

まんがでわかる

English

英語

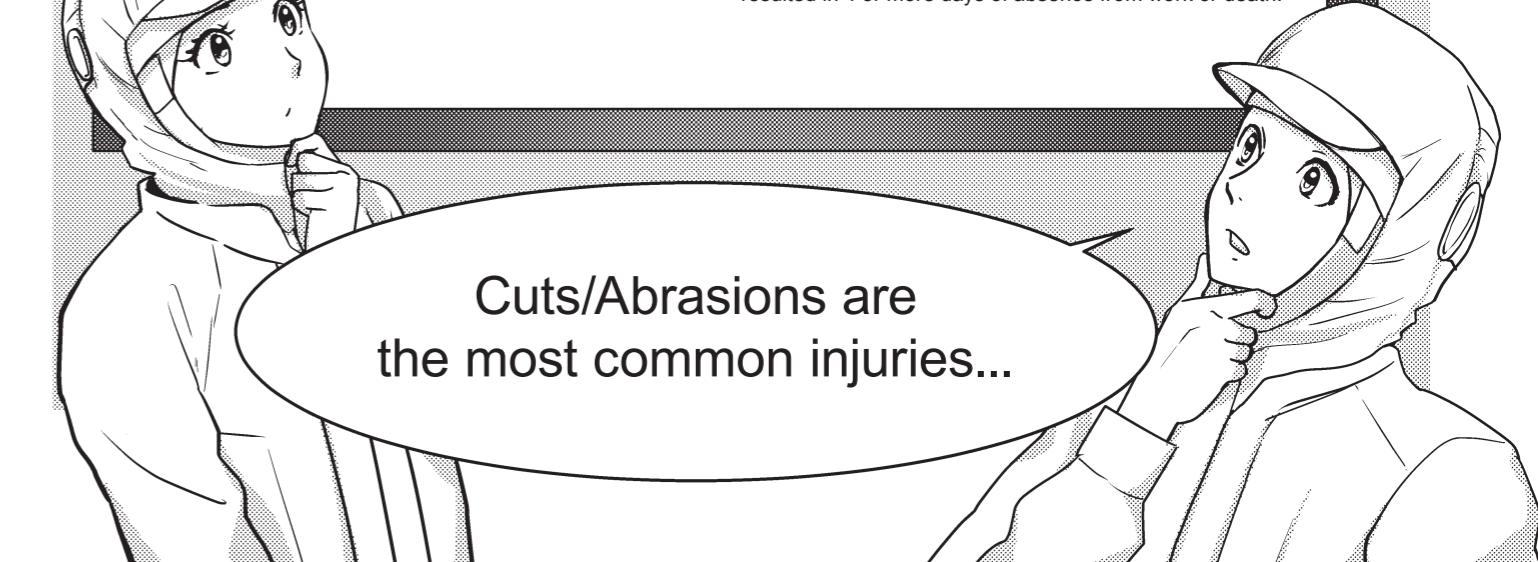
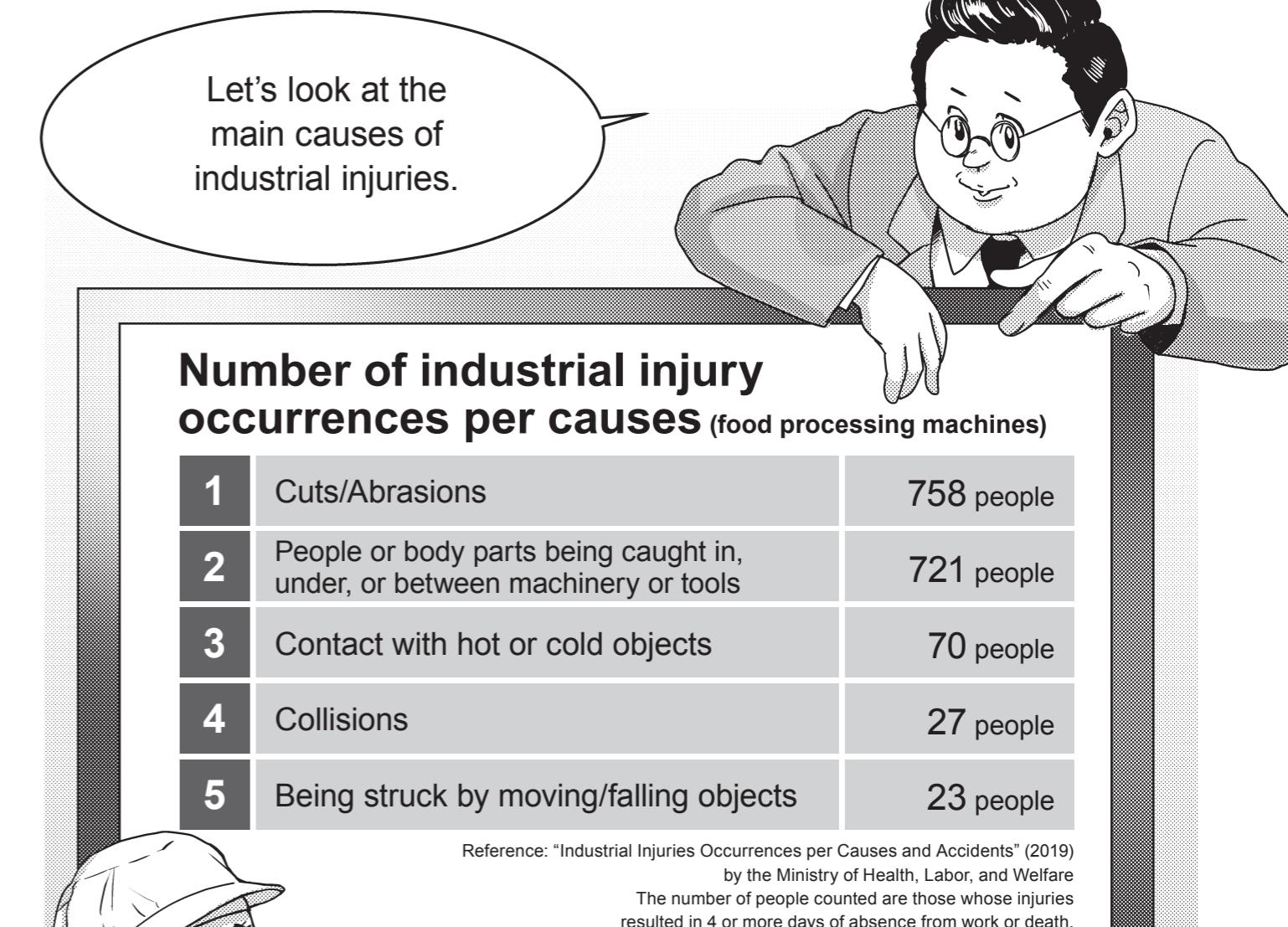
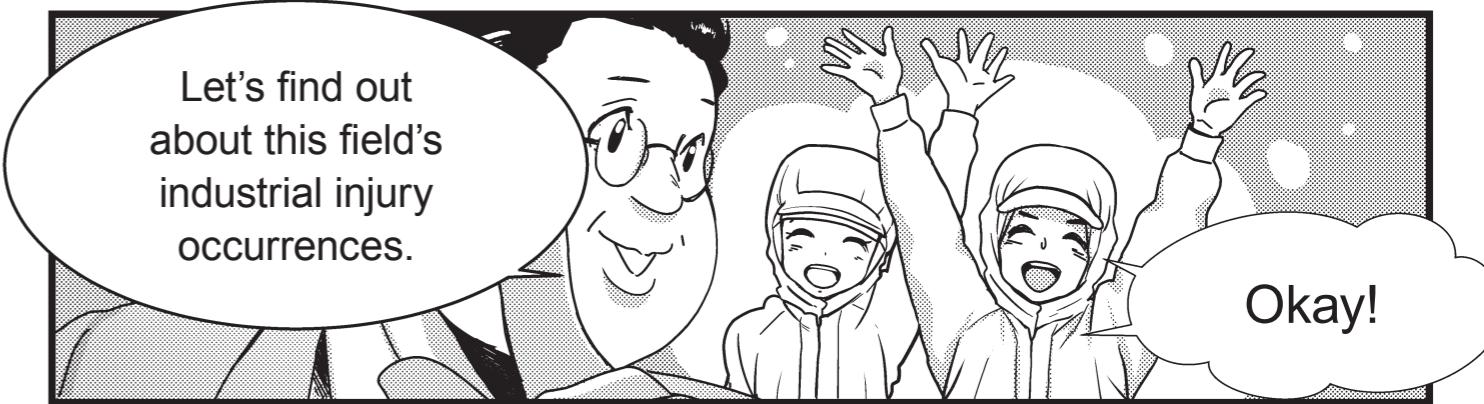
食品加工の安全衛生

Learn through Manga

Health and Safety for Food Processing



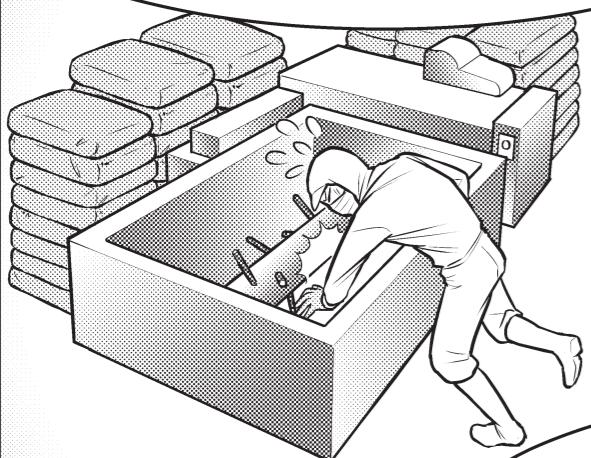
This audiovisual material has been created for the purpose of learning the basics of health and safety for workers who work with food processing machines like slicers and mixers.



That's right.

People or body parts being caught in, under, or between machinery or tools especially tend to lead to severe injuries.

If your clothes come in contact with a rotating object, you could get caught and break your fingers or arm.



Not just food processing machines like mixers, but conveyor belts used in many factories also have rotating objects. People could get caught and hurt themselves badly.

The pulling force is that strong?

A conveyor belt frequently moves slowly, so you'd tend to think it'll be okay, but you can get pulled with such force that you won't be able to resist and your whole body could be pulled in.

What can we do to avoid getting caught in machinery?

Workers themselves have to be very careful, but each workplace has their own rules in order to work safely, such as only approaching a machine after confirming that the rotation has stopped.

It's too much effort to confirm every time...

Basically, we just need to be careful not to get caught, right?

What?

You need to follow the rules so that not only yourself but also others around you won't get into accidents!

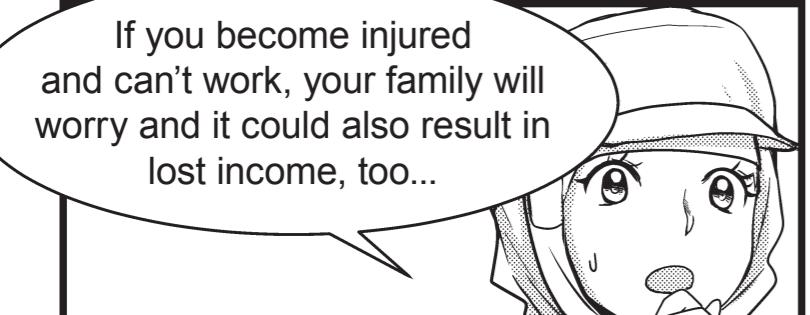
Y-yes, sir!

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



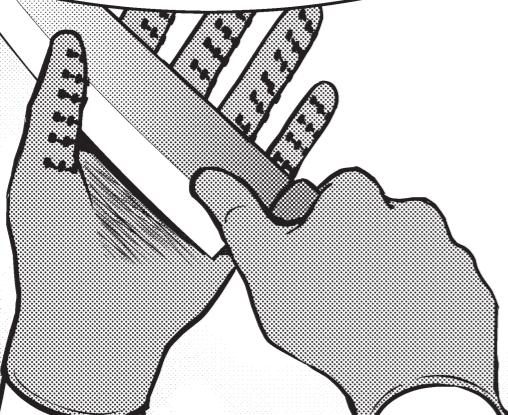
Even if a slicer is not in operation, if you touch the blade of a slicer with a bare hand, it could lead to a serious injury like loss of a finger.

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?



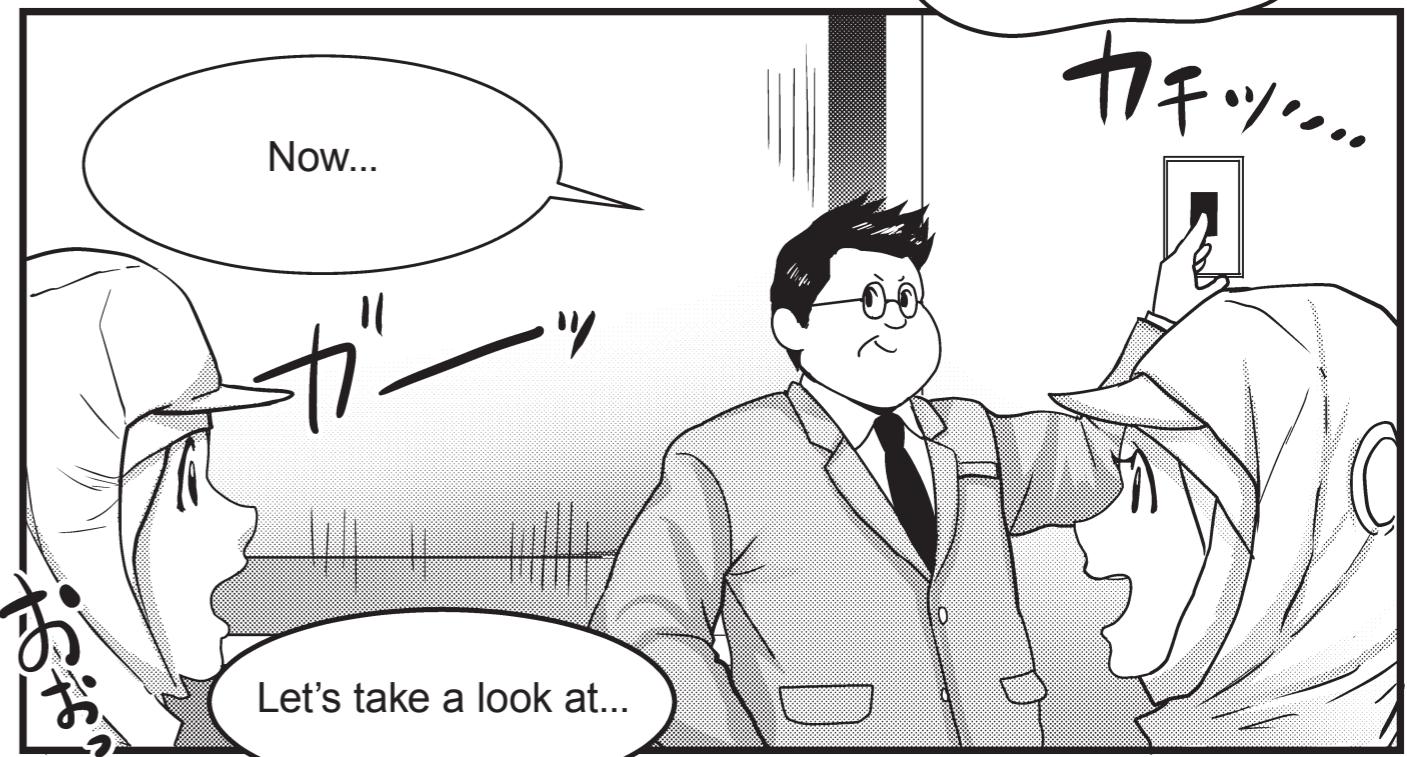
Yes.

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

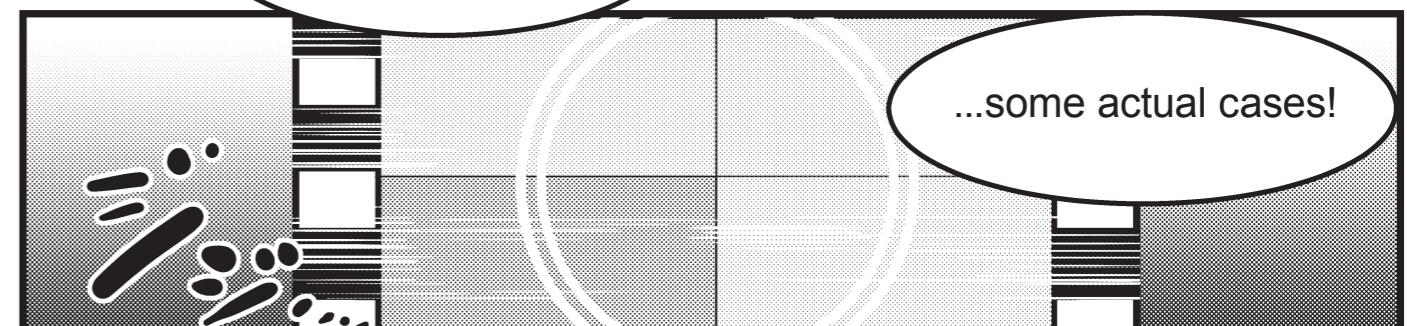


I see...

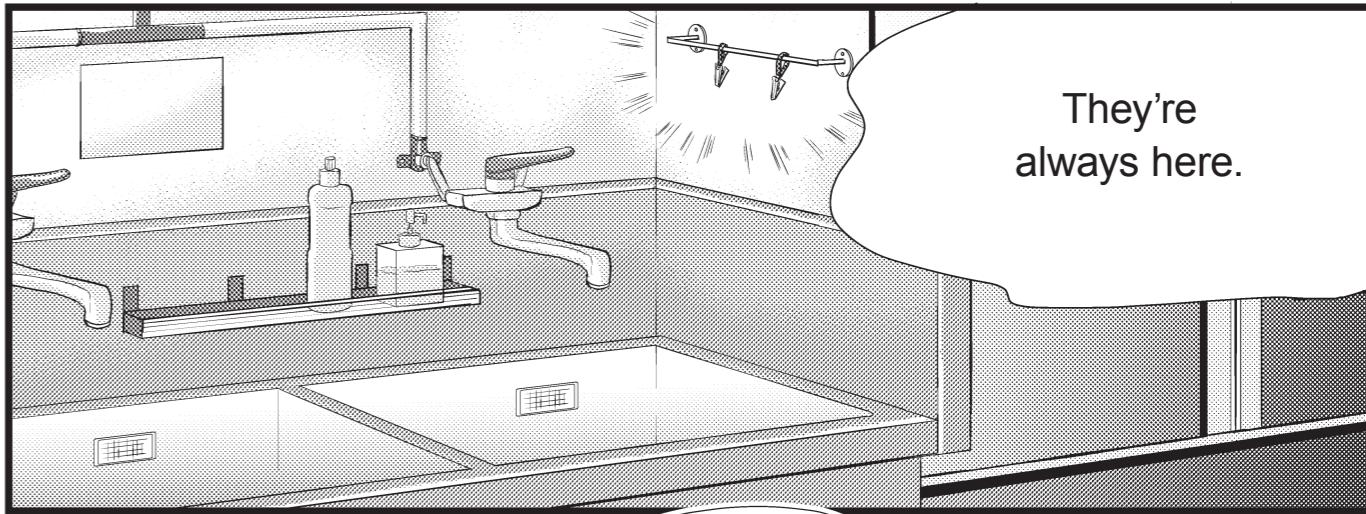
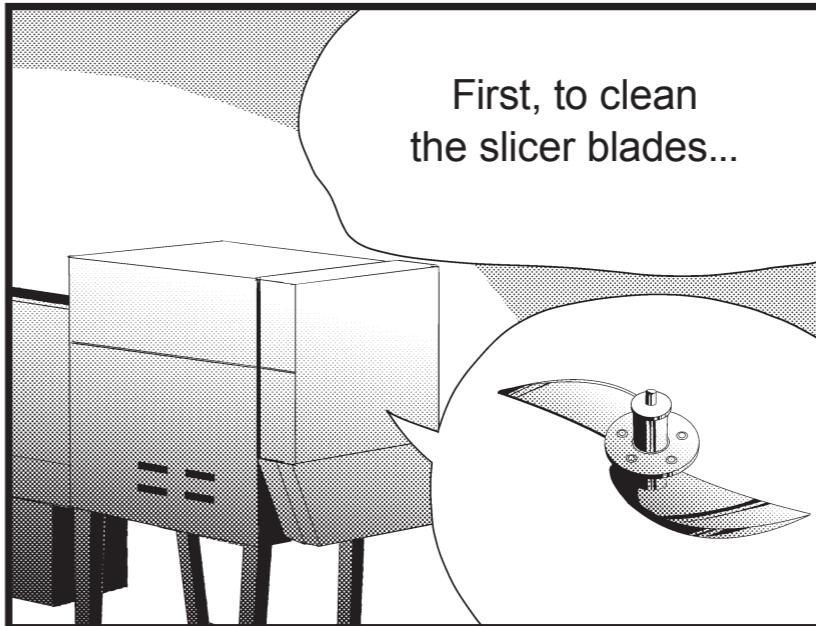
Now...

