

まんがでわかる



English  
英語

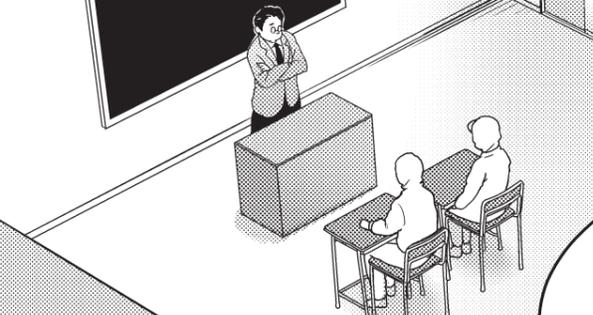
# 食品加工の安全衛生

Learn through Manga

Health and Safety for Food Processing



This audiovisual material has been created for the purpose of learning the basics of health and safety for workers who work with food processing machines like slicers and mixers.

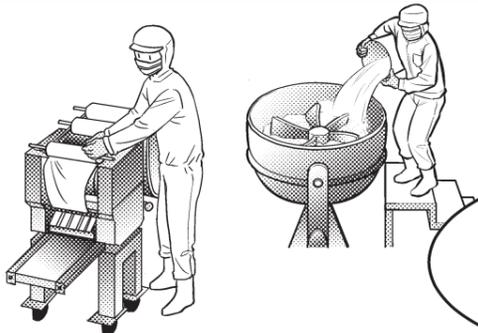


Today, we'll learn about health and safety related to working with food processing machines!

What kind of food processing machines are there?

Slicers that cut vegetables and meat are one type of food processing machine.

I've heard there are also kneading machines that mix flour and dough, and noodle making machines that flatten and cut noodle dough.



There are many kinds.

Let's find out about this field's industrial injury occurrences.

Okay!

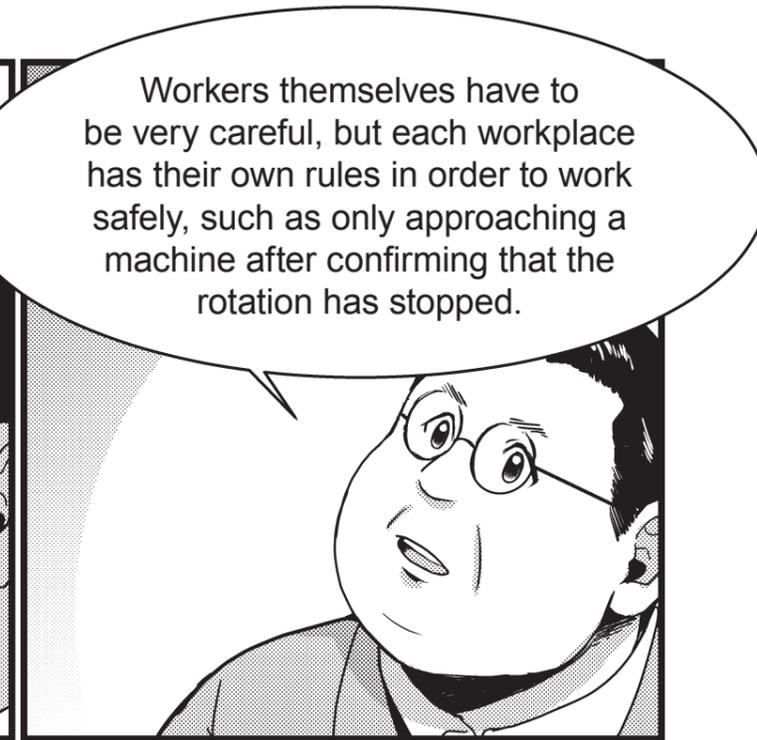
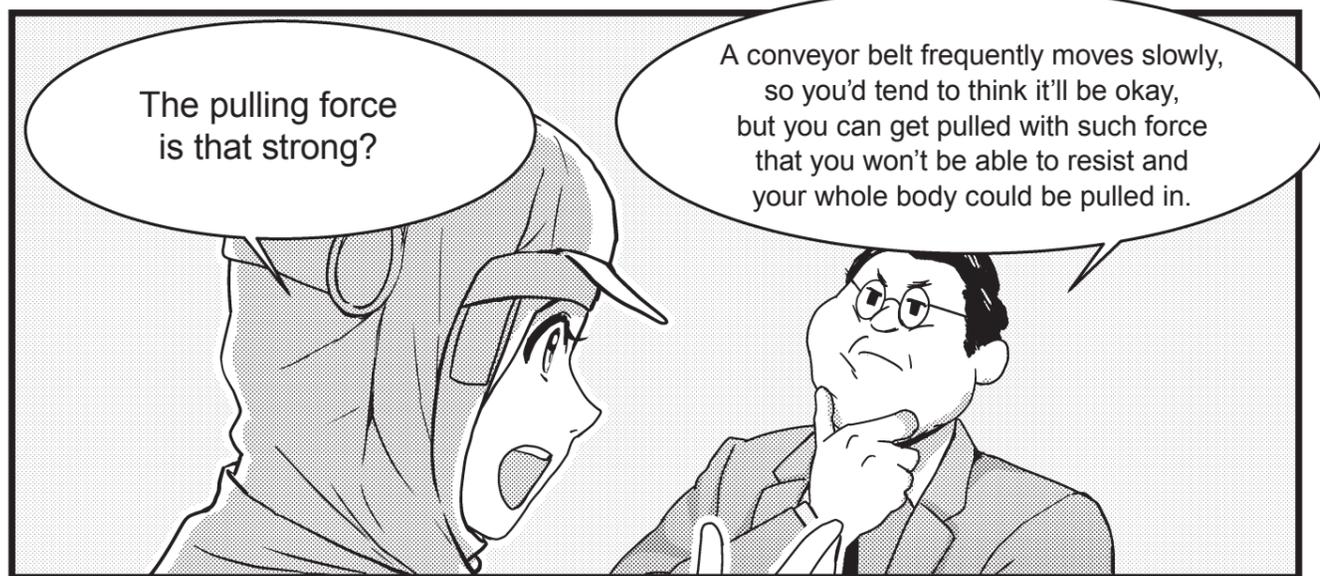
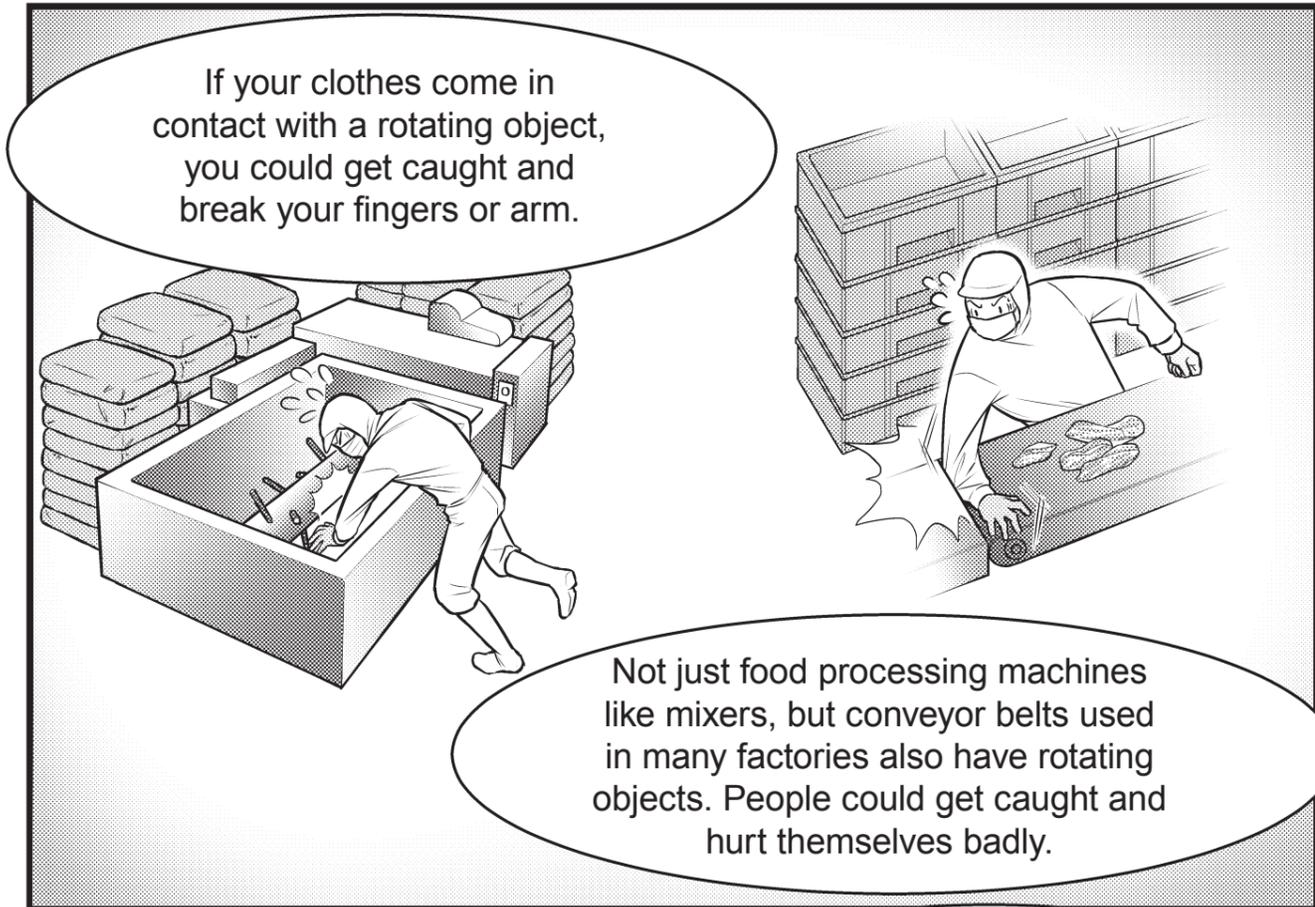
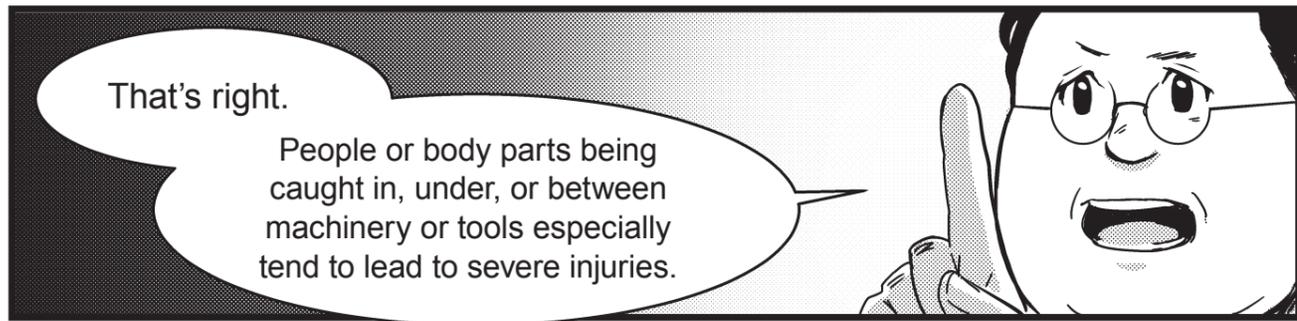
Let's look at the main causes of industrial injuries.

