



GROCERY INDUSTRY

# LOCKOUT/TAGOUT PROCEDURES



SAFETY TIP  
OF THE  
MONTH

Machines can become energized unexpectedly during maintenance and cleaning, resulting in serious or fatal injury. A lockout/tagout program and compliance with OSHA's lockout/tagout standard can prevent incidents.

**Lockout procedures** use locks or other devices that hold an energy-isolating device in a safe position to prevent the machinery or equipment from becoming energized.

**Tagout procedures** use warning devices that are securely fastened to an energy-isolating device to show that the machine or equipment must not be operated until the tagout device has been removed.

## The following are examples of grocery equipment that should be locked out before service is performed:

- Slicers
- Grinders
- Mixers
- Compactors
- Electric pallet jacks
- Bread slicers
- Cubers/tenderizers
- Meat saws
- Balers
- Forklifts
- Industrial ovens
- Can smackers

## Best Practices

- Create energy control procedures that document exactly what information an authorized employee must know to complete the lockout or tagout.
- Perform regular inspections to ensure that the procedures are being followed correctly.
- Provide worker training and retraining to ensure that workers understand how the procedures work and why they are important.
- For more information, see OSHA's [LOTO Tutorial](#), OSHA's [Lockout/Tagout Fact Sheet](#) and [OSHA's page on the Control of Hazardous Energy \(Lockout/Tagout\)](#).

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