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**Spill Management System**

**1. Introduction**

This document outlines the requirements for a comprehensive spill management system within food manufacturing facilities under NIC Code 10101. Effective spill management is crucial for maintaining food safety, preventing environmental damage, and ensuring worker safety. This document details the necessary procedures, equipment, and training to effectively manage spills of various substances.

**2. Spill Categories and Response Procedures**

**Spills will be categorized based on their potential impact:**

* Category 1: Minor Spills: Small spills of non-hazardous substances (e.g., water, milk) that can be cleaned up quickly and easily with minimal disruption.
* Category 2: Moderate Spills: Larger spills of non-hazardous substances or smaller spills of potentially hazardous substances (e.g., chemicals, oils) requiring more extensive cleanup procedures.
* Category 3: Major Spills: Large spills of hazardous substances or spills with significant environmental or safety implications, requiring immediate evacuation and emergency response.

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**3. Equipment and Supplies**

The facility must maintain an adequate supply of spill response equipment, readily accessible in designated locations throughout the facility. This includes:

* Absorbent Materials: Spill pads, booms, socks, and granules suitable for various substances (oil, water, chemicals). Ensure materials are food-grade and compatible with the substances they will absorb.
* Cleanup Tools: Shovels, brooms, mops, buckets, and squeegees.
* Personal Protective Equipment (PPE): Gloves, eye protection, respirators (as appropriate for specific substances), and protective clothing.
* Containment Equipment: Spill pallets, berms, and secondary containment for hazardous materials.
* Waste Disposal Containers: Properly labeled containers for collecting and disposing of spilled materials according to regulations.
* Spill Kits: Pre-packaged kits containing absorbent materials, cleanup tools, and PPE for various spill types.

**4. Spill Response Procedures**

**1. Assessment: Assess the nature and extent of the spill, identifying the substance involved and any potential hazards.**

**2. Safety First: Ensure the safety of personnel by evacuating the area if necessary and wearing appropriate PPE.**

**3. Containment: Contain the spill to prevent further spread using absorbent materials and containment equipment.**

**4. Cleanup: Clean up the spill using appropriate methods and materials, ensuring complete removal of the spilled substance and decontamination of the affected area.**

**5. Disposal: Dispose of spilled materials and contaminated absorbent materials according to local and national regulations.**

**6. Documentation: Record details of the spill, including the date, time, location, substance involved, quantity spilled, cleanup methods, and disposal procedures.**

**5. Training and Emergency Response**

All personnel should receive adequate training on spill response procedures, including:

* Identification of hazardous substances.
* Proper use of PPE.
* Safe handling of absorbent materials and cleanup tools.
* Emergency contact procedures.
* Spill reporting protocols.

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Regular drills should be conducted to test the effectiveness of the spill management system and to ensure personnel are prepared to respond to spills effectively.

**6. Compliance Notes**

* Environmental Regulations: Comply with all relevant environmental regulations regarding the disposal of spilled materials.
* OSHA Requirements: Adhere to OSHA standards for hazardous waste handling and emergency response procedures.
* Food Safety Regulations: Ensure that spill cleanup procedures do not compromise food safety. Contaminated areas must be thoroughly cleaned and sanitized.

**7. Maintenance and Inspection**

Regularly inspect and maintain spill response equipment to ensure it is in good working order and readily available. Replace or replenish absorbent materials and other supplies as needed.

**8. Conclusion**

* robust spill management system is essential for protecting workers, the environment, and the quality of food products. By implementing the procedures and guidelines outlined in this document, food manufacturing facilities can minimize the risks associated with spills and ensure compliance with all applicable regulations. Regular training and drills are crucial for ensuring the effectiveness of the spill management system.

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