

OSHA Directives

STD 1-6.1 - Application of 29 CFR 1910.132(a) to the Retail Food Industry

- **Record Type:** Instruction
 - **Directive Number:** STD 1-6.1
 - **Standard Number:** 1910.132(a)
 - **Subject:** Application of 29 CFR 1910.132(a) to the Retail Food Industry
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U.S. DEPARTMENT OF LABOR
Occupational Safety and Health Administration
WASHINGTON, D.C. 20210

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PROGRAM DIRECTIVE #100-49

TO: REGIONAL ADMINISTRATORS

Subject: Application of 29 CFR 1910.132(a) to the Retail Food Industry

1. Purpose:

The purpose of this directive is to clarify the application of the personal protective equipment standard, 29 CFR 1910.132(a), to the cutting hazard found in the meat departments of retail food stores.

2. Directives Affected:

None

3. Background:

A question has arisen as to the application of 29 CFR 1910.132(a) to the cutting hazard found in meat department operations in retail food markets. Retail meatcutters performing boning and breakdown work with knives are exposed to the hazard of cuts to their hands. The danger of cutting accidents associated with boning and breakdown is a result of the procedures used in this type of work and of the possibility that a knife may slip, e.g., a knife may slip from a bone and into a meatcutters hand. In addition, retail meatcutters performing breakdown work on hanging meat are exposed to the hazard of cuts to the torso and legs. After conducting on-site visits and after consulting employer and employee representatives of the retail food industry, we have concluded that personal protective equipment, such as wire mesh gloves and wire mesh or

leather aprons, are required to protect retail meatcutters from cutting hazards in the circumstances described below.

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4. Action:

The following instructions shall apply with respect to the issuance of citation for violations of 29 CFR 1910.132(a) in the retail meatcutting industry. Personal protective equipment such as wire mesh gloves or equivalent protection shall be provided, used, and properly maintained in retail food markets. Such personal protective equipment shall be worn by meatcutters performing boning or breakdown work with a knife. Retail meatcutters need not wear protective gloves where, while performing boning and breakdown work, they are exposed to job demands which would require frequent removal and replacement of the glove, such as job demands arising out of customer service requests. Mesh gloves may not be worn by meatcutters operating power equipment. Personal protective equipment such as wire mesh aprons or equivalent protection shall be provided, used, and properly maintained in retail food markets in order to protect retail meatcutters engaged in breaking down hanging meat with a knife. The employer is required to assure that the appropriate personal protective equipment is used by employees engaged in the above activities. Appropriate citations and penalties shall be issued by Compliance Safety and Health Officers when personal protective equipment is not used in accord with this directive. Regional Administrators are requested to advise the National Office of Compliance Programming of any enforcement issues which arise out of the implementation of this directive.

5. Effective Date:

This directive is effective 90 days after date of issuance, and will remain in effect until rescinded or revised.

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