

### What are the hazards and how might they harm?



Rhinitis/nose and  
eye irritation



Occupational  
asthma/bronchitis

### What other precautions should be taken?



Clean up any  
spillages immediately



Where possible use a  
vacuum cleaner to clean  
up spillages

## Handling and use of flour

### Safety Task Card STCCS 21

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

### Safe System of Work

1. Keep flour in original bags after opening and store in a lidded bin. Do not decant from the original bag.
2. Transfer flour to the mixing bowl at the storage area to minimise spillage.
3. Always use a scoop when transferring flour from the bag. Do not pour flour from the bag at height.
4. Ensure that the mixing bowl is not over-filled. Reduce the amount of bakery production in a single batch to avoid over-filling.
5. Use a mechanical mixer when mixing dry ingredients. Avoid mixing by hand wherever practicable.
6. Avoid surface dusting as much as possible. If unavoidable, use a sprinkler or dredger rather than hand throwing.
7. When disposing of empty bags, first fold the bag over at the top and at the base. Do not shake or empty residues from the bag.
8. Clean up as spillages as they occur.
9. Where practicable, use a vacuum cleaner with a disposable collection bag to collect large spillages. Avoid dry sweeping.
10. When exposure to airborne flour dust is unavoidable, wear a disposable respirator rated to FFP2 standard.

If you have any concerns, stop and speak with your line manager before proceeding.