**Number of industrial injury occurrences per causes (food processing machines)**

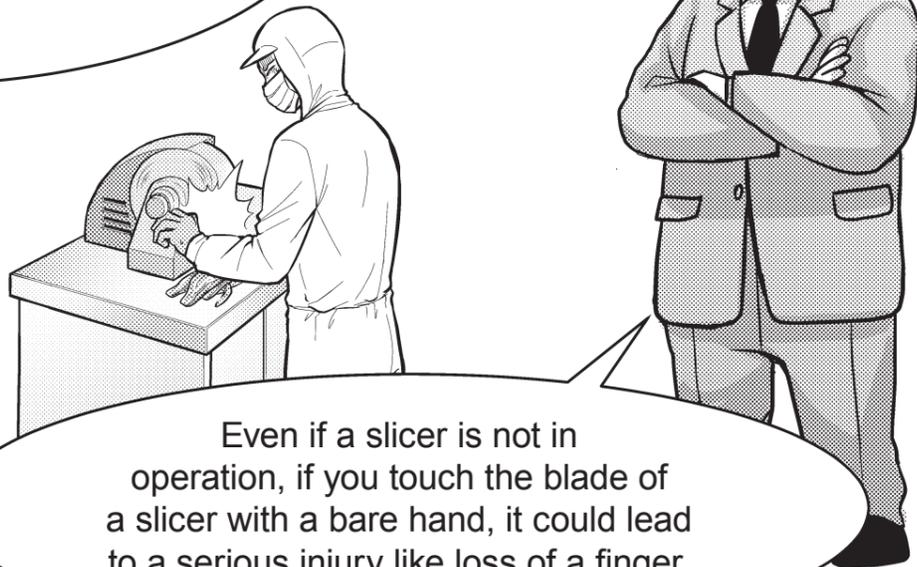
|   |  |            |
|---|--|------------|
| 1 | Cuts/Abrasions   | 758 people |
| 2 | People or body parts being caught in, under, or between machinery or tools | 721 people |
| 3 | Contact with hot or cold objects   | 70 people  |
| 4 | Collisions   | 27 people  |
| 5 | Being struck by moving/falling objects                                     | 23 people  |

Reference: "Industrial Injuries Occurrences per Causes and Accidents" (2019) by the Ministry of Health, Labor, and Welfare  
The number of people counted are those whose injuries resulted in 4 or more days of absence from work or death.

Cuts/Abrasions are the most common injuries...

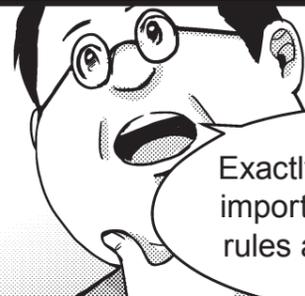


Cuts/Abrasions often happen when using a knife, but they also happen when one uses a machine like a slicer.



Even if a slicer is not in operation, if you touch the blade of a slicer with a bare hand, it could lead to a serious injury like loss of a finger.

If you become injured and can't work, your family will worry and it could also result in lost income, too...



Exactly. That's why it's important to follow the rules and work safely.

For example, when you wash a slicer, it's important to wear special protective gloves.



When you touch any kinds of blades, follow the rules and work carefully.

People get injuries from contact with hot or cold objects. Does this mean burns?



Yes.

Also if you keep touching cold items like dry ice and frozen food, you could get frostbite.