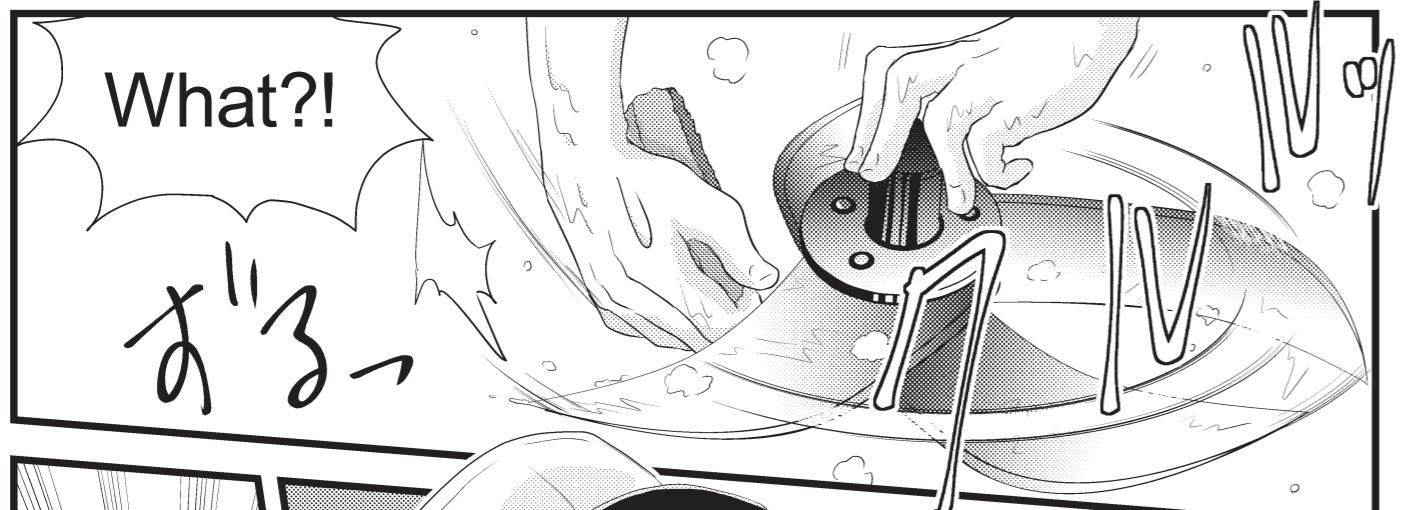


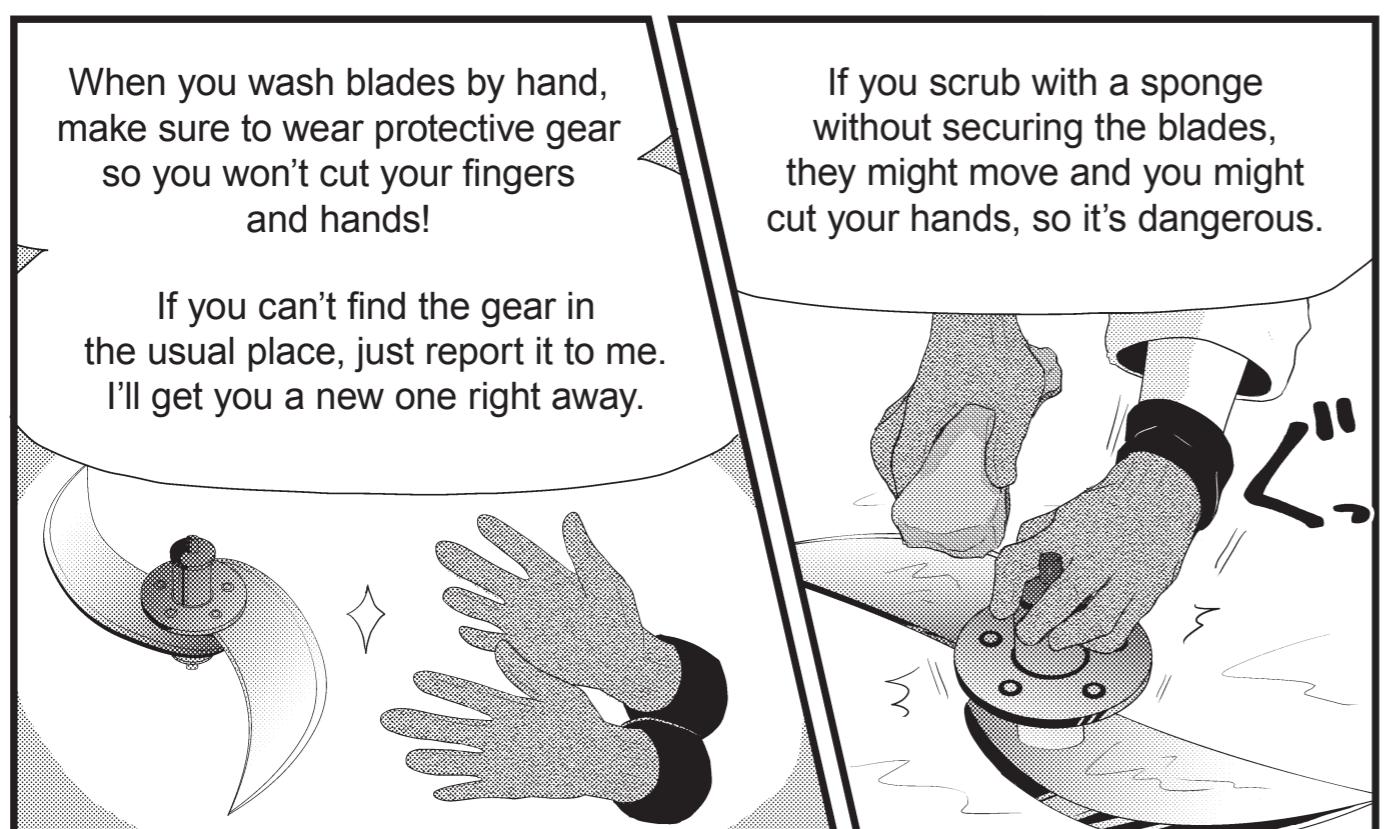
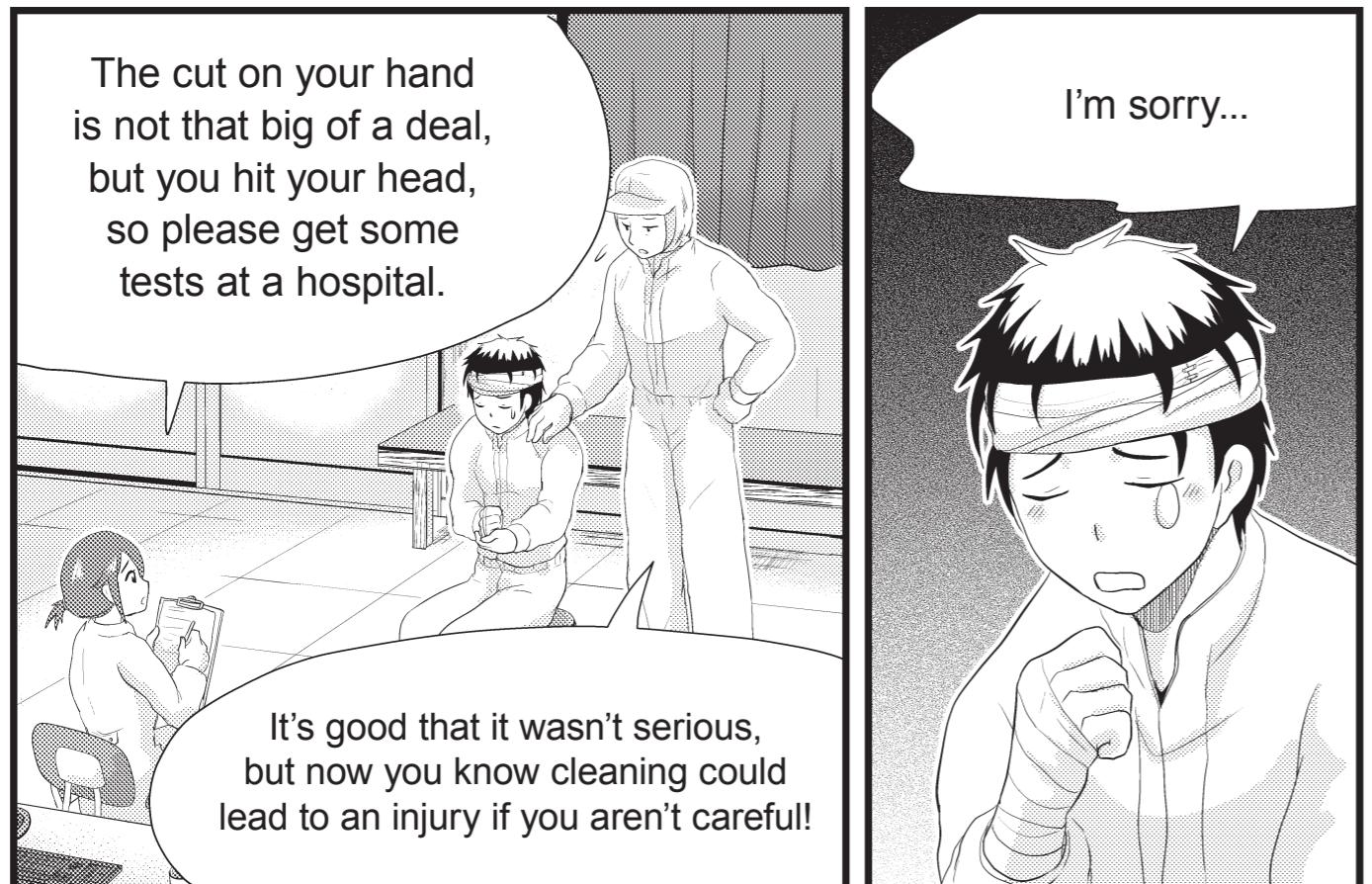
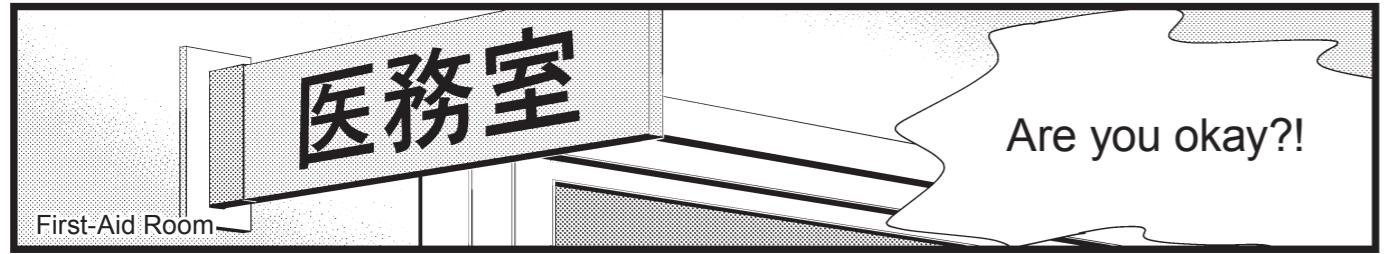
...some actual cases!



