OSHA Targets Poultry Industry for New Regional   
Emphasis Program

OSHA has launched a year-long Regional Emphasis Program targeting poultry processing facilities in OSHA Regions IV and VI. This includes the states of Georgia, Alabama, Mississippi, Florida, Oklahoma, Arkansas, Louisiana, Texas and those worksites under federal jurisdiction in New Mexico. OSHA is strongly encouraging state plan states in these targeted regions to adopt a similar emphasis. This would add facilities in the states of North Carolina, South Carolina, Kentucky, Tennessee and all of New Mexico.

OSHA is giving the industry the first three months of the program to become compliant with OSHA regulations, and then after that, OSHA will begin targeted, comprehensive safety and health inspections. This puts the enforcement at a start date near the end of January 2016.

Compliance officers have been instructed to include and familiarize themselves with the following areas for these comprehensive inspections:

* Machine guarding and lockout/tagout including hazards, current conditions, and preventative maintenance plan
* Electrical equipment and potential electrical hazards
* Recordkeeping of injuries and illnesses, worker’s compensation records, first aid records and presence of a plan/program for ergonomics to prevent/control injuries
* Process safety management (PSM) national emphasis program items with special attention to ammonia and chlorine. If PSM requirements look like they may be applicable, this may trigger an additional, separate PSM inspection.
* Confined spaces
* Access to employee medical records
* Hazard communication
* Hexavalent chromium including potential for exposure and all exposure air monitoring data.
* Bloodborne pathogens
* Combustible dust national emphasis program applicability
* PPE
* Biological hazards (campylobacter, psittacosis, histoplasmosis, others) and sanitation
* Other hazards on a case by case basis including:
  + Noise and hearing conservation program
  + Chemical and physical hazards from carbon dioxide (dry ice operations), carbon monoxide (powered industrial vehicles and engines), maintenance operations, food preparation, water treatment and non-PSM refrigerant chemicals
  + Heat and cold stress
  + Pedestrian hazards in the truck receiving and shipping areas
  + Slip, trip and fall hazards on walking and working surfaces
  + Toilet and sanitary facilities and worker’s access to them

The reason the industry has been targeted is because of its high injury and illness rates. OSHA’s research shows poultry industry workers are 6 times more likely to get sick on the job and 2 times more likely to become injured than other private sector workers.

If the facility has had a comprehensive inspection within the past 3 years, OSHA will review that inspection and determine if an additional inspection under this emphasis will need to be conducted.

The Regional Emphasis Program is expected to last until October 25, 2016 unless it’s extended.

To read the full emphasis program, including more details about what the inspections will include, click on your OSHA region below.

[Region IV](http://isienvironmental.com/wp-content/uploads/2015/11/PoultryREP_OSHARegion-IV.pdf) [Region VI](http://isienvironmental.com/wp-content/uploads/2015/11/PoultryREP_OSHARegionVI.pdf)