**HOT**



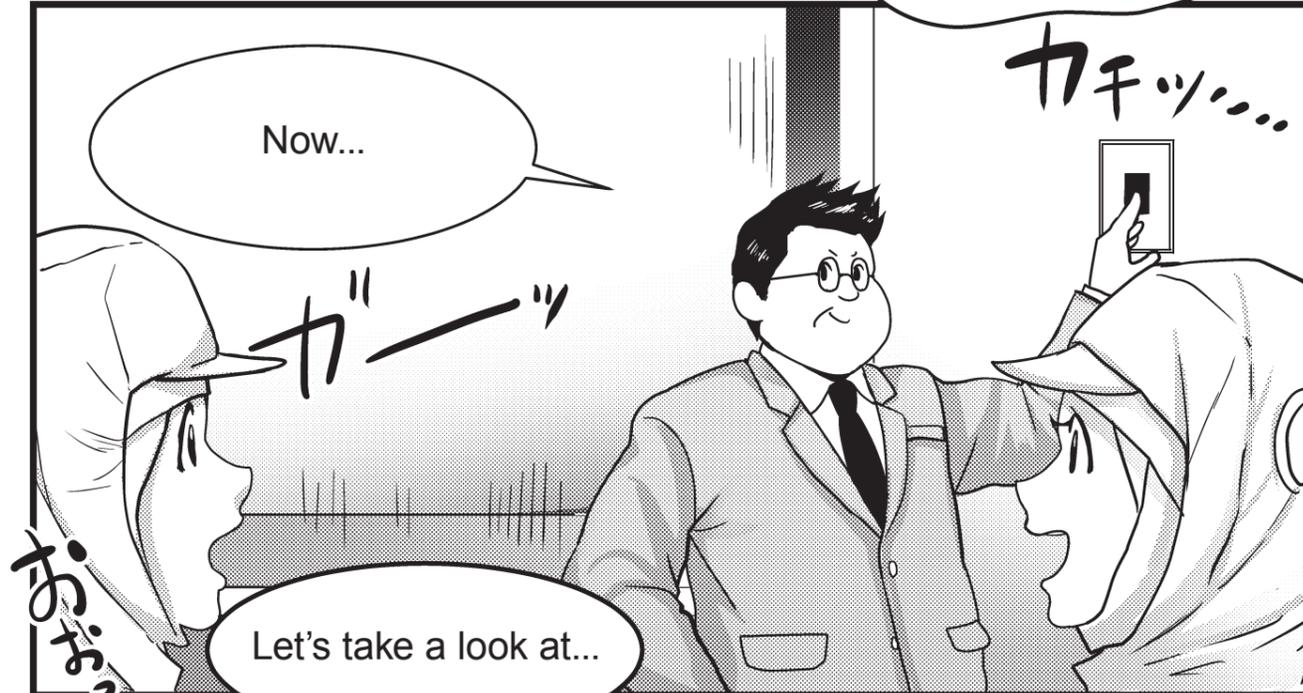
**COLD**



I see...

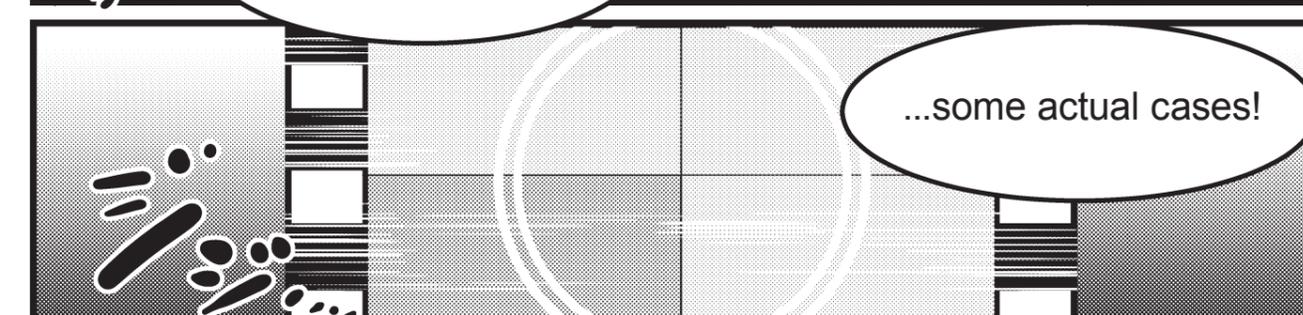
カチツ...

Now...



Let's take a look at...

...some actual cases!



# Case 1



Phew,  
I'm finally done.



I'm going  
drinking today,  
so let's get  
out of here.

You're not  
finished yet.



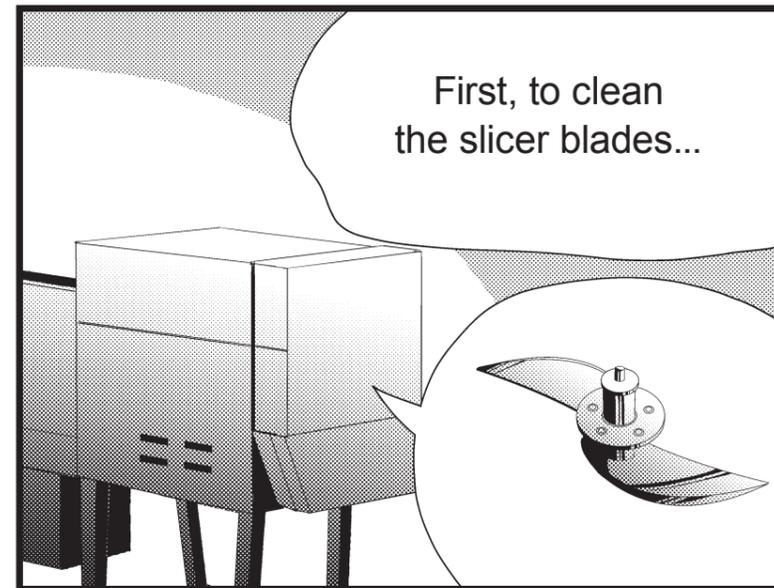
Aren't you  
supposed  
to clean  
the machine  
today?

Chief!



I'll do it  
right away!

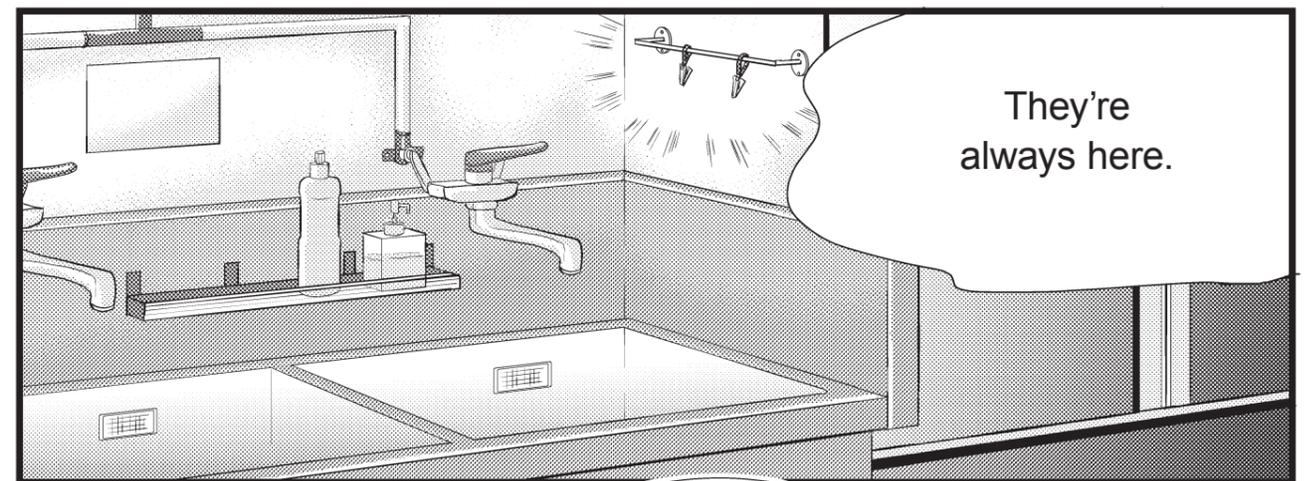
Don't cut corners  
just because you have  
something planned!