Case 1



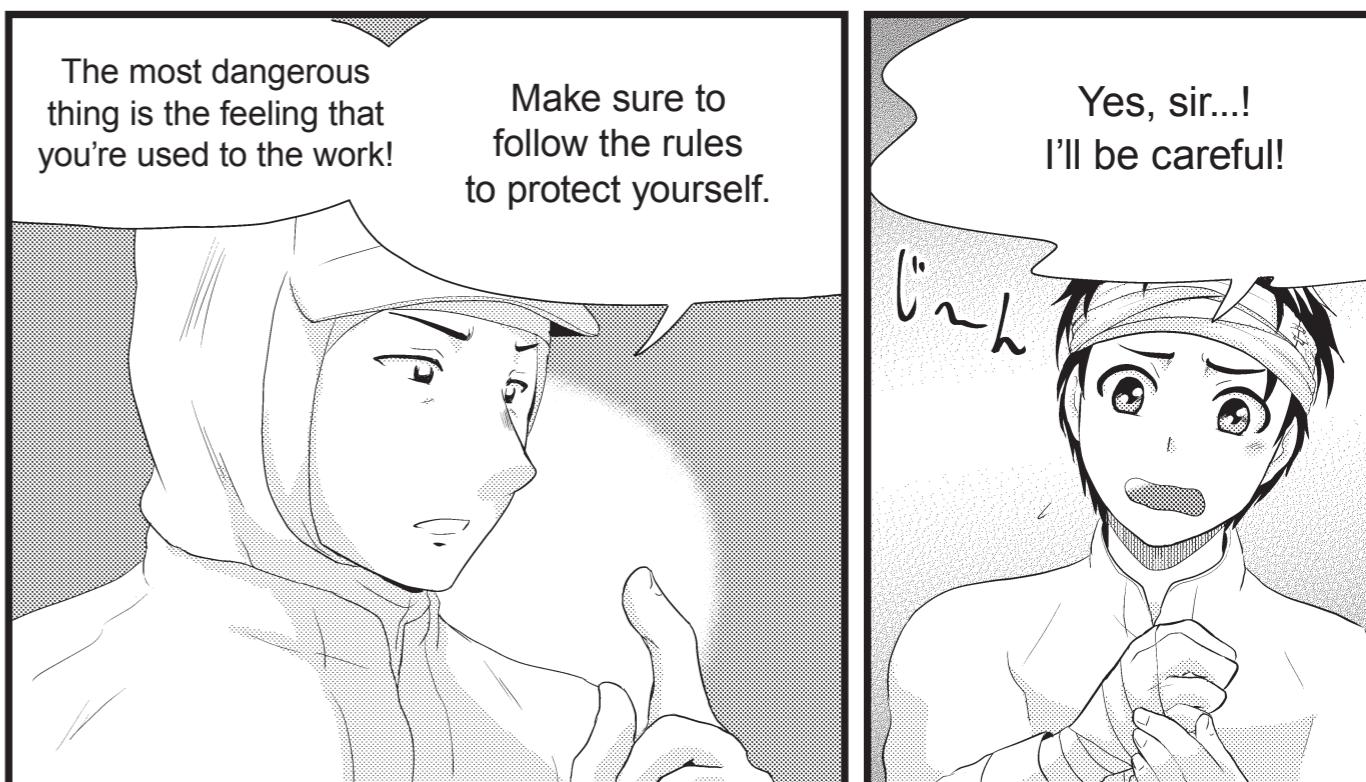
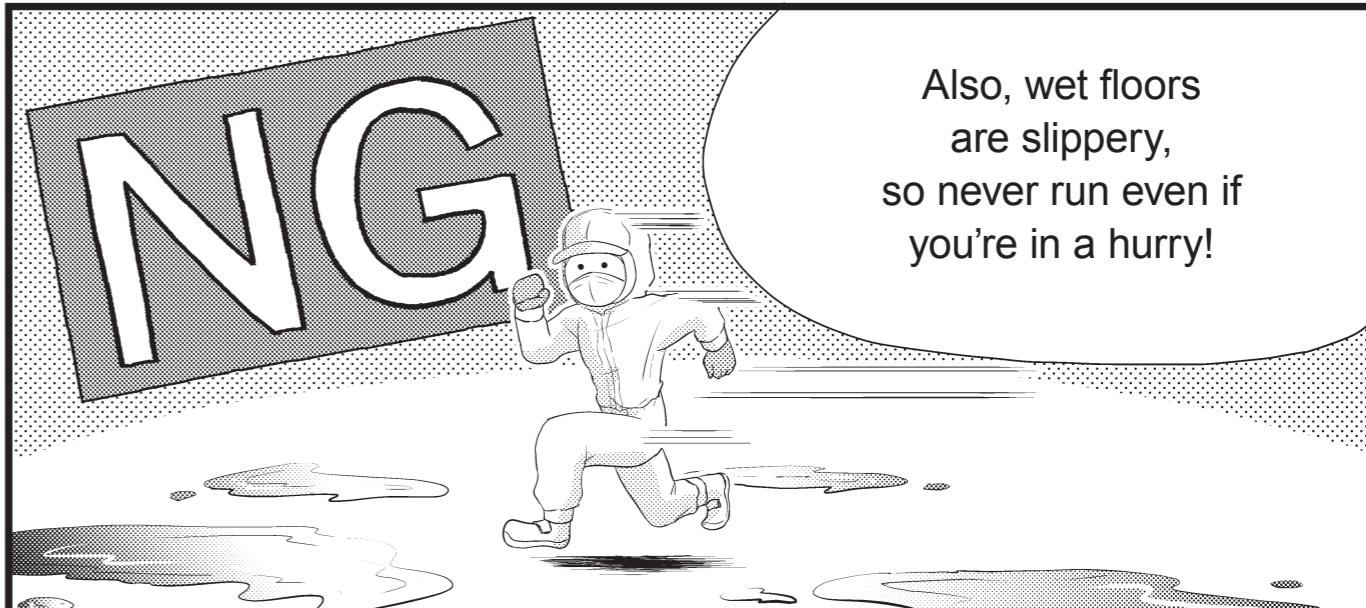




