## Food manufacturing company fined after worker injures finger in machinery

A food manufacturing company has been fined for safety breaches after a hygiene operative suffered a serious injury when his hand came into contact with a mixer.

Leeds Magistrates' Court heard how on 8 November 2019, the employee of Troy Foods (Salads) Ltd had his index finger severed after his left hand came into contact with a mixer whilst cleaning the door mechanism. This was a result of lack of necessary training in which he should have been signed off before working alone.

An investigation by the Health and Safety Executive (HSE) found that Troy Foods (Salads) Ltd failed to adequately maintain guarding arrangements on a paddle mixer whilst also having deficiencies with training and supervision.

Troy Foods Salads Ltd of George Mann Way, Leeds, West Yorkshire pleaded guilty to breaching Section 11 (1) Provision and use of Work Equipment Regulations 1998. The company was fined £93,000 and ordered to pay £769 in costs.

Speaking after the hearing, HSE inspector Julian Franklin said: "Better compliance, supervision and training are essential to reinforce safe systems of work.

"This incident could so easily have been avoided by simply implementing the correct control measures and safe working practices."

## Notes to Editors:

- 1. The Health and Safety Executive (HSE) is Britain's national regulator for workplace health and safety. We prevent work-related death, injury and ill health through regulatory actions that range from influencing behaviours across whole industry sectors through to targeted interventions on individual businesses. These activities are supported by globally recognised scientific expertise. <a href="https://www.hse.gov.uk">www.hse.gov.uk</a>
- 2. More about the legislation referred to in this case can be found at: www.legislation.gov.uk/
- 3. HSE news releases are available at <a href="http://press.hse.gov.uk[3">http://press.hse.gov.uk[3</a>
- 4. Please see the link below to the page on HSE's website that is the best guide to doing it the right way:

https://www.hse.gov.uk/work-equipment-mavhinery/puwer.htm