Unit IG2: Risk assessment

Declaration: By submitting this assessment (Parts 1 – 4) for marking I declare that it is entirely my own work. I understand that falsely claiming that the work is my own is malpractice and can lead to NEBOSH imposing severe penalties (see the NEBOSH Malpractice Policy for further information).

Important note: You must refer to the document 'Unit IG2: risk assessment – Guidance and information for learners and Learning Partners' while completing all parts of this assessment. Your Learning Partner should provide you with a copy, but it can also be downloaded from the relevant resources section for this qualification on the NEBOSH website.

Part 1: Background

You should aim to complete this section in 150 - 200 words.

Topic	Comments
Name of organisation*	PK Meat & Food Company
Site location*	Karachi Pakistan
Number of workers	5,000
General description of the organisation (100 words)	PK Meat & Food Company is one of the most thriving meat processing and food production companies in Pakistan that produce quality beef, mutton, poultry and value added frozen foods to both the local and global markets. The organization possesses a state of the art processing lines, cold-stores and packaging units that conform to the food standards and halal requirements in the international level. It has employees who include, production operator, butchers, quality staff, technical personnel, logistic staff and administrative staff. The quality of products can be ensured by temperature-controlled processes and regular compliance audit, which are ensured by the company with the help of strict seats of hygiene. PK Meat continues to and expand its products as demanded by consumers, through innovation, safety of operations and bulk production facility.
Description of the area to be included in the risk assessment (35 words)	The assessment of the risk would involve meat processing halls, cutting and deboning sections, cold-storage and frezes, packing and loading sections and utility areas where high risk factor element is machinery, manual handings and sharp objects and temperature-sensitive processes in the workplace.
Any other relevant information (35 words)	The plant operates 24/7 in a rotational shift, and also with automated cutting machinery, refrigeration gases and heavy equipments. Tight hygiene, sanitary and halal compliance processes have flow implications in their operational flow and other regulatory and safety obligations.

* If you're worried about confidentiality, you can invent a false name and location for your organisation but, all other information provided must be factual.

You should aim to complete this section in 100 - 200 words.
Note: this section can be completed after you have competed your risk assessment.

Outline how the risk assessment was carried out this should include: • sources of information consulted; • who you spoke to; and • how you identified: - the hazards; - what is already being done; and - any additional controls/actions that may be required.	This was evaluated by starting with ILO measures on production plants and occupational practice, such as the ISCO advice to workers of plant (https://www.ilo.org/public/english/bureau/stat/isco/isco88/6112.htm). ILO C068 (https://www.ilo.org/dyn/normlex/en/f?p=NORMLEXPUB:12100:0::NO::P12100_ILO_CODE:C068) was used for understanding health and safety requirements in production environments. Electrical risk evaluation was guided by ILO C155 and the ILO electrical safety manual (https://www.ilo.org/global/topics/labour-administration-inspection/resources-library/publications/guide-for-labour-inspectors/electrical-safety/lang--en/index.htm). Review of internal SOPs, equipment manual and past inspection report also took place. Both the health and safety officer and the maintenance teams, as well as consultations with production supervisors, butchers, packaging workers and cold-room employees were done to provide operational insights. Identification of hazards was done by carrying out site inspections, observations of the job, worker feedback and analysis of incident logs. The current controls were compared with ILO standards and some further recommendations were given on the machinery, hand-handling, safety of cold-store, and electrical hazards.

Part 2: Risk Assessment

Organisation name: PK Meat & Food Company
Date of assessment: 27 – November - 2025
Scope of risk assessment: Processing halls, cutting & deboning sections, cold rooms, packaging lines, storage areas, utilities, and loading bays.

