



NORTH CAROLINA DEPARTMENT OF LABOR

No. 20-3

OSH DIVISION

Date: 10/2009

OSHNC INDUSTRIAL DATA REPORT

Pages: 3

Industry: Food Kindred Products

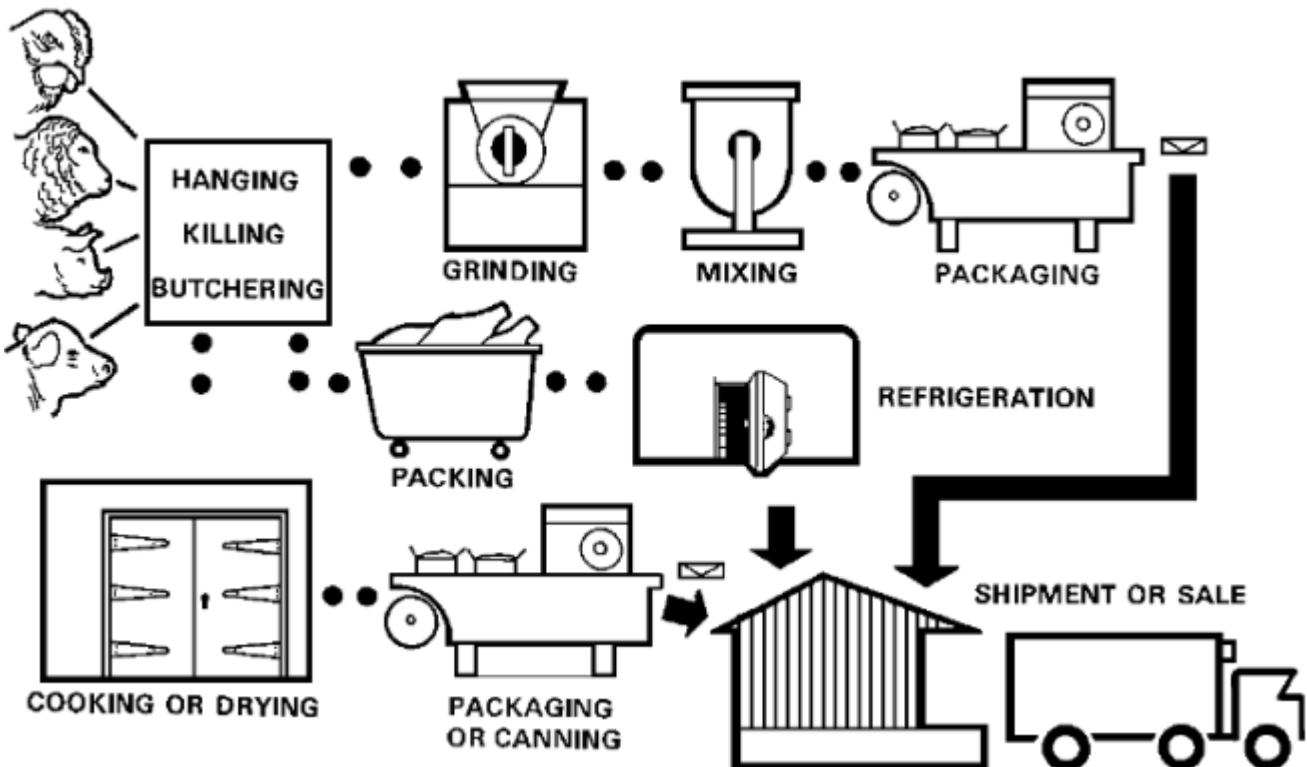
Sub-Group: Meat Products

SIC: 2011, 2013 and 2015

NAICS: 311611, 311612, 311613 and 311615

PROCESS DESCRIPTION: Due to large number of end products, size and type animals, and wide variations in size of business, there are numerous processes involved. Some are highly mechanized, but some are mostly hand operated. Cattle, hogs, sheep, lambs, game animals and birds, poultry and eggs are processed. Animals are moved from coops or yards and stunned by electrical devices or killed by shooting or cutting the jugular vein with a knife and allowed to bleed while hanging from conveyor. Skin, hair or feathers are removed by cutting, soaking or by machine. The carcass is usually cut in small parts using hand or electrical knives or saws. These parts may be packaged and sold fresh or frozen or forwarded for further processing. Meats and eggs may be processed into food products such as luncheon meats, smoked or cured meats, spreads, stews, sausage, bacon, frankfurters and dried eggs.

PROCESS FLOW:



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Hazards Analysis

Major Hazards		Other Hazards			
Location	Item	Hazard	Location	Item	Hazard
Hanging	Trolley conveyors	Strains, falls, amputation and repetitive motion injuries	Throughout	Chemical, steam cleaning of plant and equipment Wet greasy conditions	Burns and chemical exposure Infections, dermatitis and falls
Killing	Hand knives and guns	Cuts, gun wounds and repetitive motion injuries	Throughout	Improper clothing and protective equipment	Falls, falling objects and dermatitis
Butchering	Hand knives, saws, mechanical saws, knives and cutters	Amputation, cuts, stab wounds, repetitive motion injuries and noise	Freezers, refrigerators	Ice, floors and ammonia refrigerant	Falls, fire, explosion, asphyxiation, cold stress and frost bite
Throughout	Wet floors Conveyors – nip points Electrical devices Anthrax, Q fever, brucellosis and erysipelas	Falls and strains Cuts and amputation Electrocution and electrical shock Bacterial infection	Shipping	Fork lifts and hand trucks Dock Plates	Falls, collisions, strains and carbon monoxide exposure Overturned forklifts and accidents
Mixing, grinding, chipping meat or ice	Mechanical-grinders, chippers, mixers and conveyors	Amputations-hand, arm and leg, and hearing loss	Maintenance	Electrical mechanical devices Equipment cleaning and repair	Electrical shock and amputations Amputations and cuts
Cooking, smoking and canning	Steam vats, cookers, oven cookers and canners	Burns, falls, hearing loss and propane			

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Key OSHNC Standards

Reference	29 CFR 1910 - General Industry Standards
NCGS 95-129	General duty clause – ergonomics, cold stress
Subpart D	Walking and working surfaces
Subpart E	Exit Routes, Emergency Action Plans, and Fire Prevention Plans
Subpart I	Personal protective equipment
Subpart O	Machinery and machine guarding
Subpart S	Electrical
1910.95	Occupational noise exposure
1910.119	Process safety management
1910.120	Hazardous waste operations and emergency response
1910.146	Permit-required confined space entry
1910.147	Control of hazardous energy (lockout/tagout)
1910.151	Eye wash and emergency showers
1910.178	Powered industrial trucks
1910.1000	Air contaminants
1910.1026	Hexavalent Chromium
1910.1200	Hazard Communication

Inspection Analysis

The inspection should begin with the unloading and receipt of live animals. Hanging and killing area floors and equipment must be closely checked for maintenance and housekeeping. Personal protection equipment must be closely checked in all areas. Metal mesh gloves, arm protectors, heavy abdomen aprons, hard hats, non-slip safety toe shoes and eye protection must be used as conditions require. Floors, stairs and all walking surfaces are often found to be wet or greasy, and ice or meat parts on the floor may cause employee slip hazards. During plant clean up periods steam, strong alkali or other cleaners may be used to clean floors and equipment. Protective equipment used must be checked. Point of operation guarding (such as meat saws, grinders, slicers, sausage stuffers, frozen meat chippers, tie linkers and twist linkers) should be closely checked. Determine refrigerant type and quantity for applicability of Process Safety Management. Review emergency response policies.

Other Pertinent Comments: