

## عنوان مقاله:

Occupational Health and Safety Management (ISO 18000) in Food Industries

## محل انتشار:

کنفرانس بین المللی مدیریت و مهندسی صنایع (سال: 1393)

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## خلاصه مقاله:

In this study new advances in occupational health and safety management (OHSM) in food industries have investigated. Risk management may be defined as the reduction and control of the adverse effects of the risks to which an organization is exposed. Risks include all aspects of accidental losses that may lead to any wastage of the organization's, society's and environmental assets. These assets cover personnel, materials, machinery, procedures, products, money, and natural resources: soil, water, energy, natural areas. Occupational safety problems in food industries include physical hazards, exposure to noise, biological hazards, exposure to heat and cold and chemical hazards that specially have their consequences. In OHSM systems these hazards are controlled in 4-step controlling system includes: 1. Determine the health and safety hazards 2. Identify health regulations 3. Design and implement controls 4. Establish improvement programs. OHSM are more important in edible oil refining and sugar cane manufacturing industries in compared with other food industries

## کلمات کلیدی:

component; Occupational health and safety; Food industry; Risk management

## لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/415695>