Hazard category and hazard	Who might be harmed and how?	What are you already doing?	What further controls/actions are required?	Timescales for further actions to be completed (within …)	Responsible person's job title
Electricity Damaged cables, exposed wiring, and moisture increasing shock risk in processing areas.	Shocks, burns, or electrocution can be sustained by the workers, maintenance technicians, and supervisors as they operate faulty wired machines or when wet floors touch those live equipment.	1. Routine electrical panel inspections. 2. Workers trained on electrical safety. 3. Qualified electricians perform repairs. 4. Warning labels displayed on machines.	1. Install RCD protection. 2. Replace aged or damaged cables. 3. Introduce lockout/tagout (LOTO). 4. Mark and restrict wet areas. 5. Conduct thermal imaging inspections. 6. Keep electrical rooms dry and obstruction-free.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Finance Manager Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor

Fire Flammable packaging, electrical faults, and grease buildup may cause fires.	Processing, storage and packaging personnel can also be killed or trapped by fire in a burning room, inhale smoke or be trapped during an evacuation.	1. Fire extinguishers installed. 2. Housekeeping system in place. 3. Fire exits kept unobstructed. 4. Electrical inspections conducted.	1. Conduct full fire drill. 2. Service extinguishers. 3. Update evacuation maps. 4. Install automatic detectors. 5. Deep cleaning schedule for grease removal. 6. Train fire wardens.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	Finance Manager HSE Supervisor HSE Officer Area Supervisor Maintenance Supervisor Area Supervisor
Working at Height Ladder use for storage and inspection tasks.	Employees can fall off the ladders or platforms resulting in broken bonds, injured heads or injured backs.	1. Ladders inspected monthly. 2. Workers trained on ladder use. 3. Good lighting in storage areas. 4. Unsafe ladders removed.	1. Install fixed platforms. 2. Use non-slip ladder feet. 3. Restrict unauthorized ladder use. 4. Display warning signs. 5. Issue harnesses where required. 6. Conduct refresher training.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Finance Manager Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor

Confined Spaces Entry into storage tanks and cleaning chambers.	The maintenance personnel can be suffocated, exposed to toxic gases or trapped in small, airless areas.	1. Permit-to-work system. 2. Gas testing before entry. 3. Workers trained in confined space hazards. 4. Ventilation fans used.	1. Continuous gas monitoring. 2. Install fixed ventilation outlets. 3. Introduce entry alarms. 4. Provide rescue tripod kits. 5. Maintain entry logs. 6. Train designated rescue team.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	Finance Manager HSE Supervisor HSE Officer Area Supervisor Maintenance Supervisor Area Supervisor
Movement of People & Vehicles Forklifts, pallet lifters, and foot traffic.	Moving forklifts in loading bays or storage might cause workers to be crushed or hit by collisions and suffer fractures.	1. Marked walkways. 2. Trained forklift operators. 3. Audible reversing alarms. 4. Speed limits posted.	1. Install physical barriers. 2. Add convex mirrors. 3. Introduce one-way traffic flow. 4. Improve lighting in loading bays. 5. Conduct operator refresher training. 6. Enforce high-visibility PPE.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor Finance Manager

Load Handling Equipment Use of pallet trucks, hoists, and lifting aids.	Employees can be crushed, broken, or get their feet injured when lifting or transportation equipment fails or the load falls unexpectedly.	1. Regular inspection of lifting tools. 2. Operators trained in safe use. 3. Weight limits displayed. 4. Damaged tools removed.	1. Install load sensors. 2. Replace worn lifting straps. 3. Add anti-slip platforms. 4. Perform annual certification. 5. Improve floor maintenance for smoother movement. 6. Provide reinforced safety footwear.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Finance Manager Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor
Work Equipment Cutting machines, mixers, grinders, and conveyors.	In case of improper guarding of machines or incorrect operation, workers can be cut, amputated, entangled, and bruised.	1. Machine guards in place. 2. Training on safe operation. 3. Emergency stops provided. 4. Routine maintenance.	1. Install interlocking guards. 2. Upgrade old equipment. 3. Add signage for hazards. 4. Strengthen lockout system. 5. Replace worn conveyor belts. 6. Conduct refresher machine safety training.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	Finance Manager HSE Supervisor HSE Officer Area Supervisor Maintenance Supervisor Area Supervisor