First, to clean  
the slicer blades...



Hm? Where are  
the protective gloves?



They're  
always here.



Well, there are  
no gloves, but  
cleaning is  
something  
I always do.

I'm used to it,  
so I should  
be fine!



This stain won't come off...

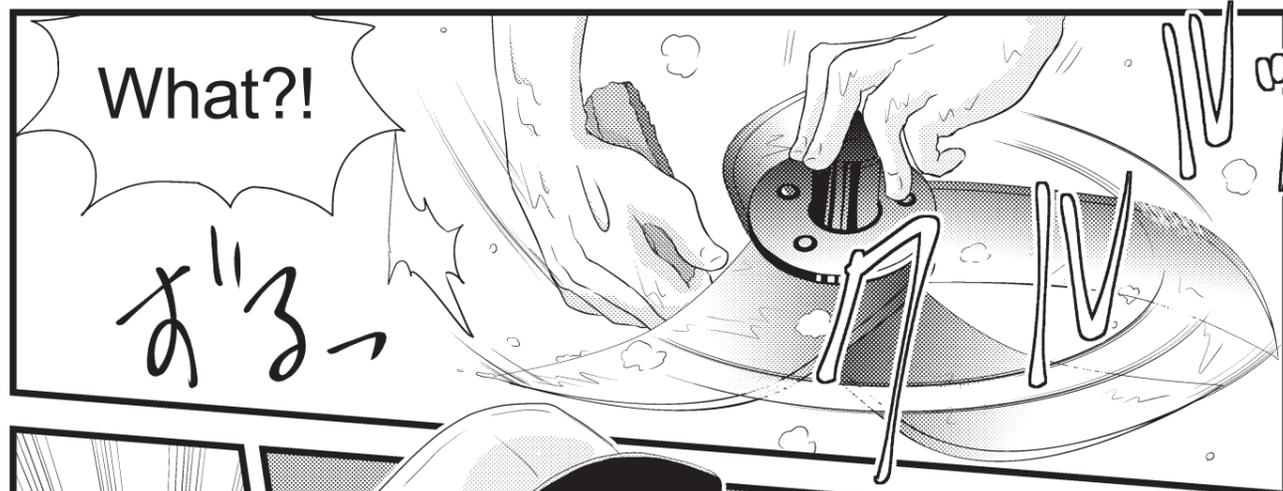


I want to get out of here soon.



What's going on?!

I'm bleeding! I need to get to the infirmary!



What?!

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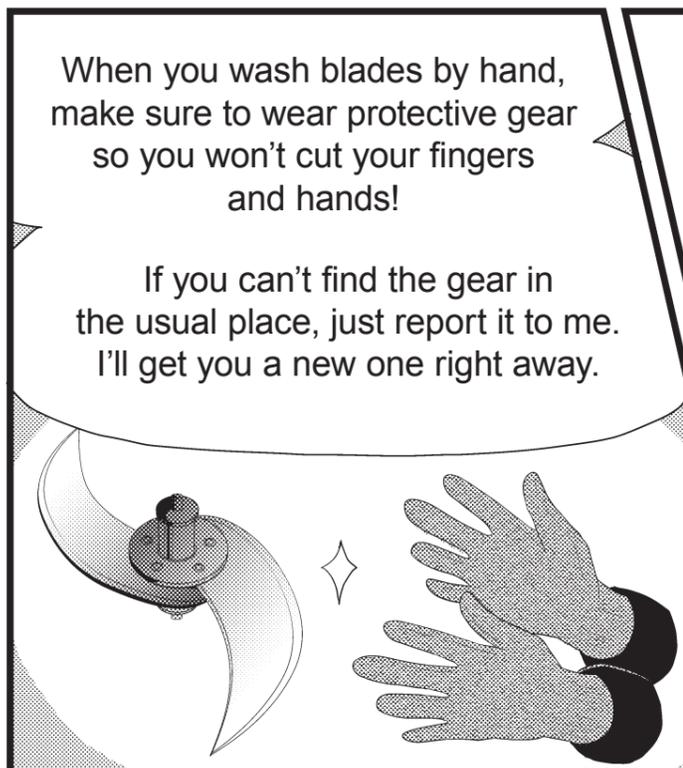
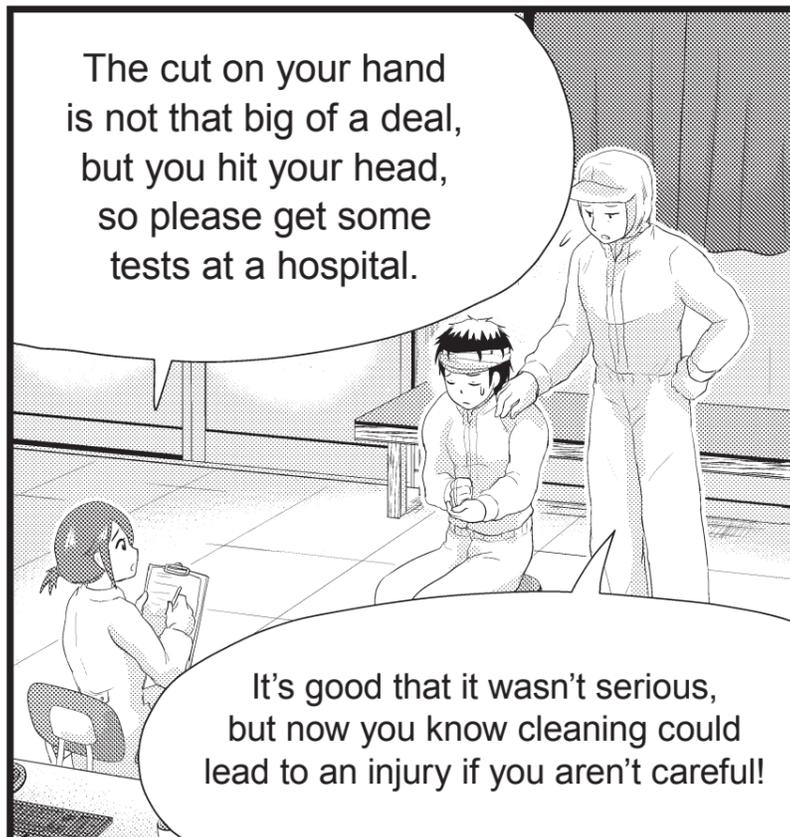
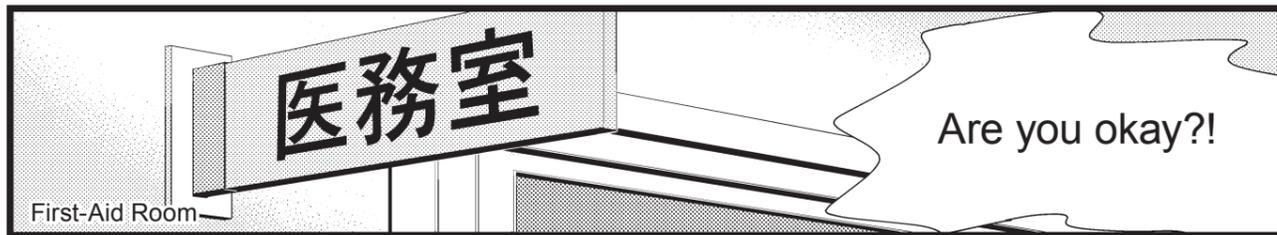


Ouch!

