

STUD-ETM

The Ultimate Workplace Safety Survey



Food and Beverage Safety is More Than Cross-Contamination

In 2019, OSHA issued \$7,171,513 in fines for safety hazards in the food and beverage industry. In addition to mitigating physical hazards, food producers, suppliers, processors, distributors, and transporters must make every reasonable effort to avoid spreading food-borne illnesses.

Let a certified HACCP expert help you create and maintain a good safety program with on-site survey and detailed report.

By incorporating HACCP, FSMA, and cGMP into our STUD-E Workplace Safety Survey, Justrite Safety Group assists food processors and manufacturers in avoiding fines from the agencies regulating and governing the food safety industry.

- 1 Identify Hazards** including heavy machinery, toxic chemicals, slippery surfaces, hearing loss, and repetitive strain injuries.
- 2 Assess Risks** that could lead to injuring worker, damaging businesses, or impacting the environment.
- 3 Recommend** a step-by-step HACCP plan to eliminate or minimize risks to ensure the safety of the food produced.



Safety Expertise for the Food and Beverage Industry

Look to Justrite Safety Group in-house expert, David Nazaire, for help with compliance issues and identifying hazards.

With his background in chemistry and experience with food and beverage technology, David provides comprehensive workplace safety surveys tailored to the food and beverage industry. He educates and implements safety programs to help keep businesses safe from fines and prevent accidents.



David Nazaire, HAACP, QSSP
Food and Beverage
Vertical Manager

Cost Savings

STUD-ETM prioritizes critical safety issues while helping to balance the bottom line.

- ✓ Preventing compliance violations from OSHA, FDA, USDA, EPA, CFIA, CDC, and WHO
- ✓ Avoiding costly fines
- ✓ Preventing workers comp claims
- ✓ Lowering insurance premiums
- ✓ Enhancing process improvements



Contact us today to see if you're eligible for a FREE survey, valued at \$5,000*

For more information or to sign up, contact:

Available through



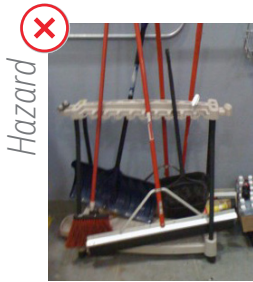
*Value based on an onsite assessment.

STUD-E™ On-site Safety Surveys

Workplace safety solutions from our leading product brands for food and beverage processing facilities.



Signage and Identification: lockout/tagout, shadow boards, and 5S solutions



Hazard
Avoid cross contamination



Solution
Use a Store-Board™ shadow board



Hazard
Possible accidental start up



Solution
Use lockout/tagout solutions

Emergency Showers and Eye Washes: gravity fed, plumbed combination units, mobile solutions



Hazard
No Continual flow— not ANSI compliant



Solution
Use a compliant shower and/or eye wash



Ensure your equipment is functioning and compliant

Our comprehensive safety survey includes assessing the condition and suitability of your current equipment.

Environmental: spill containment pallets and berms, poly drums



Hazard
No secondary containment



Solution
Use compliant containment solutions

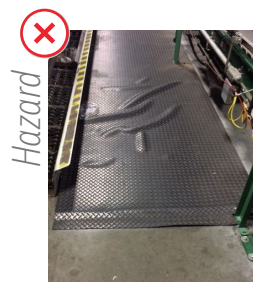


Hazard
Food-grade storage



Solution
Use FDA-compliant poly drums

Ergonomic Matting: workstation and long run mats



Hazard
Trip hazard



Solution
Use proper floor matting

Chemical Storage: safety cabinets and outdoor storage lockers



Hazard
Improper storage



Solution
Use compliant storage solutions