Hazardous Substances Cleaning chemicals, disinfectants, refrigeration gases.	Fay men can get burnt, exposed to respiratory irritation or come into contact with chemicals when dealing with strong sanitizers or ammonia systems in a leak.	1. Chemical SDS available. 2. PPE provided. 3. Workers trained in handling chemicals. 4. Proper storage areas designated.	1. Install chemical spill kits. 2. Provide fume extraction. 3. Improve chemical labeling. 4. Conduct leak-detection testing. 5. Add eyewash stations. 6. Conduct COSHH refresher training.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor Finance Manager
Manual Handling Lifting meat boxes, crates, and frozen products.	The workers can be strained, have pains on their backs, shoulder, or hernias due to lifting heavy or awkward loads.	1. Manual handling training. 2. Team-lifting procedures. 3. Trolleys provided. 4. Clear access paths.	1. Introduce mechanical lifters. 2. Reduce load weight. 3. Improve storage heights. 4. Provide back-support belts. 5. Add warm-up stretching routine. 6. Monitor worker techniques.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Finance Manager Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor

Work-Related Driving Refrigerated trucks and delivery vans.	The road accidents, collisions, injuries associated with vehicle breakdown, or incidents associated with fatigue can be experienced by drivers during the delivery operations.	1. Licensed drivers employed. 2. Vehicles inspected. 3. Seatbelts mandatory. 4. GPS used for routes.	1. Install fatigue monitoring systems. 2. Provide defensive driving training. 3. Improve vehicle servicing frequency. 4. Add dash cameras. 5. Enforce rest breaks. 6. Review driver medical fitness.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor Finance Manager
Radiation Use of UV sterilization lamps in hygiene zones.	When UV units are not properly shielded there is a possibility of workers developing skin burns, eye irritation or having permanent skin damage as a result of UV radiation exposure.	1. UV lamps installed with timers. 2. Safety labels displayed. 3. Workers trained to avoid exposure. 4. Units maintained regularly.	1. Install automatic shut-off sensors. 2. Add protective shielding barriers. 3. Display detailed warning signage. 4. Conduct UV intensity testing. 5. Provide UV-blocking PPE. 6. Restrict access during operation.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	Finance Manager HSE Supervisor HSE Officer Area Supervisor Maintenance Supervisor Area Supervisor

Noise Loud machinery such as grinders, compressors, and conveyors.	Prolonged exposure to high levels of noise in processing areas may lead to temporary or permanent hearing impairments, tinnitus or stress in workers.	1. Earplugs provided. 2. Machinery maintained. 3. Noise zones marked. 4. Exposure time monitored.	1. Install acoustic barriers. 2. Upgrade to low-noise motors. 3. Conduct audiometric tests. 4. Increase PPE enforcement. 5. Add noise-dampening flooring. 6. Rotate staff to reduce exposure.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Finance Manager Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor
Mental Ill Health High workload, long shifts, and cold-room stress.	Stress, depression, stress, and/or emotional exhaustion may be experienced by workers as a result of pressurizing production goals or unpleasant conditions at workplace.	1. Shift rotations used. 2. HR support available. 3. Supervisors trained to identify stress. 4. Break areas provided.	1. Introduce mental health awareness sessions. 2. Improve rest-break frequency. 3. Conduct anonymous wellbeing surveys. 4. Provide counseling access. 5. Improve temperature comfort zones. 6. Implement workload monitoring systems.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor Finance Manager

