

Harvest/Crushpad Safety

For the wine industry there are two main sections of the Washington Administrative Code (WAC) that apply. 296-307 for Agriculture and 296-800 for General Industry. Most wineries fall under General Industry so that is the focus of this outline.

Definition: Harvest and crushpad safety applies primarily to wineries that receive grapes for processing into wine. Safety practices encompass grape delivery trucks, unloading grapes from trucks (in small bins for unloading by a forklift, or large hoppers which are unloaded by cranes), dumping grapes into a receiving auger, sorting and destemming operations, equipment set up and cleaning, subsequent fermentation and pressing operations. Crushpad safety includes precautions to ensure safety of vehicular and pedestrian traffic from either winery employees (temporary or permanent) or visitors to the winery.

Exemptions: While some wineries receive juice for processing into wine, many of the safety hazards listed in #3 below still apply.

Regulatory Summary (with emphasis on application for wineries covered under General Industry):

Numerous regulations apply to harvest and crush pad safety, and depends on each winery's specific crush/fermentation operations.

1. Receiving grapes and subsequent crush/fermentation operations can present a number of safety challenges for wineries, especially with the possible presence of volunteer and/or temporary workers.
2. Wineries should address their winery-specific crush practices, safety requirements, and crush safety training for all workers in their written Accident Prevention Program (APP, WAC-296-800-11035).
3. Possible safety hazards or challenges may include the following (note that most of these topics are covered in detail, with safety training videos and needed forms, at www.winerywise.org under the *winery safety* tab):

- Forklift operations/heavy traffic
- Crane operations
- Augers or screw receivers
- Ergonomics or Material Handling (i.e., moving heavy must hoses or pumps/crush equipment)
- Noise and associated communication limitations
- Carbon Dioxide exposure
- Heat Stress or working in temperature extremes
- Bees and insect bites
- Slip/trip/and fall hazards
- Lighting or lack thereof when working in the evening
- Use of compressed gasses, including dry ice generation
- Working from heights and fall protection
- LOTO or Lock Out Tag Out to repair malfunctioning equipment

- Confined Space Entry for digging out fermentation tanks after free-run draining
- Working long hours and associated fatigue
- Solo Work (aka, Working Alone)
- Working with electrical equipment (permanent or temporary), especially in wet conditions
- Use of Personal Protective Equipment (PPE, determine the need for PPE with a Job Hazard Assessment)
- Public Safety – The unexpected crushpad visitor from your visitor center

5. Most of the safety concerns listed above are presented as a subject specific topic in the safety training videos located at www.winerywise.org under the *Winery Safety* tab, including needed forms.

Additional information can be found at:

- **Crane/Auger Operations:** <http://depts.washington.edu/wineryhs/ReceivingGrapes.html>
- **Carbon Dioxide exposure:** <http://depts.washington.edu/wineryhs/Fermentation.html>
- **Solo Work/Fatigue:**
http://www.lni.wa.gov/Safety/TrainTools/Online/Courses/courseinfo.asp?P_ID=160
- **General information on crush safety:**
<http://depts.washington.edu/wineryhs/Crush.html>