

Summary

People who work with animals or plants, or in health and child care are most at risk for biological hazards. The more significant hazards facing the food industry today are microbiological contaminants, such as *Salmonella*, *E. coli* O157:H7, *Listeria*, *Campylobacter*, and *Clostridium botulinum*. HACCP is designed to focus on and control the most significant hazards.

Maintain a high level of personal hygiene. At the end of work, shower and change clothes. Do not take work-soiled clothing home. Wear a respirator to avoid inhalation of dust or aerosols. Wear appropriate eye protection and protect hands with chemical-resistant gloves. Electricity has long been recognized as a serious workplace hazard, exposing employees to electric shock, electrocution, burns, fires, and explosions. Protect yourself against infection. Keep your immunizations up-to-date. Ensure that any equipment that might harbor bio-hazards is regularly maintained, cleaned and sterilized. Clean and disinfect work surfaces regularly. Clean up spills immediately. Handle and dispose of all bio-hazardous waste materials safely. Blood and any other bodily fluids should always be handled as if they could be infectious. In the event of an injury or bleeding, every individual should be handled in a way that minimizes exposure to blood and body fluids. Wear personal protective equipment (e.g. gloves, masks), where appropriate and practice good personal hygiene.