Vibration Prolonged use of vibrating tools and equipment.	Repeated exposure may result in hand-arm vibration syndrome (HAVS), numbness, tingling fingers or joint pain in workers.	1. Tools inspected weekly. 2. Workers trained on usage. 3. Anti-vibration gloves issued. 4. Exposure durations monitored.	1. Replace high-vibration tools. 2. Introduce rotation schedules. 3. Conduct vibration level testing. 4. Add tool dampening kits. 5. Improve maintenance frequency. 6. Provide HAVS awareness training.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor Finance Manager
Work-Related Upper Limb Disorders Repetitive cutting, trimming, packing tasks.	Repetitive movements or awkward positioning may impose on the workers strain of the wrist, tendonitis, finger numbness, and shoulder injury.	1. Job rotation practiced. 2. Ergonomic tools supplied. 3. Training on safe movements. 4. Adequate rest breaks.	1. Improve workstation ergonomics. 2. Introduce anti-fatigue mats. 3. Reduce repetitive task duration. 4. Conduct ergonomic risk assessments. 5. Provide physiotherapy support. 6. Implement posture monitoring.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Finance Manager Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor

Heat Exposure to steam, hot water systems, or heat-emitting machinery.	Employees can be affected by heat stress and dehydration or burns or lack of concentration when operating around the boilers, steam lines or around hot machinery in the processing areas.	1. Ventilation maintained. 2. PPE such as heat-resistant gloves provided. 3. Warning signs displayed. 4. Staff trained in heat hazards.	1. Install heat shields. 2. Improve cooling airflow. 3. Add temperature monitoring sensors. 4. Implement hydration stations. 5. Introduce shorter hot-area rotations. 6. Conduct heat stress training.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	Finance Manager HSE Supervisor HSE Officer Area Supervisor Maintenance Supervisor Area Supervisor
Cold Exposure to low temperatures inside cold rooms and freezers.	Employees can have frostbite, rigidity, loss of dexterity or cold stress because of long shifts in chillers and frozen stores.	1. Thermal PPE provided. 2. Shift rotation system. 3. Doors insulated. 4. Workers trained on cold exposure risks.	1. Install warm-up booths. 2. Add digital temperature monitoring. 3. Introduce heated gloves. 4. Reduce cold-room time limits. 5. Conduct cold-stress assessments. 6. Install anti-slip heated mats.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor Finance Manager

Slips and Trips Wet floors, meat residues, uneven drainage.	Slips in processing areas that are wet or contaminated by floors may lead to bruise, fracture, sprain, or head trauma in the workers.	1. Non-slip floors installed. 2. Cleaning teams assigned. 3. Drainage maintained. 4. Spill kits available.	1. Improve floor grading. 2. Increase cleaning frequency. 3. Install anti-slip mats. 4. Add hazard signs at all wet points. 5. Review footwear compliance. 6. Introduce slip-resistant coatings.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Finance Manager Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor
Fatigue Long shifts, night work, repetitive processing tasks.	The workers can be exhausted, have slow response time, high rate of taking risks, and lose consciousness which results in accidents or errors.	1. Break schedules implemented. 2. Shift rotations practiced. 3. Supervisors monitor workload. 4. HR conducts attendance checks.	1. Introduce fatigue awareness training. 2. Improve rest areas. 3. Add micro-breaks. 4. Monitor overtime levels. 5. Review shift pattern design. 6. Install alertness monitoring tools.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	Finance Manager HSE Supervisor HSE Officer Area Supervisor Maintenance Supervisor Area Supervisor

Lone Working Night cleaning staff, security guards, remote utility checks.	The lone workers might be deprived of prompt services in the event of medical emergencies, slippers, machine accidents or threats.	1. Lone-working policy in place. 2. Supervisors check periodically. 3. Security cameras installed. 4. Communication devices provided.	1. Introduce lone-worker alarm devices. 2. Provide GPS-based monitoring. 3. Increase supervisory checks. 4. Add panic buttons. 5. Install additional lighting. 6. Conduct lone-worker training.	1 week 1 week 2 months 2 weeks 1 week 2 weeks	HSE Supervisor Finance Manager Maintenance Supervisor HSE Officer Area Supervisor Area Supervisor