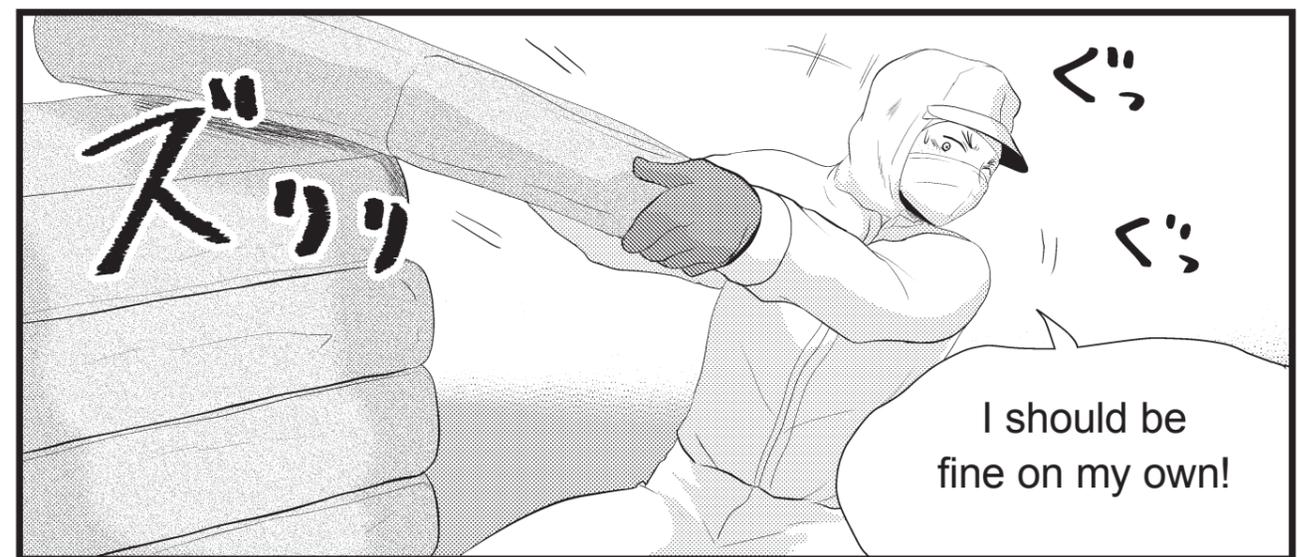
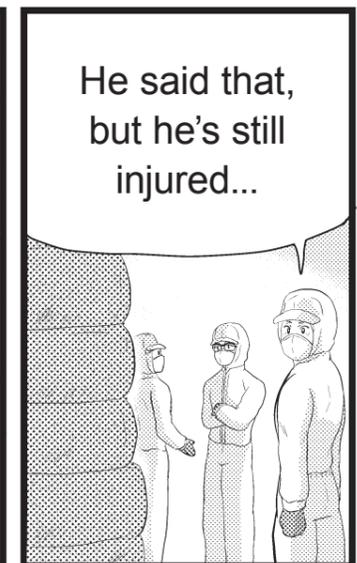
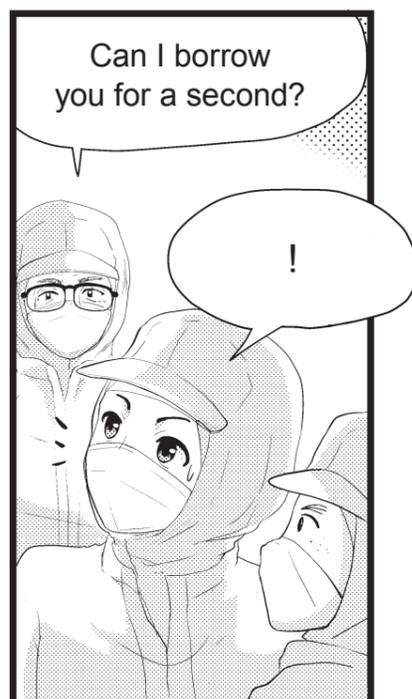
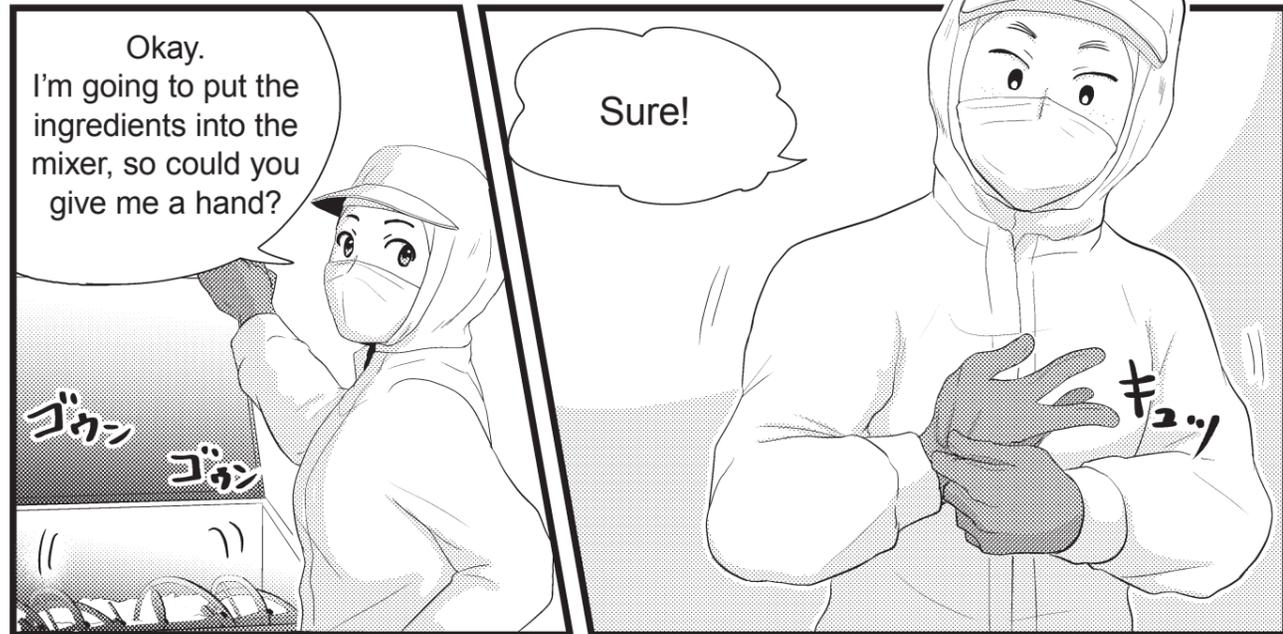
I cut my hand!