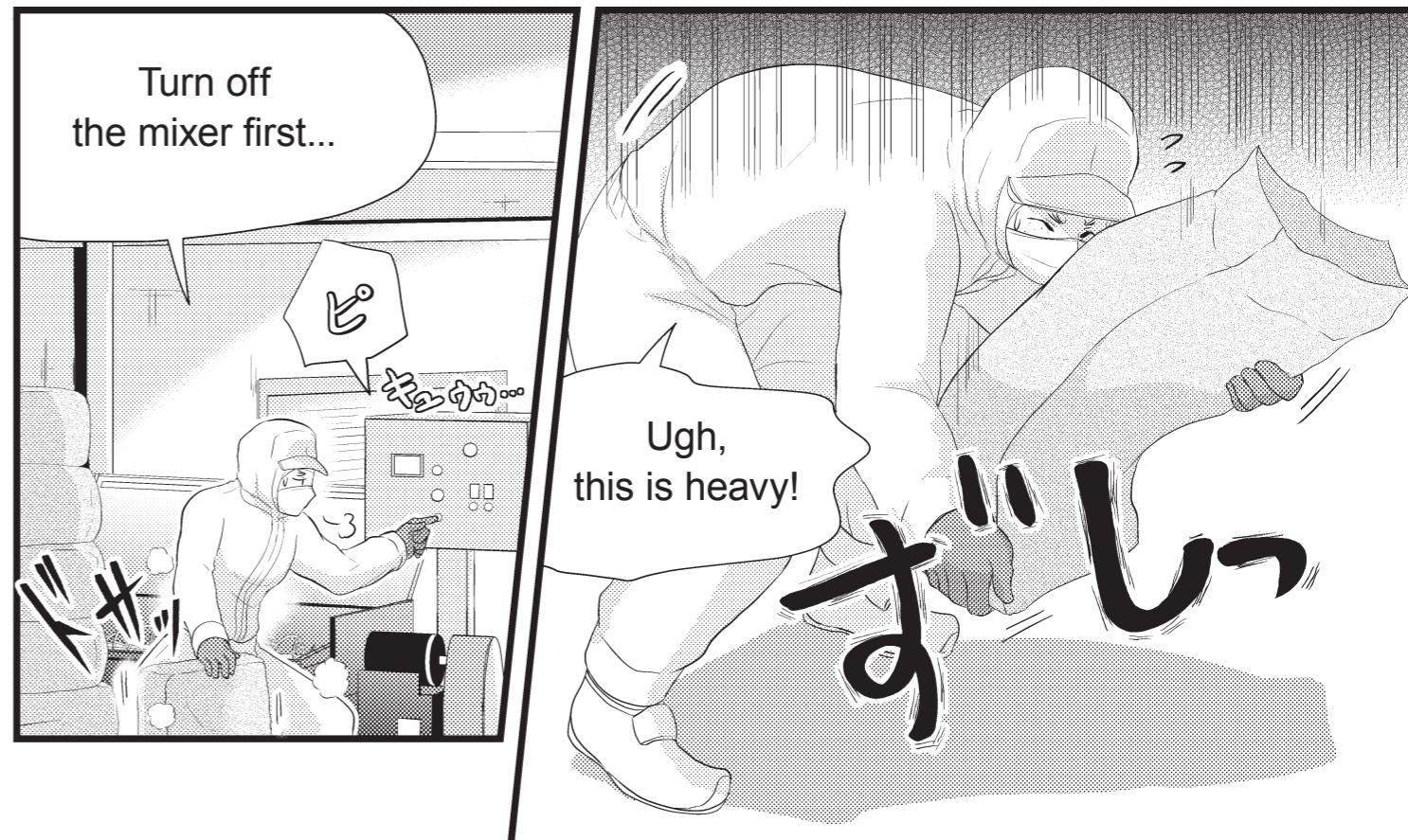
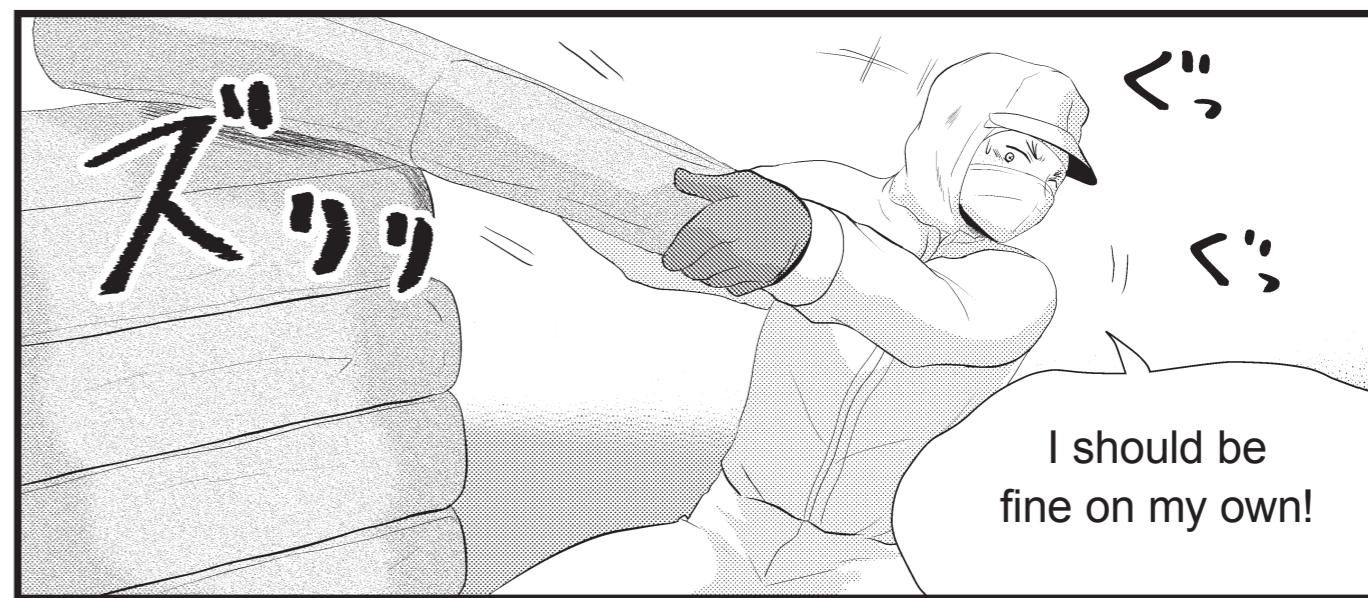
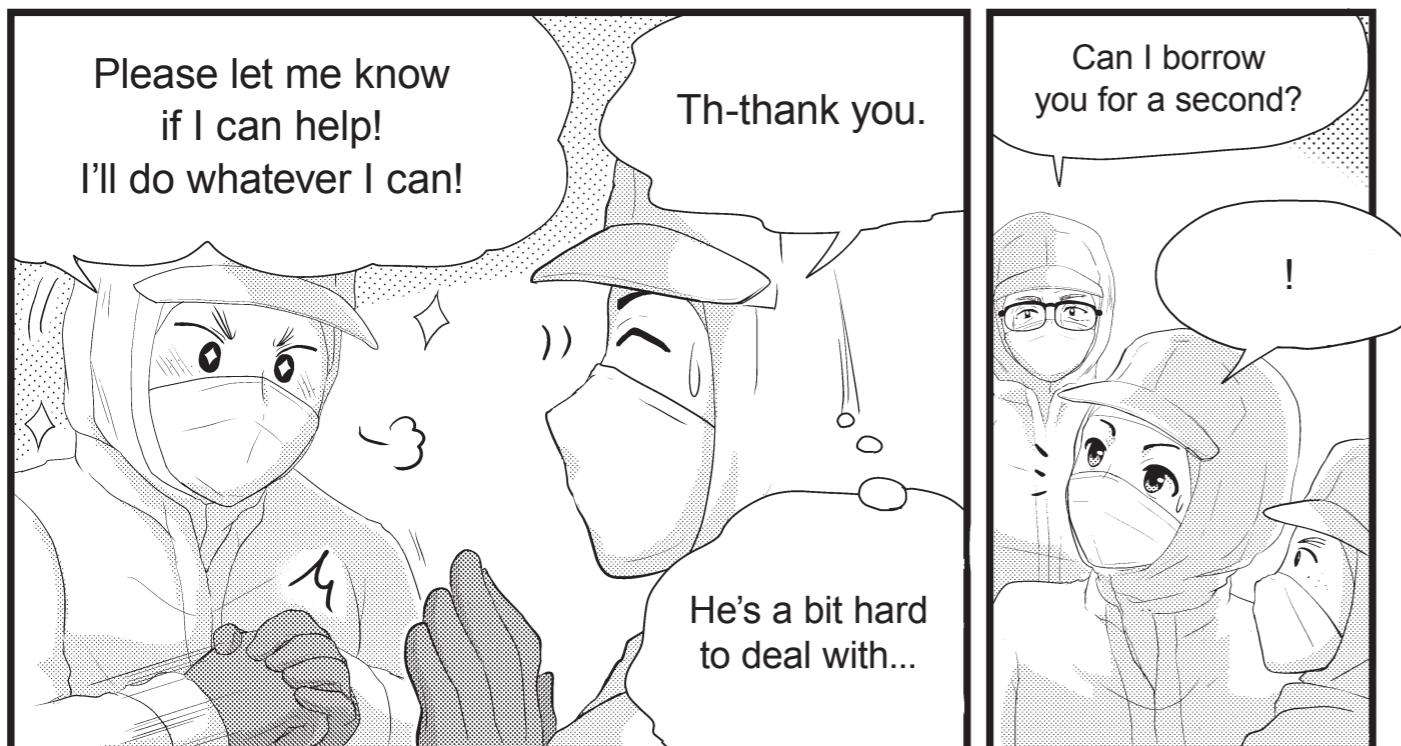
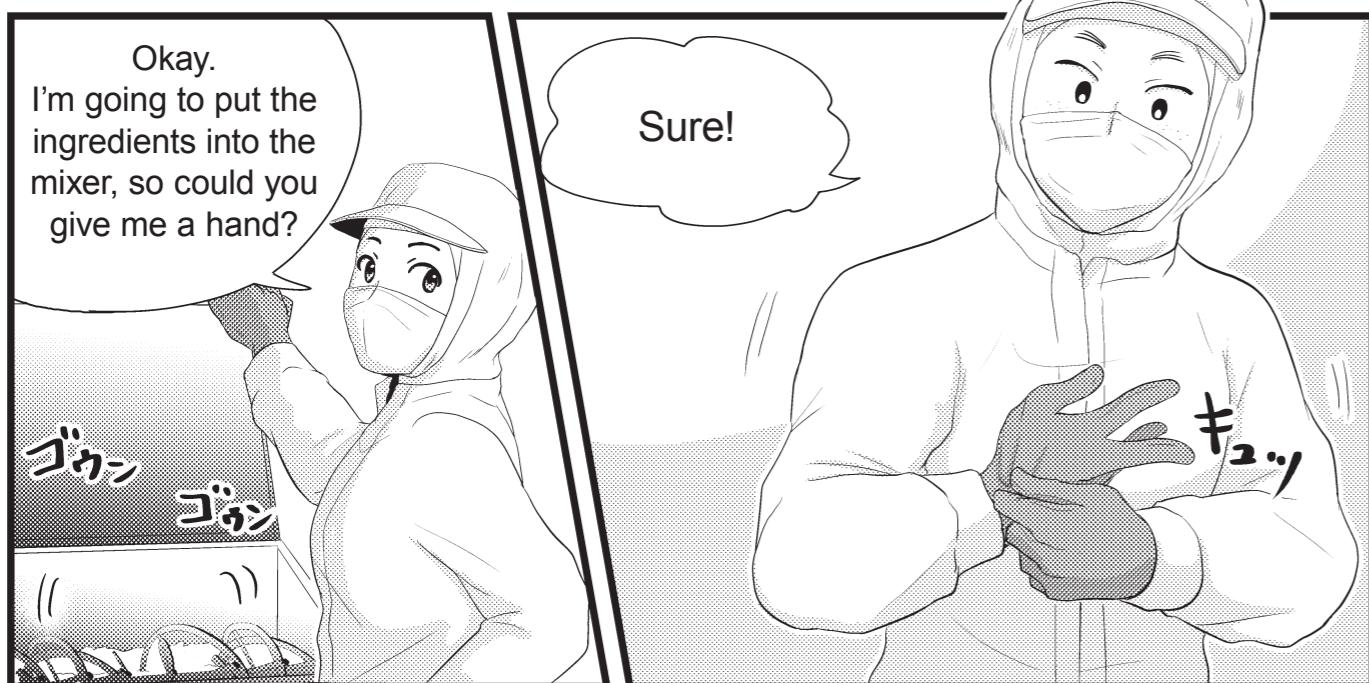
When you wash blades by hand, make sure to wear protective gear so you won't cut your fingers and hands!