Part 3: Prioritise 3 actions with justification for the selection

Suggested word counts
Moral, general legal and financial arguments for all actions: 300 to 350 words
For EACH action:
Specific legal arguments: 100 to 150 words
Likelihood AND severity: 75 to 150 words
How effective the action is likely to be in controlling the risk: 100 to 150 words

Moral, general legal and financial arguments for ALL actions (300 words)

Moral, general legal and financial arguments	**Moral:** PK Meat & Food Company has the ethical obligation of taking care of its employees, 5,000 employees that the company has, none of its 5,000 employees must go away without any security. The nature of the working within the organisation like handling of the meat processing, heavy machinery, sharp objects, cold rooms, chemicals and vehicles are associated with high work risks. It is also the ethical responsibility of the company to provide safe working environment, precaution against injury, unnecessary suffering, and wellbeing of the workers. Strong check-ups are protection of the insecure category of employees comprising of butchers, cleaners, loaders, forklift drivers, technicians as well as night shift workers. On the ethical front, the company must demonstrate that they care, respect and dignity to the staff by de-harmonizing the hazards, training and safe behaviour in all the activities that the company conducts. Safe work places bring about trust, boost morale, reduce anxiety, stress and fatigue. **Legal:** PK Meat & food company must comply with the national occupational health, safety legislation, food safety regulations and international agreements on food safety such as the ILO C155, ILO C068, and other laws and policies that are HSE friendly. The hazards, risk assessment and risk control should be established in the organisation as stipulated in the law to prevent the occurrence of accident involving machinery, chemicals, cold exposure, noise, fire incidents, hand handling and confined space. Penalties, lack of compliance notices, closure of production, confiscation of certifications and litigation can be paid in case of noncompliance with the standards of regulation. Compliance ensures essentials of safe systems of work, training, documented systems and emergency preparedness. The Legal conditions ensure the company, it brings security to the management, workers; it brings sanitation to the production which takes place.

	Financial: Risk management is turning into a large financial gain. Accident avoidance negates increased work-up costs, compensations, lost time in production and destroyed machinery. Healthy employees translate to less sicknesses, more productivity, and also quality production of the products. The existence of a safe environment reduces employee turnover, hiring cost, legal cost and insurance cost. Good machinery is also well maintained and safe working practices are used to make sure that the machinery lasts and they do not malfunction. Operations are halted when there are high cost operations which are reduced by fire prevention, electrical maintenance and manual handling improvements. Safety investments enhance the image of the PK Meat and Food Company, international export policies and discourage contamination cases and increase long term profitability.

Justification for action 1

Action (Taken from column 4 of risk assessment)	To reduce the operation of shock and electrocution in all the areas of processing that contains moisture, water and electrical devices, a Residual Current Devices (RCD) should be installed on each canine circuit.
Specific legal arguments	This relocation is biased with the national electrical regulation, ILO C155 (Occupational Safety and Health Convention) and the ILO recommendations on electrical safety measures of the PK Meat and Food Company. Under the law, the employers must offer safe systems of work and equipment that will do away with foreseeable injuries. In comparison to the regulatory standards of removing the fatal cases of electric shocks, RCDs will take seconds to disconnect the systems in case of faults. This complies with the law in order to avoid or reduce the source of risks as well as to guarantee the equipment is in proper condition. Failure to protect oneself against electricity could lead to criminal charges, noncompliance or shutdown of the operations.
Consideration of likelihood AND severity • types of injury or ill health • number of workers at risk • how often the activity is carried out • how widespread the risk is	Electrical hazards could cause severe or even lethal injuries that include burns, heart failure and electrocution. The exposure frequency is more predominant among certain 1,500 workers in wet or semi-wet processing facilities where machinery is always utilized. Electrical equipment is continuously operating on 24 hrs basis regardless of the shift and such opportunities are medium to high unless appropriate measures are taken. A high degree of water, steam, and other metal surfaces can be attributed to the presence of meat processing, and this aspect contributes to the fact that the degree of results of the latter will be terrifying. In the line of production, maintenance, cold room, packaging and cleaning departments, the risk is rampant. It can be one electrical fault that endangers a variety of workers and leads to the fire or equipment breakages.
How effective the action is likely to be in controlling the risk. This should include:	Installation of the RCDs implies that the option of installing the units will significantly reduce the risk of fusing electrical condition in case of any type of fault. The intended results will be the lessening