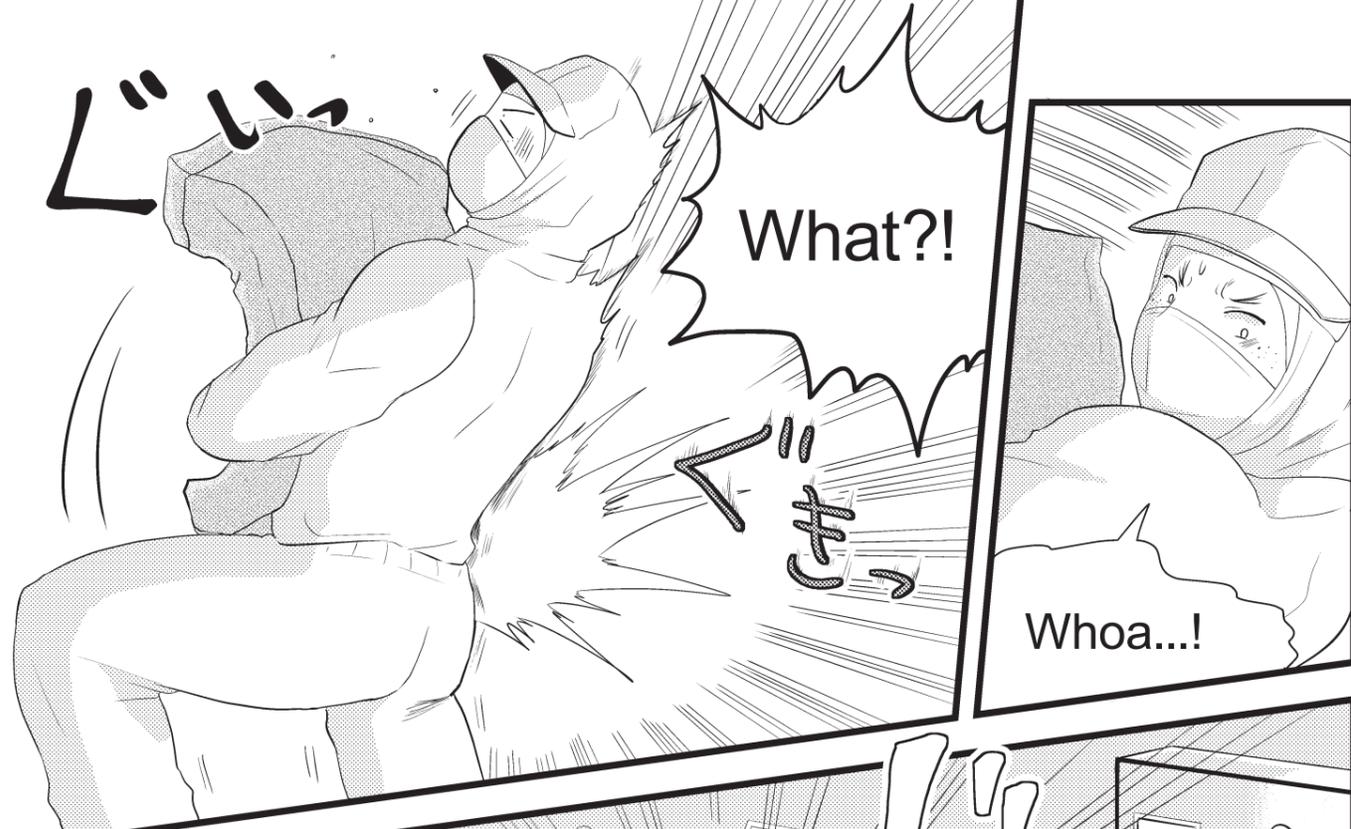


Ow!

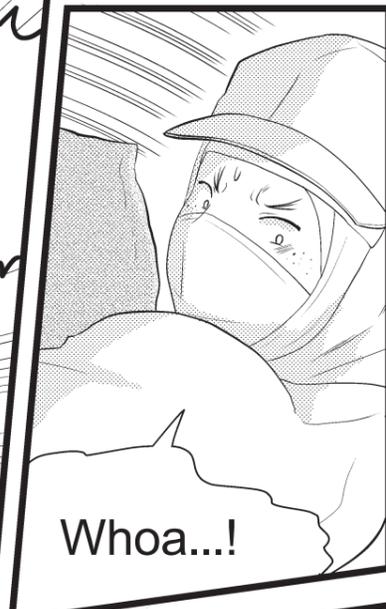


# Case 2

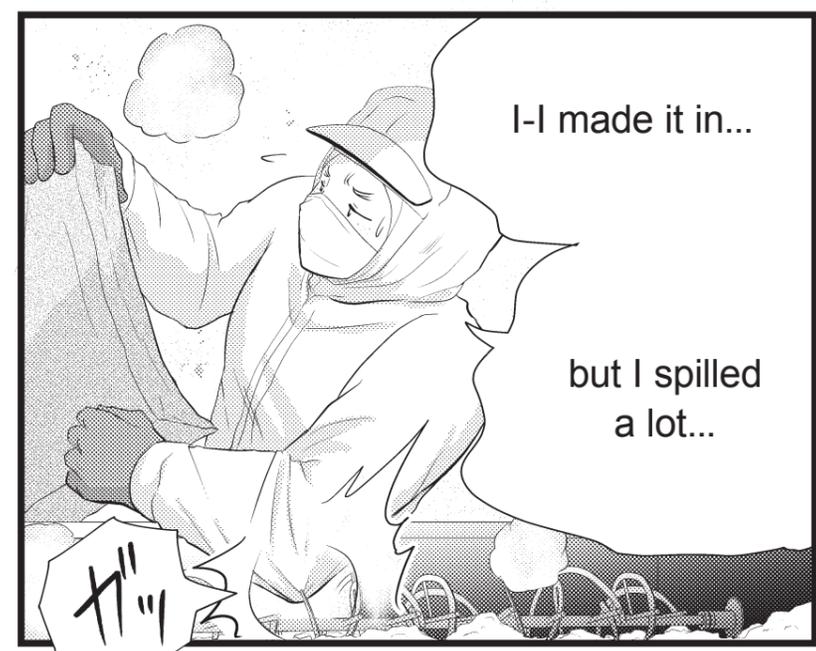




What?!



Whoa...!