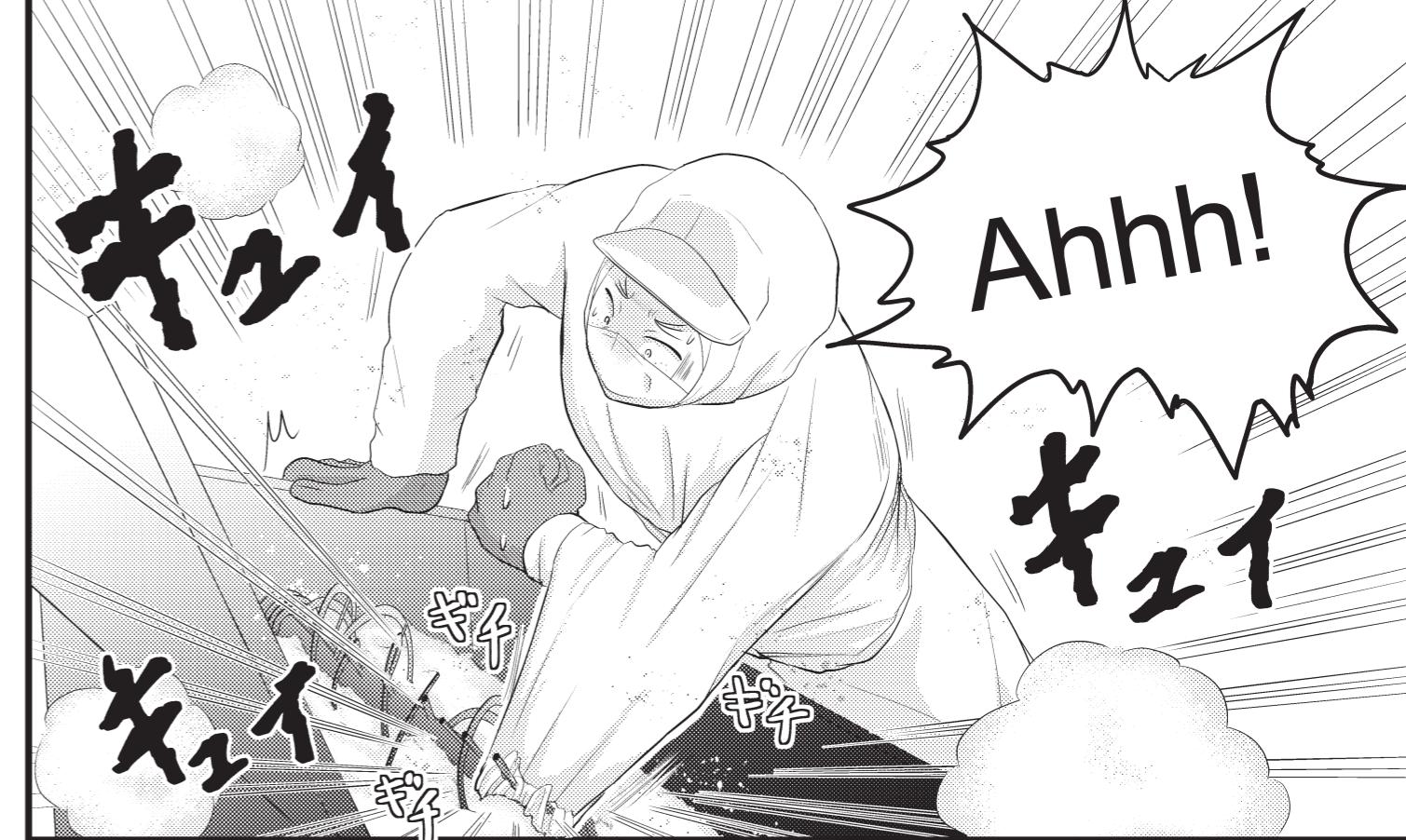
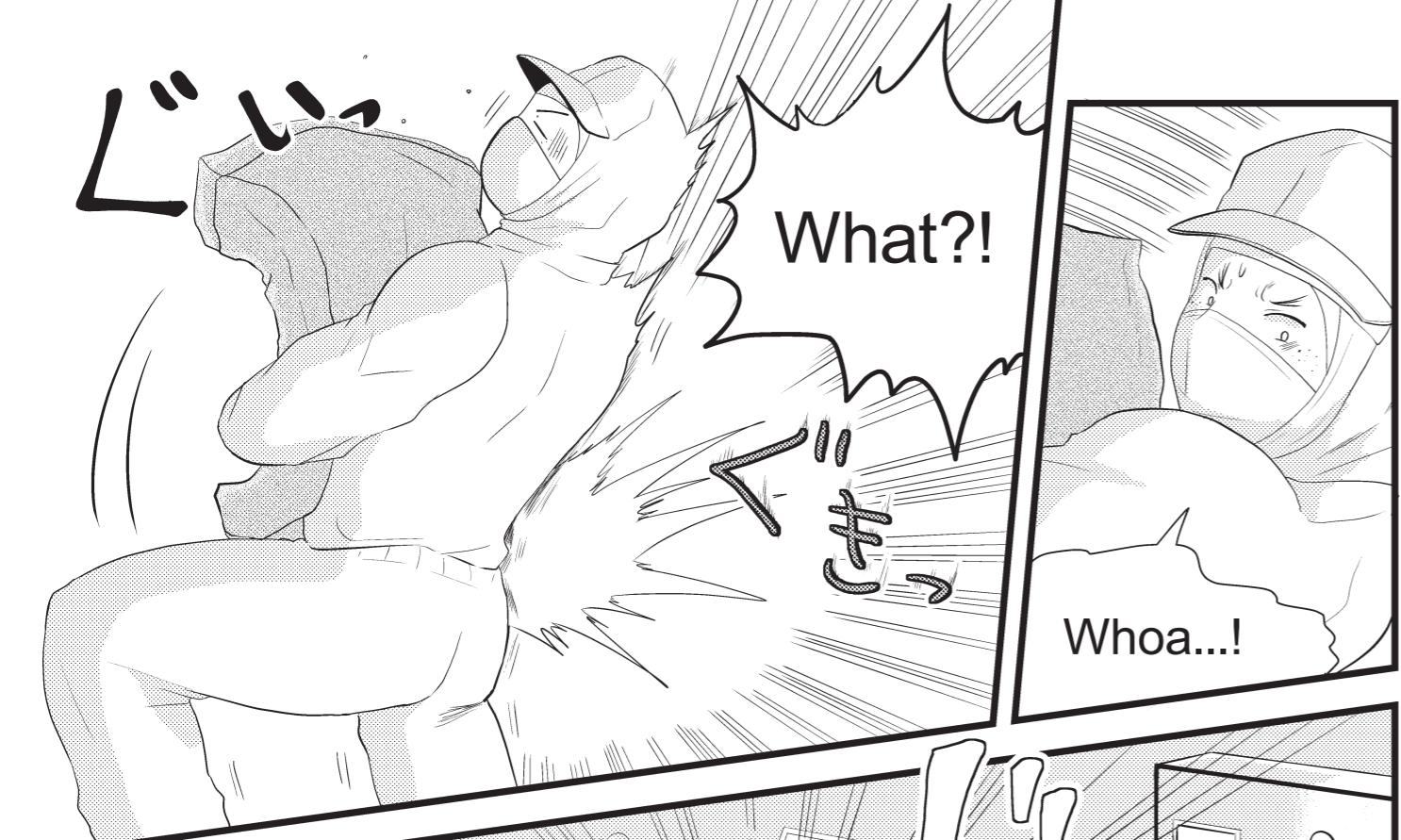
If you can't find the gear in the usual place, just report it to me. I'll get you a new one right away.

If you scrub with a sponge without securing the blades, they might move and you might cut your hands, so it's dangerous.



Case 2





医务室

First-Aid Room

What in the world have you done to yourselves?

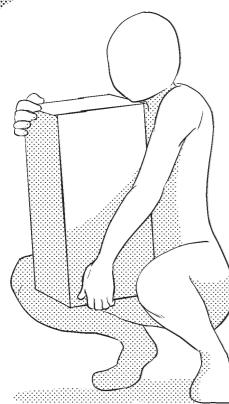
We're sorry...

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

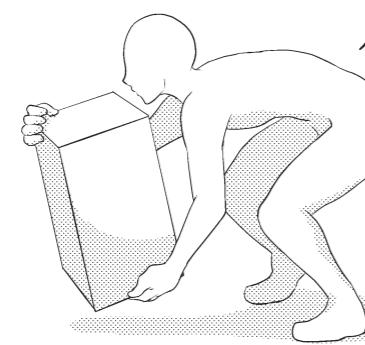
Do not make decisions on your own, follow the instructions and rules.

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.



OK



NG

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.

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.

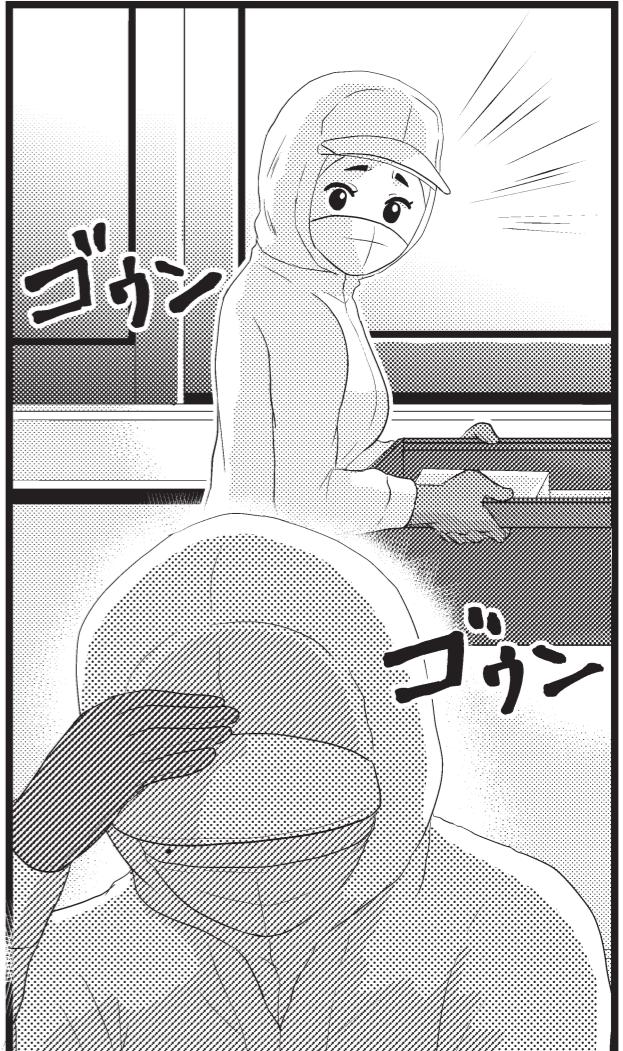
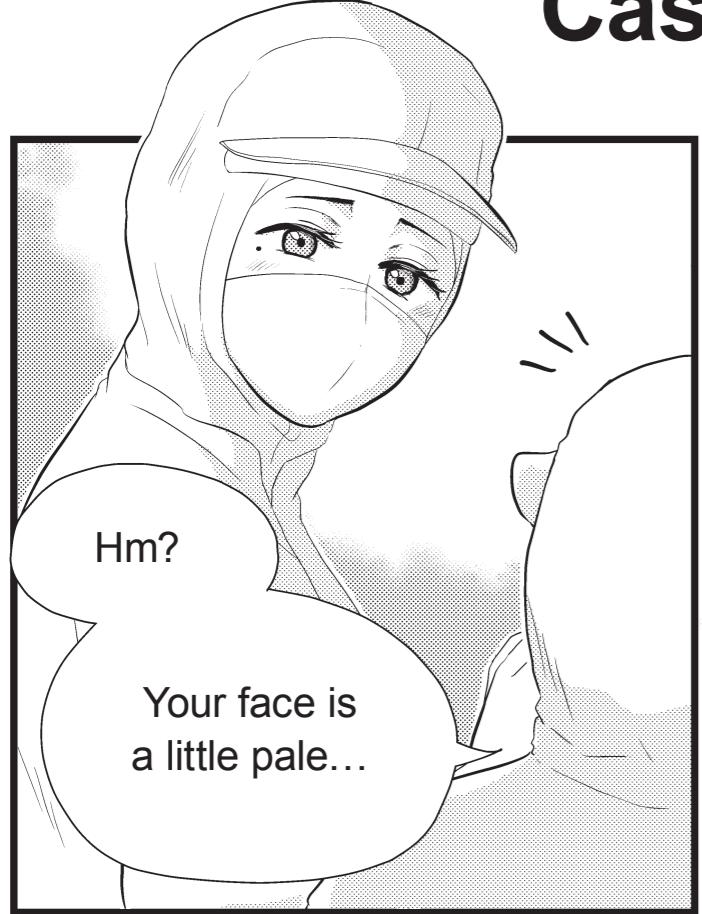
Don't forget to wear slip resistant shoes, too!

