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SAFETY IN THE MEAT INDUSTRY

STANDARDS ASSOCIATION OF AUSTRALIA
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THE FOLLOWING SCIENTIFIC, INDUSTRIAL AND GOVERNMENTAL organizations and departments were officially represented on the committee entrusted with the preparation of this standard:

Australian Council of Trade Unions
Australian Meat Exporters Federal Council
Australian Meatworks Federated Council
Council of Australian Public Abattoir Authorities
CSIRO, Meat Research Laboratory
Departments of Agriculture (N.S.W. and Vic.)
Department of Health
Departments of Labour and Industry
Department of Labour Relations and Consumer Affairs, Qld
Department of Primary Industry
Department of Productivity
Meat and Allied Trades Federation of Australia
Medical Department, Government of W.A.
Safety Institute of Australia
Trade Union Clinic and Research Centre Ltd
Victorian Meatworks Association

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To keep abreast of progress in industry, Australian standards are regularly reviewed. Suggestions for improvements to published standards, addressed to the head office of the Association, are welcomed.

This standard was issued in draft form for public review as DR 76003.

AUSTRALIAN STANDARD

CODE OF PRACTICE FOR

SAFETY IN THE MEAT INDUSTRY

AS 2056—1977

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PREFACE

This code was prepared by the Association's Committee on Safety in the Meat Industry at the request of the Safety Standards Board.

The principles of the code are intended for application to all levels of operation in the meat industry, from large meatworks to the retail shop. The committee was most anxious that this first edition gain acceptance by the industry and represent a realistic and practical level of requirements aimed at improving the safety record within the industry. It is intended that these requirements will be reviewed in the light of experience gained in the application of the code and that, wherever appropriate and practicable, more specific and sophisticated requirements will be included in subsequent editions.

Throughout the code, many references are made to the 'relevant competent authority'. The committee has considered this necessary owing to the number of authorities which have regulatory powers in relation to the meat industry.

Requirements pertaining to diseases transferable from animals (e.g. zoonoses, brucellosis and the like) are not covered by this code. For details of requirements appropriate to such diseases reference should be made to publications prepared by federal and state Departments of Health.

In the preparation of this code, consideration was given to the following publications:

'Safety for the Meat Industry', Industrial Foundation for Accident Prevention (W.A.)

'Meat Industry Safety Guidelines', National Safety Council (U.S.A.)

Acknowledgement is made of the assistance received from these sources.

Reference may be necessary to the following standards:

AS 1269 SAA Hearing Conservation Code

AS 1337 Industrial Eye Protectors

AS 1339 Code of Practice for Manual Handling of Materials

AS 1470 Code of General Principles for Safe Working in Industry

AS 1543 Electrical Equipment of Industrial Machines

AS 1677 SAA Refrigeration Code

AS 1680 Code of Practice for Interior Lighting and the Visual Environment

AS 1716 Respiratory Protective Devices

AS 1755 SAA Conveyor Safety Code

AS 1801 Industrial Safety Helmets

AS 1885 Code of Practice for Recording and Measuring Work Injury Experience

AS 1891 Industrial Safety Belts and Harnesses

AS 3000, Part 1 — SAA Wiring Rules

AS 3160 Approval and Test specification for Hand-held Portable Electric Tools

AS .... Knives for Use in the Meat Industry*

* In course of preparation.

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STANDARDS ASSOCIATION OF AUSTRALIA

Australian Standard Code of Practice for SAFETY IN THE MEAT INDUSTRY

SECTION 1. SCOPE, APPLICATION AND DEFINITIONS

1.1 SCOPE. This code sets out general principles for ensuring the safety of workers in the meat industry during the time they are employed. In this code the term 'safety' includes the prevention of accidents, work injuries, and occupational diseases as defined in Clause 1.3.

1.2 APPLICATION. This code outlines the action which should be taken by employers and employees in the meat industry to achieve safe and healthy working conditions. It is intended that the provisions of this code should be taken to apply to employers, contractors and all employees working at establishments which may (or may not) be operated by other employers.

The attention of users of this code is drawn to the necessity to observe the requirements of the relevant Competent Authority. This code should be read in conjunction with AS 1470.*

1.3 DEFINITIONS. For the purpose of this code the definitions in AS 1470, together with the definitions listed below, shall apply:

1.3.1 'Shall' and 'should'. Throughout the code the word 'shall' is to be understood as mandatory and the word 'should' as advisory.

1.3.2 Competent Authority — a Minister of the Crown, a government department, or other public authority having power to issue regulations, orders or other instructions having the force of law in respect of any matter covered by this code.

1.3.3 Employer — a person, agent, firm, corporation, government department, commission, board or other authority employing any person in the meat industry.

1.3.4 Employee — a person engaged in activities for an employer for which he receives direct payment.

NOTE: All staff are included.

* AS 1470, Code of General Principles for Safe Working in Industry.