

SPEAKMAN®

m | A MARCONE COMPANY

WORKPLACE SAFETY SERIES: FOOD PROCESSING





THE SITUATION

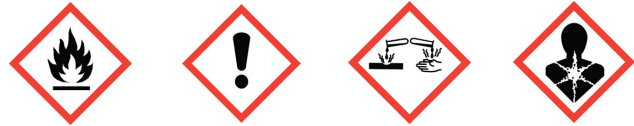
Workers in the food processing industry are exposed to hazardous chemicals that can cause irritation or injury to the eyes, skin and body. It's vital to have reliable emergency equipment installed to not only be compliant with codes and standards, but also to provide employee aid.

Potential Hazards:

- Spray disinfectants
- Animal byproducts
- Bleach
- Degreaser

SYMBOL IDENTIFIER

These symbols indicate the need for emergency equipment.



LAWS AND STANDARDS

OSHA 1910.151(c):

Where the eyes or body of any person may be exposed to injurious corrosive materials, suitable facilities for quick drenching or flushing of the eyes and body shall be provided within the work area for immediate emergency use.

ANSI/ISEA Z358.1:

Emergency showers and eyewashes shall be located within 10 seconds' travel time of hazard.

THE SPEAKMAN SOLUTION

For more than 100 years, Speakman has designed and engineered high-performing, high-quality emergency equipment. Because many unique areas within a food processing plant require specific types of equipment, Speakman offers several styles of showers and eyewashes that safely rinse in the event of an emergency. Explore our safety solutions ideal for any food processing area.

A. SE-9000: Featuring both an independently operated eyewash and a fully functional service sink faucet, the SE-9000 is the perfect solution for any janitorial closet.

B. SE-1000: Dual-aerated emergency eyewash combine two full-coverage face pads into one cohesive unit. Can be installed standard or to meet ADA specifications.

C. SE-4300: With a 20-gallon capacity tank, the SE-4300 portable eyewash delivers sprays for more than 15 minutes without being connected to a water source.

D. SE-625: Combination shower and eyewash features a stainless steel stanchion. Shower includes stainless shower head and pull rod. Eyewash features stainless steel bowl and aerated sprays.

