|  |  |  |
| --- | --- | --- |
|  | **TCS** Vijay | **DOC.NO: M.122.NC** |
| **EFFECTIVE DATE: 04/05/2009** |

**Spill Management**

**1. Introduction**

Spills of food products, chemicals, or other materials can lead to contamination, safety hazards, and environmental damage. This document outlines a comprehensive spill management plan for food manufacturing units.

**2. Spill Prevention**

* Proper Storage: Store materials properly to minimize the risk of spills. Use appropriate containers and secure storage areas.
* Employee Training: Train employees on safe handling procedures and spill prevention techniques.
* Regular Inspections: Regularly inspect storage areas and workspaces for potential hazards that could lead to spills.
* Maintenance of Equipment: Ensure equipment is regularly maintained to prevent leaks or malfunctions that could cause spills.

**3. Spill Response Plan**

* Emergency Response Team: Establish a trained emergency response team responsible for handling spills.
* Spill Kits: Provide readily accessible spill kits containing appropriate absorbent materials, protective equipment (gloves, goggles, etc.), and cleanup tools.
* Containment: Quickly contain the spill to prevent its spread. Use absorbent materials to soak up liquids and prevent further contamination.
* Cleanup: Clean up the spill thoroughly using appropriate methods and materials. Follow specific cleanup procedures for different types of spills (e.g., food products, chemicals).
* Waste Disposal: Dispose of contaminated materials and cleanup materials according to local regulations and using licensed waste disposal facilities.
* Reporting: Report all spills to the appropriate authorities, especially those involving hazardous materials. Maintain detailed records of all spills, including date, time, location, type of spill, and cleanup procedures.

**4. Spill Response Procedures (Examples)**

* Food Product Spills: Clean up immediately using appropriate cleaning agents and disinfectants. Dispose of contaminated materials appropriately.
* Chemical Spills: Follow the specific instructions on the chemical Safety Data Sheet (SDS). Use appropriate personal protective equipment. Notify emergency services if necessary.

**5. Training and Documentation**

* Regular Training: Provide regular training to employees on spill prevention and response procedures.
* Documentation: Maintain a detailed spill management plan, including response procedures, contact information, and inventory of spill kits. Conduct regular drills to ensure preparedness.

---