| 1 | **Eliminate the hazard** altogether, e.g. get rid of the dangerous machine. |
| 2 | **Substitute the hazard** with a safer alternative, e.g. replace the machine with a safer version. |
| 3 | **Isolate the hazard** from anyone who could be harmed, e.g. keep the machine in a closed room and operate it remotely. |
| 4 | **Use engineering controls** to reduce the risk, e.g. attach guards to the machine to protect users. |
| 5 | **Use administrative controls** to reduce the risk, e.g. train workers how to use the machine safely. |
| 6 | **Use PPE**, e.g. wear gloves and goggles when using the machine |

More Effective

Less Effective

| **Business Risk Management Requirements for Regulatory Compliance and Food Safety** |
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| Environmental, Health, and Safety tracking and reporting |
| Document management for compliance reporting |
| Skills training, certification and management |
| Fully automated lot traceability and materials tracking |
| Workflow tracking and alerts |
| Ingredient declaration and analysis |
| Identification of hazardous materials in recipe or routing |
| Management of by-products of hazardous waste |
| Fully documented product and ingredient rack and trace |
| Automated HACCP monitoring and corrective action |
| Materials Safety Data Sheets |
| Labelling updated to latest food labeling requirements |

For Yashaswi Academy for Skills

**JAY ASHOKBHAI DAVE**
Authorized Signatory