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# Guide to Ergonomics in Retail Grocery Stores



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### Safe Work Practices

### Stocking

When unloading pallets or bringing full cases to shelves:

- Keep cases close to body when lifting or carrying
- Use a cart to move items to shelves
- To minimize reaching, ensure that floor areas are kept clear and free of debris
- If available, use hand jack or scissor lifts to raise pallets to waist height
- Notify manager when wheels of carts need to be maintained
- Use appropriate and well-maintained safety cutters to open boxes
- Replace dull blades or notify manager when blades need replacement

When placing items on shelves:

- Use a step stool to reach items located on high shelves
- Use knee pads when stocking low shelves for extended periods of time
- Use gloves when stocking frozen foods

### **Produce**

When stocking in the produce department:



- Keep boxes of produce close to the body when lifting and carrying
- Use pallet jacks and carts to assist in moving heavy items
- When stocking produce cases, position carts of produce alongside displays to minimize reaching



### Safe Work Practices

### Meat and Deli

When handling meat and supplies:

- Notify manager when wheels of carts become stuck and in need of maintenance
- Keep large boxes and heavy items close to body when lifting and carrying
- If available, use a step stool to retrieve items from high shelves
- Wear gloves when handling frozen items

### When processing meat:

- Grind meat into a small lug and move it to a comfortable work surface for traying
- Avoid continuous grinding and cutting; break up these tasks with other, less strenuous tasks

Keep all grinders, cutters, and other equipment in good repair or notify your manager when maintenance is needed

### Bakery

When handling baking raw materials:

- Keep large bags and containers close to body when lifting and carrying
- Use step stools to reach items on high shelves
- Use carts or rolling stands to move heavy items
- Notify manager when wheels of carts become stuck and in need of maintenance
- Whenever possible, use smaller, lightweight containers of raw materials

### When preparing baked goods:

- If available, make use of foot-rests or anti-fatigue mats to reduce leg fatigue
- Put buckets of dough on risers to raise them within the "preferred" work zone (see over)
- Work from long side of baking pans and trays to avoid overreaching
- Ensure icing is of correct consistency; icing that is too thick requires more force to squeeze



### Safe Work Practices

### Front End Operations

Make use of available adjustable features:

- Locate keyboard in "preferred" work zone (see over)
- · Adjust checkstand height to match waist height
- Place cash register displays at or slightly below eye level



- Use keyboard to enter code if item fails to scan after second attempt
- Take the time to clean dirty scan plates or report to your manager when scan plates are scratched or not working properly
- Use keyboard to enter quantity of identical products rather than scanning individual items
- If available, use scan cards or scan guns for large or bulky items
- If available use powered conveyor to bring items as close to you as possible to avoid reaching

### When bagging:

- If possible adjust height of bag stand so that tops of plastic bags are about elbow level
- Move grocery cart close to your body to avoid extended reaches while loading full bags into cart
- Use carts to carry bags outside the store



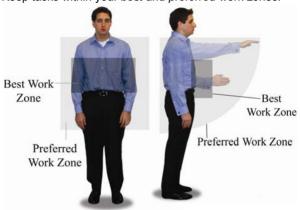
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# Work Zones

Keep tasks within your best and preferred work zones.



# **Grasping Objects**

When possible, use a power grip (left) rather than a pinch grip (right). Power grip requires less muscle exertion than pinch grip.





OK

**Avoid** 

Two hands are better than one. For heavier objects, use a two-hand power grip (left) rather than one-hand (right).







Avoid

### Postures to Avoid

Avoid twisting and bending the back.





OK

**Avoid** 

Try to keep a neutral wrist.





OK

Avoid

Avoid shrugging your shoulders.





OK

Avoid

Avoid leaning against objects.





**Avoid** 

Avoid

# Poor Lifting Practices

- · Bending at the waist
- Twisting to place or lift the load
- · Extending arms when placing load
- Reaching over items to place or lift the load
- Reaching across the body to place or lift the load
- · Placing or lifting items overhead



Avoid



**Avoid** 



Avoid

# **Good Lifting Practices**

- Keep loads close to body
- Turn feet rather than torso
- · Use leg muscles rather than back
- Inspect weight of items to prepare for heavy lifts
- Use a dolly, cart, or help from another employee to handle heavy or bulky items



OK



OK



OK