



B. OCCUPATIONAL ACCIDENTS AND DISEASES, PERCEPTIONS AND GOOD PRACTICES IN THE COLOMBIAN COFFEE SECTOR



This tool is available in: Spanish (full document), Spanish (summary), English (summary).



WHAT IS THIS TOOL FOR?

This study on OSH, perceptions and good practices in the Colombian coffee sector seeks to develop and reinforce sustainable, safe and healthy practices in the coffee supply chain. The study transmits information to other rural and agricultural chains by promoting an exchange of knowledge, attitudes, and behaviours and 22 oriented OSH practices to protect workers, promote self-care, self-management, well-being, and quality life of the workers. Likewise, the study provides statistical analysis on occupational accidents and diseases in the formal coffee sector, contributing to decision-making in prevention and control measures. The outcome of such studies will be a comprehensive analysis of OSH's state within the national coffee supply chain, including recommendations to improve OSH for workers.



WHO IS THIS TOOL FOR?

This study can be used, adapted and referred to by any actor present within the coffee supply chain or can be adapted for other agricultural supply chains and be used by:

- ILO offices
- Governments and workers' and employers' organizations
- Private and public sector companies
- Researchers
- Trainers and/or consultants
- Certifiers
- NGOs



HOW TO USE THIS TOOL?

The study gathers and shares key information and knowledge on good practices in the coffee sector to inform policy making processes and awareness campaign on OSH. The results are based on semi-structured interviews and focus groups with key players in the Colombian coffee sector, such as coffee growers, as well as an analysis of occupational accidents and illnesses in the coffee sector.

What is needed to implement this tool?

This study can be reproduced to better understand occupational accidents and diseases, perceptions and good practices within a coffee supply chain. To produce such a study, the following resources are needed:

- Human resources: Staff and consultant are needed to perform a desk review, develop, tailor and implement interview protocols, analyse the results and draft a report and recommendations.
- Financial resources: Sufficient financial means for the necessary human resources and staff or consultant time to develop and tailor the questionnaires, undertake the interviews, and analyse and write the result of the studies and recommendations for the improvement of OSH. Financial resources for logistical purpose are also necessary (i.e. transport of researcher and interviewees, accommodation, etc.). Financial resources also need to be considered for publication purposes.
- Publication: Publication and sharing of the results and recommendations to the appropriate target audience (i.e. hard copy, USB, online PDF, website, etc.)

What are the key activities necessary to implement this tool?

- Hire competent researchers that are knowledgeable in:
 - ▶ The national coffee supply chain
 - ▶ OSH
 - ▶ Research and interview protocols
 - ▶ The national language and culture
- Develop a research protocol to understand the coffee supply chain, including interviews and focus groups questionnaires.
- Implement the research protocol and undertake the interviews and focus groups.
- Analyse the results.
- Draft a report and provide recommendations to improve OSH in the coffee supply chain.



KEY CONCEPTS

- Hazards
- OSH
- Occupational health services
- Risks
- Supply chain



WHERE TO FIND THIS TOOL?

Accidentes y enfermedades laborales, percepciones y buenas prácticas en el sector cafetero colombiano

Accidentes y enfermedades laborales, percepciones y buenas prácticas en el sector cafetero colombiano (resumen)

Work-related accidents and illnesses: Perceptions and good practices in the Colombian coffee sector (summary)



FURTHER READINGS AND RESOURCES

ILO (2017). Occupational Safety and Health in Global Value Chains Starterkit - Guide for Implementers.

ILO (2011). Sistema de gestión de la SST: una herramienta para la mejora continua.