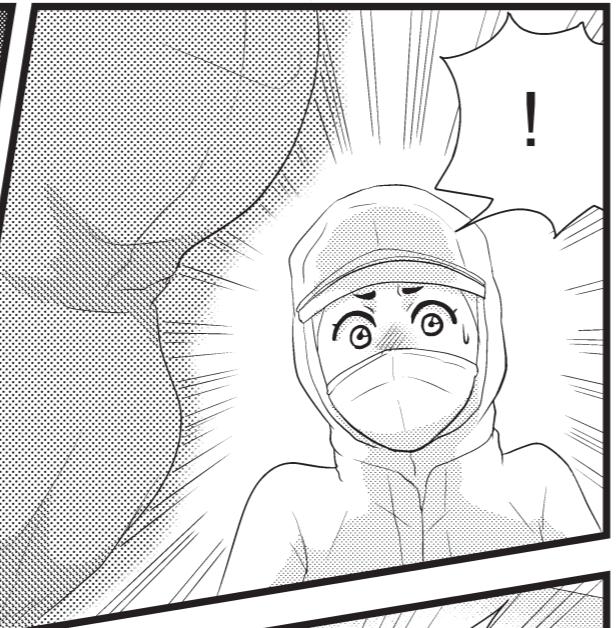
I can't believe you two had to come to the first-aid room together...

Maybe you should start a comedy duo together.

Give me a break!

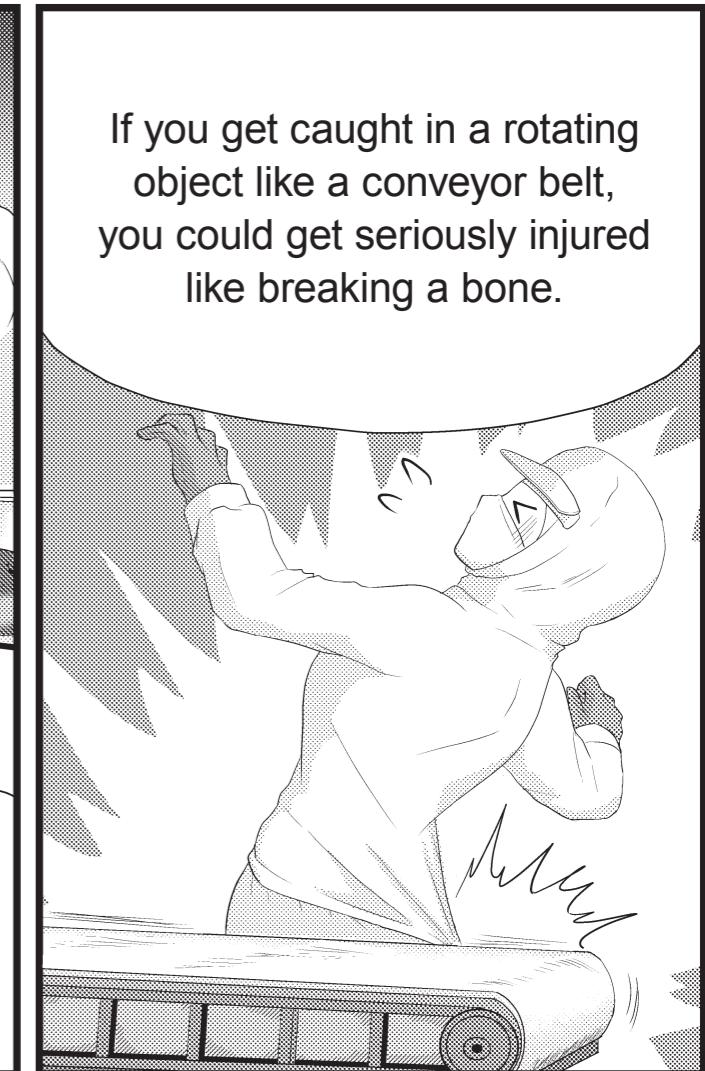
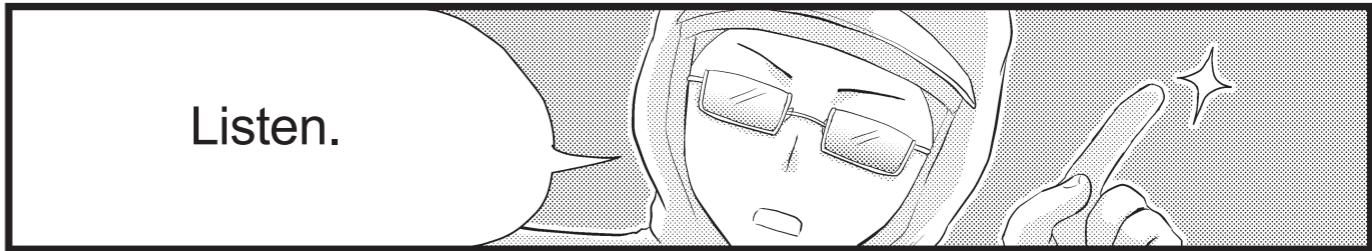
Case 3

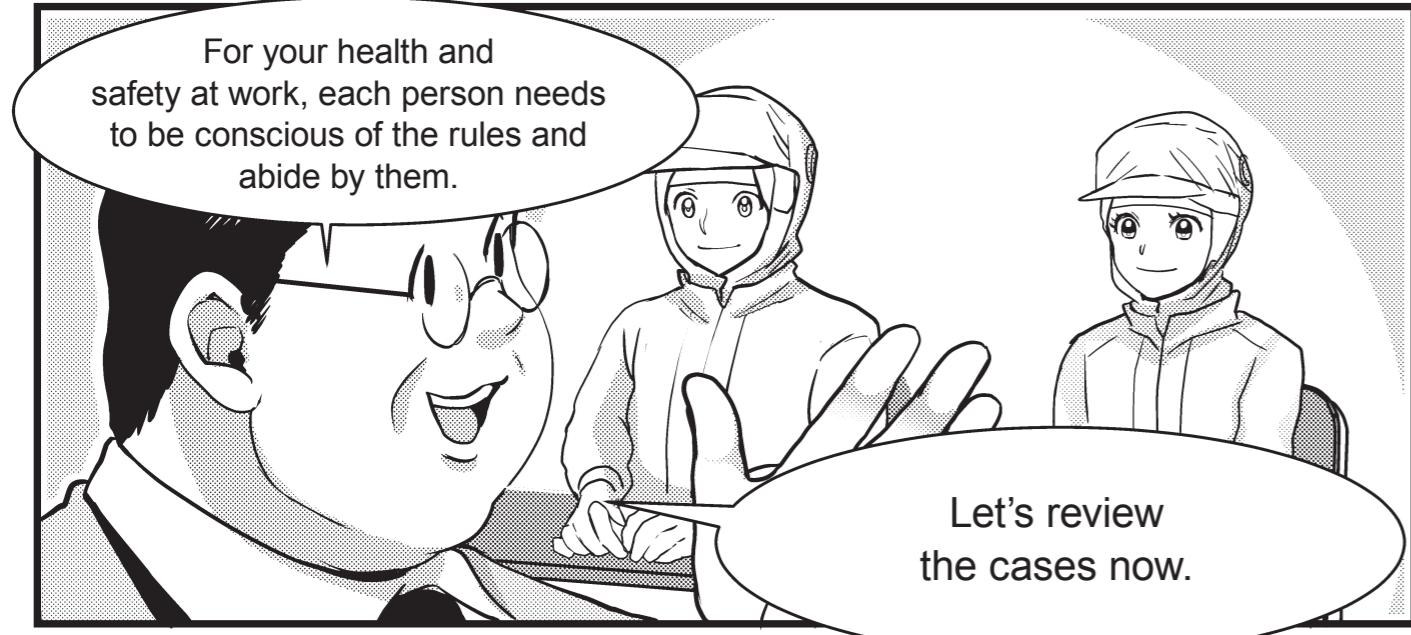
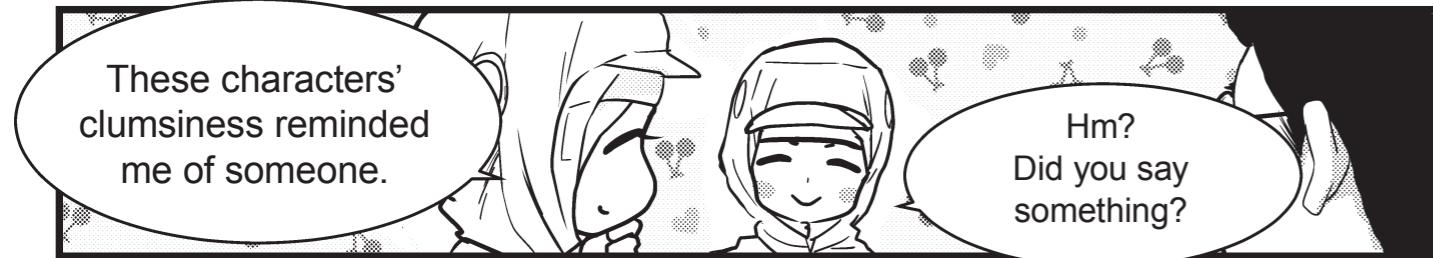
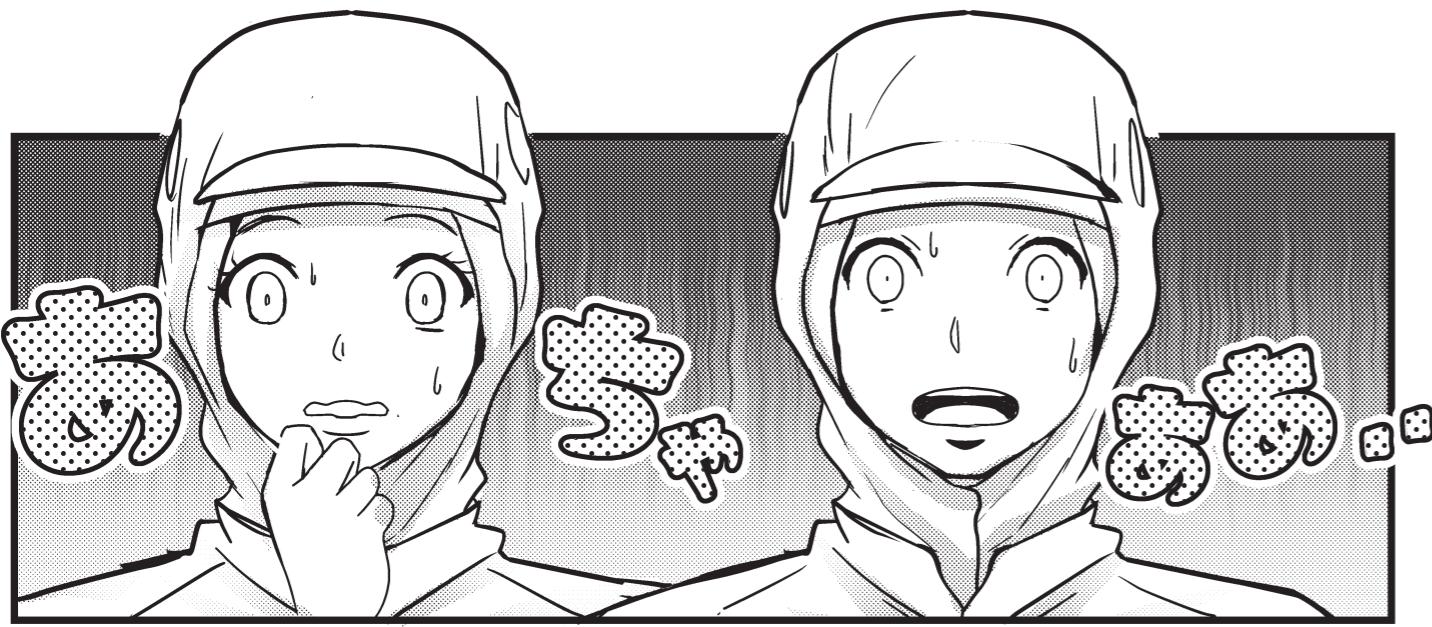






