



Powered Industrial Trucks (PIT)

OVERVIEW

The OSHA standard for Powered Industrial Trucks (PIT), Title 29 Code of Federal Regulations (CFR) Part 1910.178, contains safety requirements relating to fire protection, design, maintenance, and use of fork trucks, tractors, platform lift trucks, motorized hand trucks, and other specialized industrial trucks powered by electric motors or internal combustion engines.

DESIGNATION & LOCATIONS

For the purpose of this standard there are eleven different designations of industrial trucks or tractors as follows: D, DS, DY, E, ES, EE, EX, G, GS, LP, and LPS. See <u>29</u> <u>CFR 1910.178(b)</u> for additional information.

Specific areas of use are listed in Table N-1, Summary Table on Use of PIT's. Table N-1 is located after <u>29 CFR 1910.178(c)(2)(iv)</u>.

SAFE OPERATION & TRAINING

The employer shall ensure that each PIT operator is competent to operate a PIT safely, as demonstrated by the successful completion of the training and evaluation. 29 <u>CFR 1910.178(I)</u> outlines training program implementation, training program content and refresher training requirements.

Training requirements include:

- Prior to permitting an employee to operate a PIT, the employer shall ensure that each operator has successfully completed the training required.
- Training shall consist of a combination of formal instruction, practical training and evaluation of the operator's performance in the workplace.

Refresher training is required every <u>three</u> years OR if any of the following conditions are noted:

 the operator has been observed to operate the vehicle in an unsafe manner;

- has been involved in an accident or near-miss incident;
- has received an evaluation that reveals that the operator is not operating the truck safely;
- operator is assigned to drive a different type of truck; or
- A condition in the workplace changes in a manner that could affect safe operation of the truck.

OPERATING THE FORKLIFT PRE-INSPECTION CHECKLIST

OSHA requires that all forklifts be examined at least daily before being placed in service. Forklifts used on a round-the-clock basis must be examined after each shift. <u>29 CFR</u> <u>1910.178(q)(7)</u>

The operator should conduct a pre-start visual check with the key off and then perform an operational check with the engine running. <u>The forklift should not be placed in service if the examinations show that the vehicle may not be safe to operate.</u>

SAFE TRAVEL PRACTICES

While traveling, be aware of these potential hazards, including overturning forklift, falling loads, being struck or crushed by the forklift and collisions.

Requirements and Recommended Practices:

- Look in all directions before proceeding. If the load blocks your view, travel in reverse.
- Observe all traffic regulations, including authorized speed limits. Maintain a safe distance and keep the truck under control at all times.
- Cross railroad tracks diagonally wherever possible.
- Separate forklift and pedestrian traffic as much as possible.
- Never drive up to anyone who is in front of a fixed object.

LOAD HANDLING

Potential Hazards: Before handling loads, be aware of the following:

- Off-center loads or overloading which may cause tip-over or falling loads.
- Damaged or loose loads. Secure the load so it is safely arranged and stable.
- Center the load as nearly as possible.
- Distribute the heaviest part of the load nearest the front wheels and do not overload. Know the stated capacity of your forklift and do not exceed it.

FORK POSITION

Requirements and Recommended Practices:

- Level the forks before inserting them into the pallet.
- The forks must be placed under the load as far as possible.
- Slide the forks into the pallet until they are fully under the load.
- Center the weight of the load between the forks. Adjust the forks to distribute the weight evenly.
- Tilt the mast back carefully to stabilize the load.

LINKS

- OSHA FAQ PIT Reference
- OSHA PIT e tool

FOR MORE INFORMATION ON BREWERY SAFETY PROGRAMS, PLEASE VISIT THE MBAA SAFETY WEBSITE AT

<u>www.</u>

mbaa.com/brewresources/brewerysafety