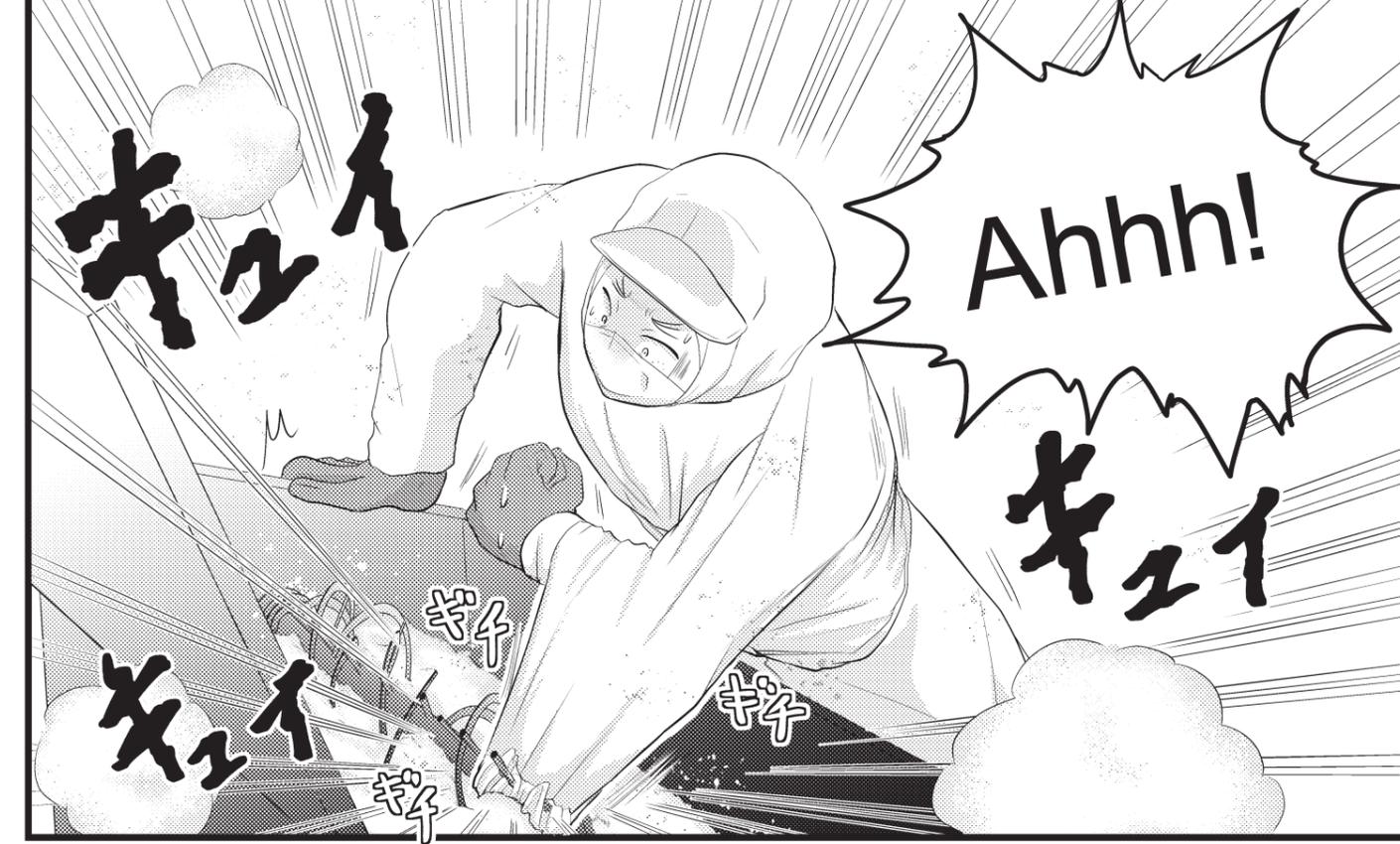


I-I made it in...

but I spilled a lot...



Gah!



Ahhh!

キッ



Hey! What's going on?!



Whoa!

Sir?!



You...

# 医務室

First-Aid Room

What in the world have you done to yourselves?

We're sorry...

It was good that it wasn't anything more than a bruise. You almost lost your hand!

Do not make decisions on your own, follow the instructions and rules.

When you lift something heavy, it's important to use the proper technique.

If you keep your hips high, there's a greater risk of injuring your back.

Heavy bags of flour shouldn't be stacked too high, but if you have to move something heavy from high up, make sure to do it with two people.

OK

NG

Even if you turn off a mixer, the moving parts might still be rotating due to inertia,

so make sure to visually confirm that it has completely stopped.

STOP!

Some newer mixers have a guard to prevent people from getting caught.

Also, floors scattered with flour are very slippery just like wet floors, so do not run.

Don't forget to wear slip resistant shoes, too!

I can't believe you two had to come to the first-aid room together...

Maybe you should start a comedy duo together.

Give me a break!

# Case 3





You should get some rest.



I'll take over here and let the chief know.

What?



Oh...



Ahhh!



非常停止ボタン



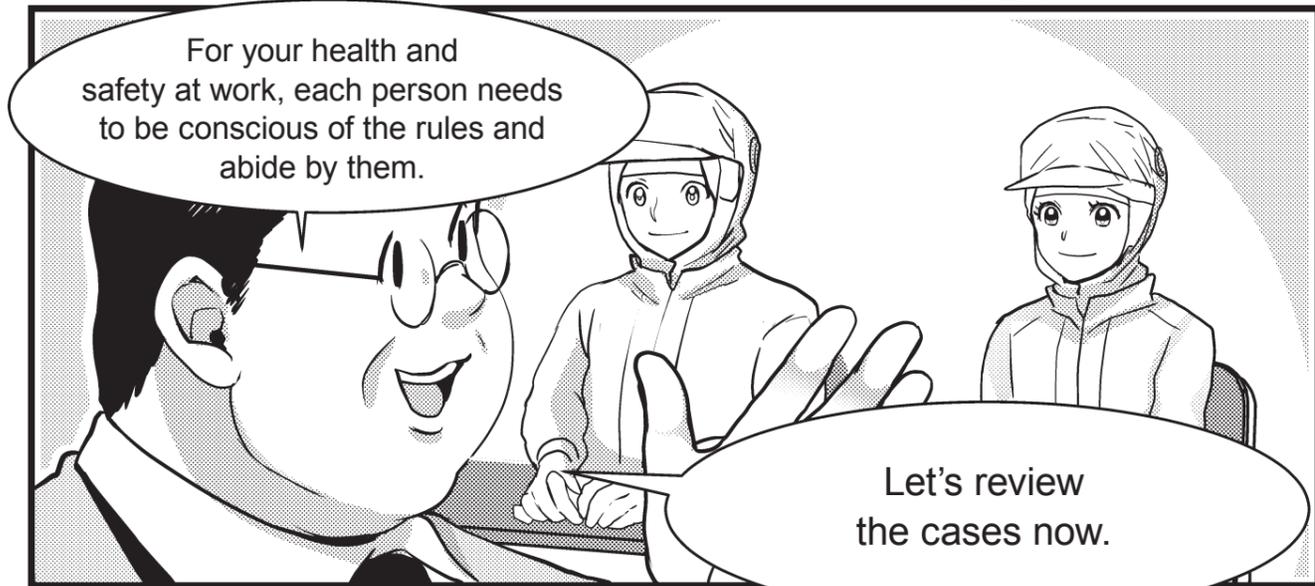
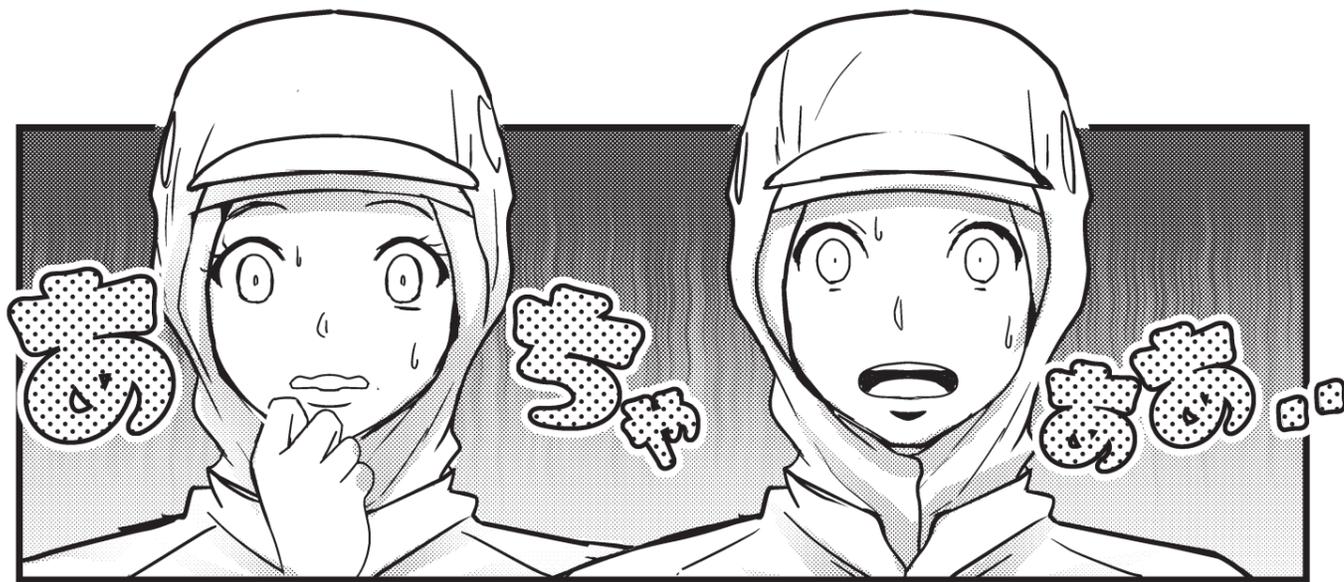
Are you okay?!