• the intended impact of the action; • justification for the timescale that you indicated in your risk assessment; and • whether you think the action will fully control the risk	of shock exposures to extreme levels, equilibrium of system safety and security of employees working under wet conditions. The chosen time interval of one week can be justified by the fact that there is a quick installation, and the highest priorities to meet safety. The training, inspections and dry-floor means should support this very effective measure. It will be close to 100 percent on management of the danger when the RCDs are put in place contrary to the combination of other interventions such as constant maintenance as the current exposure will have been eliminated, and all the workers will have gained protection within very minimal time.

Justification for action 2

Action (Taken from column 4 of risk assessment)	Physical stops must be placed in loading bays and storage areas to ensure that the track of forklifts do not interfere with the walking tracks.
Specific legal arguments	At the legal level, PK Meat and Food Company ought to comply with the requirements of transport safety, ILO C155, and the common law of duty-of-care that demands the separation of people and vehicles in a situation where they are reasonably attainable. The legislation requires the employers to make certain that he or she constructs the working environment in a way that prevents foreseeable accidents and provides the work environment with safe mechanisms of movement. The international and national standards of legislation lay down the physical barriers regarding the method of preventing crush injuries, entrapment and vehicle strikes. In order to segregate the vehicle traffic and pedestrian traffic, the regulators demand the employers to ensure the segregation of both in a visible manner to ensure that the rules of the transport are followed in the workplace. The absence of separation can be succeeded by severe legal penalties, restitution fee or even notices.
Consideration of likelihood AND severity • types of injury or ill health • number of workers at risk • how often the activity is carried out • how widespread the risk is	The crashes of the forklifts can cause fatal injuries, broken bones, amputation and crushing. PK Meat and food company has over 500 pedestrians traversing the storage and loading plant at an estimated pace of 500 per day and it is due to this fact that the contact of the pedestrians vehicle is normal. The forklifts will be operating 24 hours around the clock during all the shifts, and injuries are likely to occur. Owing to the nature of these locations, many individuals patronize it regularly, it is an environment where noise is emitted, and the level of lighting is not always ideal, therefore, the risk of accidents is moderate-high. Such incidences are also very drastic due to the weight and speed of the forklifts. Both dispatch zones have the threat in the loading bays, cold storage entries and raw material receiving.

How effective the action is likely to be in controlling the risk. This should include: • the intended impact of the action; • justification for the timescale that you indicated in your risk assessment; and • whether you think the action will fully control the risk	It is also one of the most effective ways of making sure that the forklifts are not used within pedestrian paths through setting barriers at the path within which the forklifts are to be used which to a larger degree reduces the collision risks. The intended outcome is to eliminate physically prevalent places as well as prevent any human mistake as a source of accidents. The one-week period is adequate because the obstacles are possible to establish not too long ago and the danger should be put into control. This will go far in alleviating the state of risk and with an accompaniment of signage, lighting and training such will effectively control the dangers of vehicle versus pedestrian accidents. Though not guaranteed to eliminate all the risks, the hindrances will guarantee nearly unchecked contact, and this will offer rather dependable protection of workers in the long run.