Okay...
I'm sorry...





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.

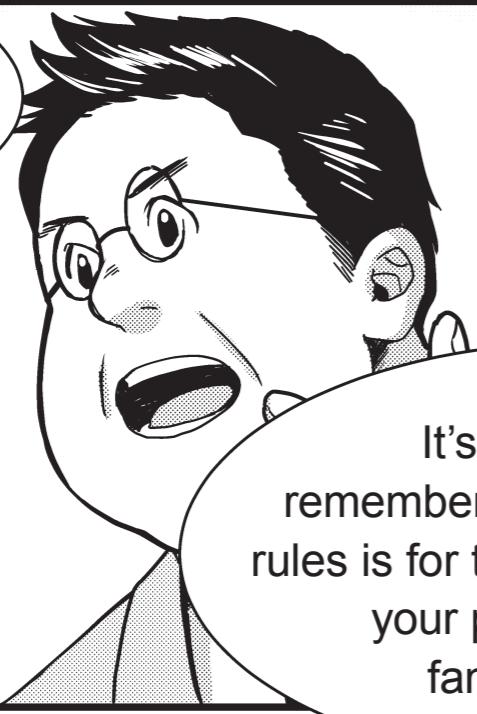
4 | Observe the 4S principles.



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.

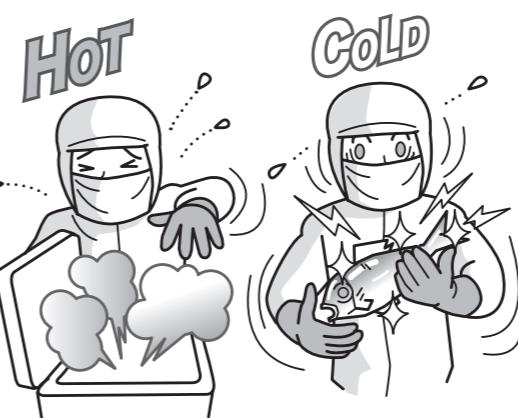


Food processing

Things to watch out for!

Tips for health and safety!

1 | Watch out for burns and frostbite!



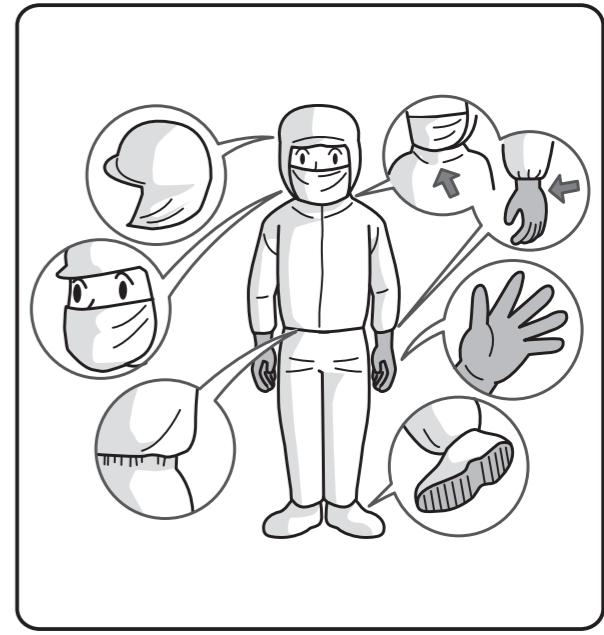
2 | Before you start work, make sure to check if the safety device correctly operates!



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



4 | Correctly wear your work clothes!



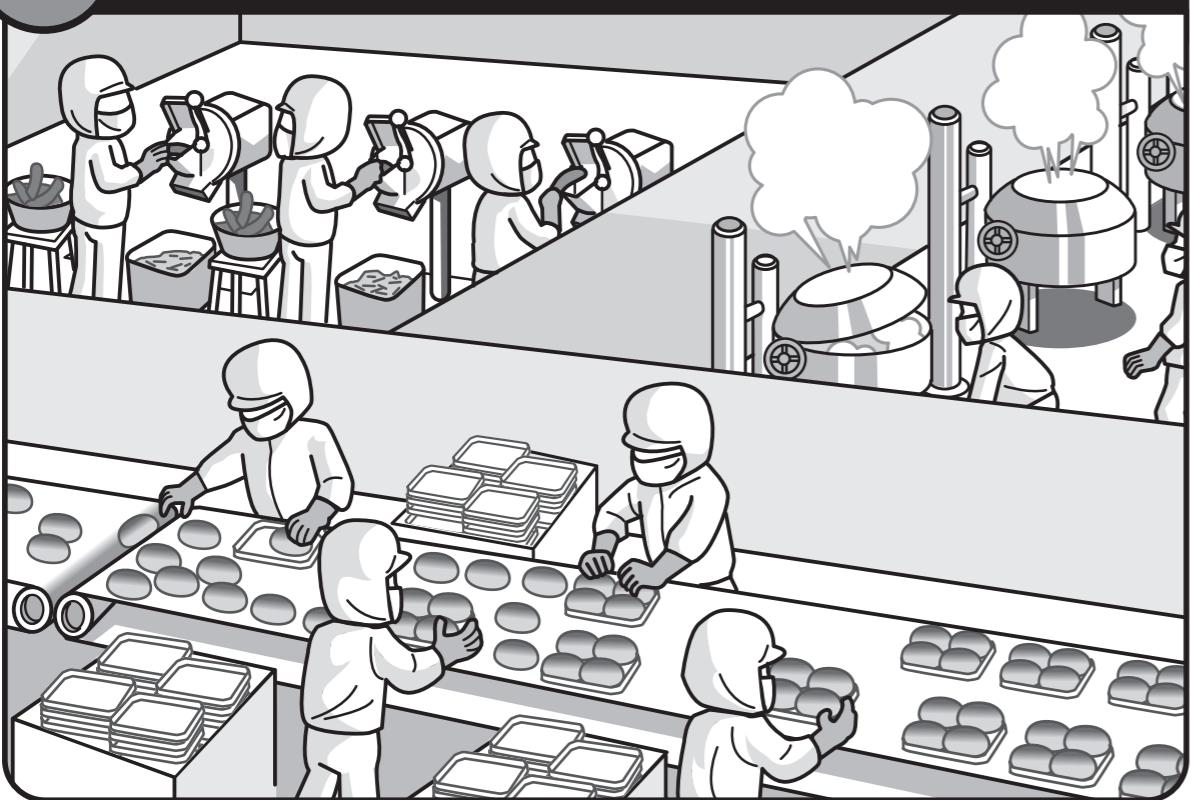
Learn through pictures

Know the dangers that can be found within the workplace!

Hazard Awareness Training (Kiken Yochi Training/KYT)

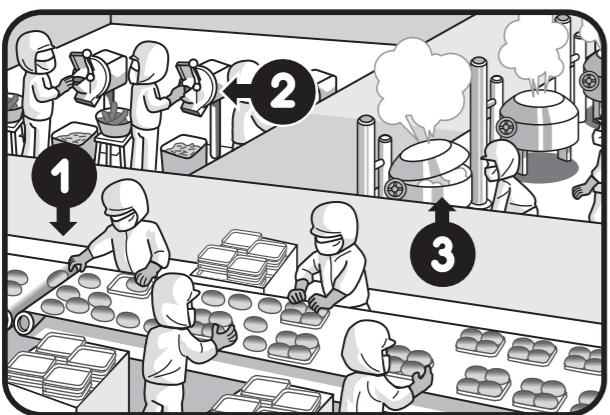
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Spot where the hazards are!



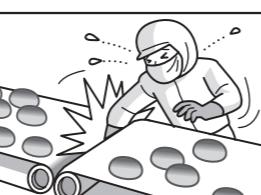
A

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.

Learn through Manga

Health and Safety for Food Processing

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