What happened?

She almost got caught in the conveyor belt.





## Precautions to remember when working in food processing



### 1 | Watch out for blades.



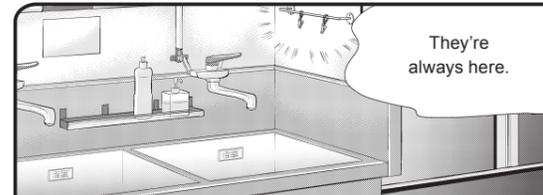
When washing blades by hands, watch out for which way the blade is facing. Also washing with bare hands is very dangerous. Make sure to wear protective gear such as gloves.

### 2 | Watch out for rotating objects.



Rollers, mixers, and conveyor belts move slowly, but if you get caught, they can exert strong pulling force. Be careful as this could potentially lead to a serious accident.

### 3 | Follow the rules.



Understand the rules at your workplace as well as regularly check them. If something unusual happens, first report it to your supervisor.

### 4 | Observe the 4S principles.



Make sure to observe the 4S principles (\*) on a regular basis, and work hard to avoid causing accidents.  
\*Refer to "Learn through Manga: Health, Safety, and Injury Prevention for Workers (common teaching materials)" for more details.

Industrial injuries could happen to anyone.



It's important to remember that abiding by the rules is for the sake of protecting your physical health, family, and life.

Daily communication at a workplace is also important in case something happens.



Okay!

I'll follow the rules and work hard every day!



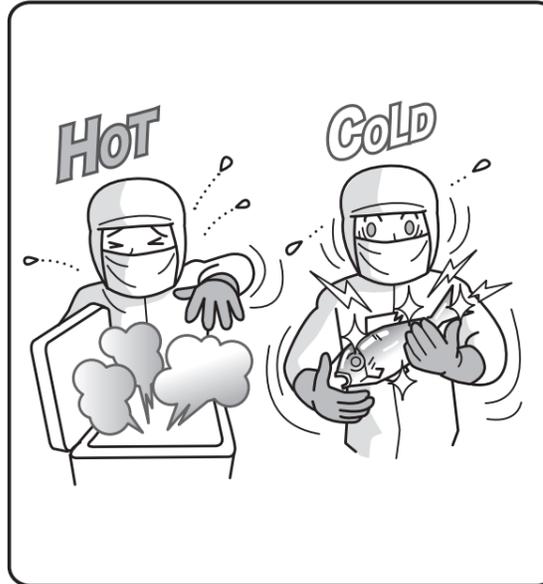
Food processing

Things to watch out for!

# Tips for health and safety!



**1** Watch out for burns and frostbite!



**2** Before you start work, make sure to check if the safety device correctly operates!



**3** If you feel any danger, do not hesitate to press the stop button!



**4** Correctly wear your work clothes!

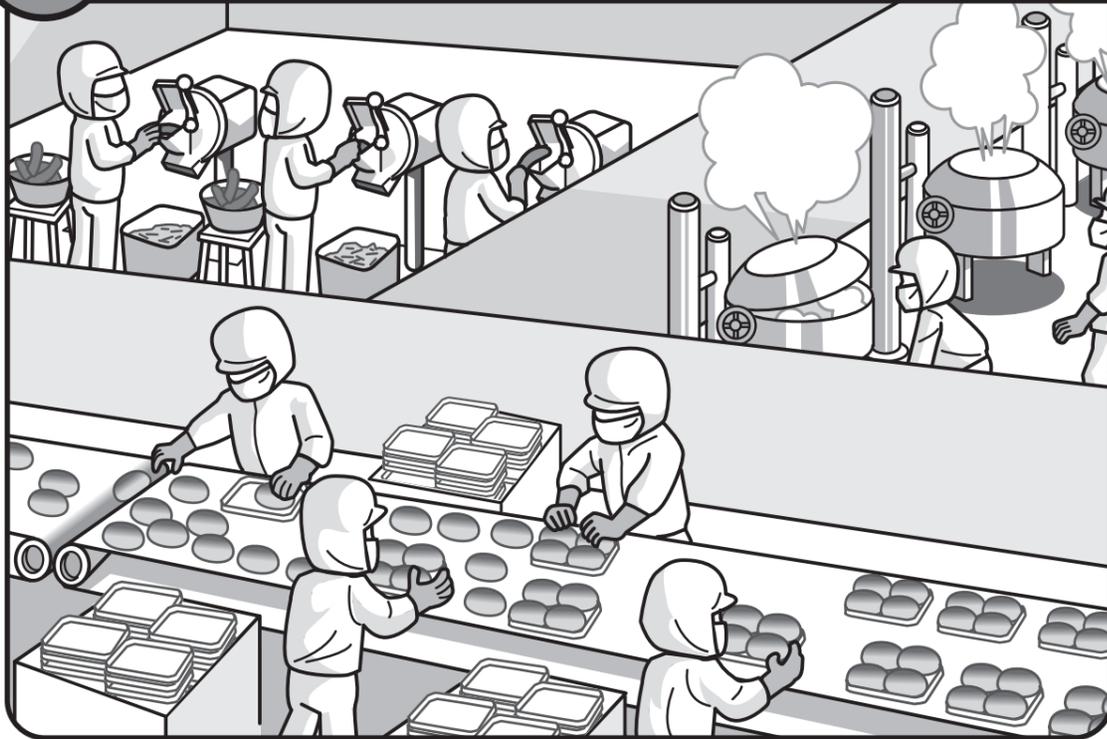


Know the dangers that can be found within the workplace!

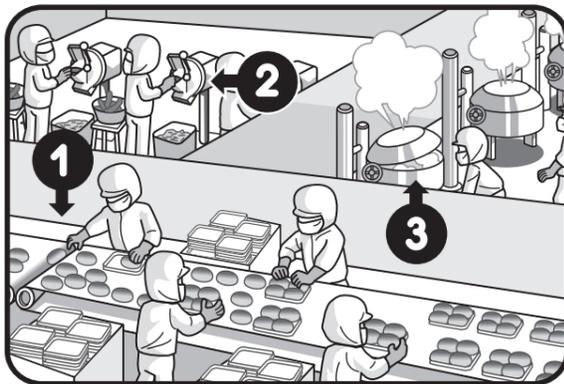
# Hazard Awareness Training

(Kiken Yochi Training/KYT)

## Q Spot where the hazards are!



## A These are the hazards!



**1**  
When you remove a foreign object, make sure that the machine has completely stopped.



**2**  
Do not look away while you're working.



**3**  
Watch out for burns from steam.



Think carefully and see if you can spot any other possible hazards.



Contact information regarding this material  
Safety Division,  
Industrial Health and Safety Department,  
Labor Standards Bureau,  
Ministry of Health, Labor, and Welfare