Justification for action 3

Action (Taken from column 4 of risk assessment)	Mechanic lifting equipment should be installed so that lifting the heavy meat boxes, crates, and the loads of frozen products by the workers is minimized by using the mechanical lifting equipment.
Specific legal arguments	PK Meat and food Company should observe the laws of manual handling, the ILO laws that suggest that where feasible, an employer must not perform hazardous lifting. The legislation enacts risk measurements on manual actions and implementation of management in the engineering and not depending on the might of employees or PPE. The introduction of mechanical lifters will suit the legal needs of the reduction of musculoskeletal injury in the fulfillment of the need to prevent foreseeable injury. It helps also in the adherence of the occupational health rules which eliminates the weight hazards. Inability to provide mechanical aid can result in legal actions, compensations and penalties of having breached safe manual handling working practices.
Consideration of likelihood AND severity • types of injury or ill health • number of workers at risk • how often the activity is carried out • how widespread the risk is	Manualish can result in back injuries, sprains, hernias, shoulder injuries and long term musculoskeletal conditions. The contact is quite frequent because hundreds of employees have to deliver boxes and crates daily in the manufacturing, warehouse, and shipping departments. Frozen products increase hardness of the load and acting force. It is mild, severe and can lead to permanent absenteeism. The ideal risks environment is the area of deboning, packing, cold storage, and preparation in relation to the transport. Under these conditions, the risk of strain injury is quite significant due to the repetitive lifts, awkward position, and big weight in the absence of mechanical help.
How effective the action is likely to be in controlling the risk. This should include:	Mechanical lifters would significantly reduce the number of man lifted to come up with strain and possibilities of being injured. The suggested outcome is to remove the factor behind the problem of

• the intended impact of the action; • justification for the timescale that you indicated in your risk assessment; and • whether you think the action will fully control the risk	heavy physical lifting which is the support of training. The two months are realistic due to the procurement needs of such projects, construction, budgeting and training of staff. Following the installation, mechanical aids will produce a considerable reduction in the percentage of musculoskeletal injury and would increase productivity. This measure along with ergonomic training and improved storing pattern will leave the threat to a significant degree regulated. It will not completely eliminate physical labor; still, all the most hazardous elements will be eliminated, and it is going to be a sustainable and effective solution in the long run.

Part 4: Review, communicate and check

Suggested word counts for each section:

- Planned review date or period and reasoning for this: **50 - 100 words**
- How the risk assessment findings will be communicated and who needs to know the information: **100 - 150 words**
- Follow up on the risk assessment: **100 - 150 words.**

Planned review date/period with **reasoning**	Risk analysis will be re-examined after 12 months or changes will be reconsidered as soon as any major changes are experienced, which may involve installation of new machinery, change of process, accidents or introduction of any new chemical. The PK Meat and Food Company is a 24/7 business where operations are carried out in different shifts; therefore, the recommendations to review the controls in the company, on intervals, to make sure that the controls are effective. Reassessment should also be periodically undertaken in matters of seasonal variations, equipment wear and fluctuations in workforce.
How the risk assessment findings will be communicated **AND** who you need to tell	The findings will be displayed through toolbox talks, notice boards, electronic communication system and departmental safety meetings. The production staff, cleaning staff, and forklift operators, maintenance staff, and cold room staff, will be trained by the supervisors concerning the risks, control strategies, and activities. The HSE department will circulate reports to the senior management in such a way that resources are allocated in order to make an action. Safety posters and visual guides will be provided in processing halls, cold storage and loading bays and in the welfare rooms. Furthermore, updates on essential issues will be reinforced by leaders of the shifts at the start of the shifts. Induction will be used to inform the contractors and visitors about the major hazards. This ensures that all the people in PK Meat and food company are knowledgeable of the risks, controls and safe behaviours required.

How you will follow up on the risk assessment to check that the actions have been carried out	Risk analysis will be re-examined after 12 months or changes will be reconsidered as soon as any major changes are experienced, which may involve installation of new machinery, change of process, accidents or introduction of any new chemical. The PK Meat and Food Company is a 24/7 business where operations are carried out in different shifts; therefore, the recommendations to review the controls in the company, on intervals, to make sure that the controls are effective. Reassessment should also be periodically undertaken in matters of seasonal variations, equipment wear and fluctuations in workforce. Interim reviews will be audited upon on the recognition of risks in terms of the trend of incidents or the results of audit.