, Nottinghamshire NG23 5JR

Tel: 01400 283090

Fax: 01400 283098

Websites: [www.bfff.co.uk](http://www.bfff.co.uk)

[www.freshfromthefreezer.co.uk](http://www.freshfromthefreezer.co.uk)

A company limited by guarantee. Registered in England and Wales No. 7687541

VAT Reg. No. GB 115 5466 23

