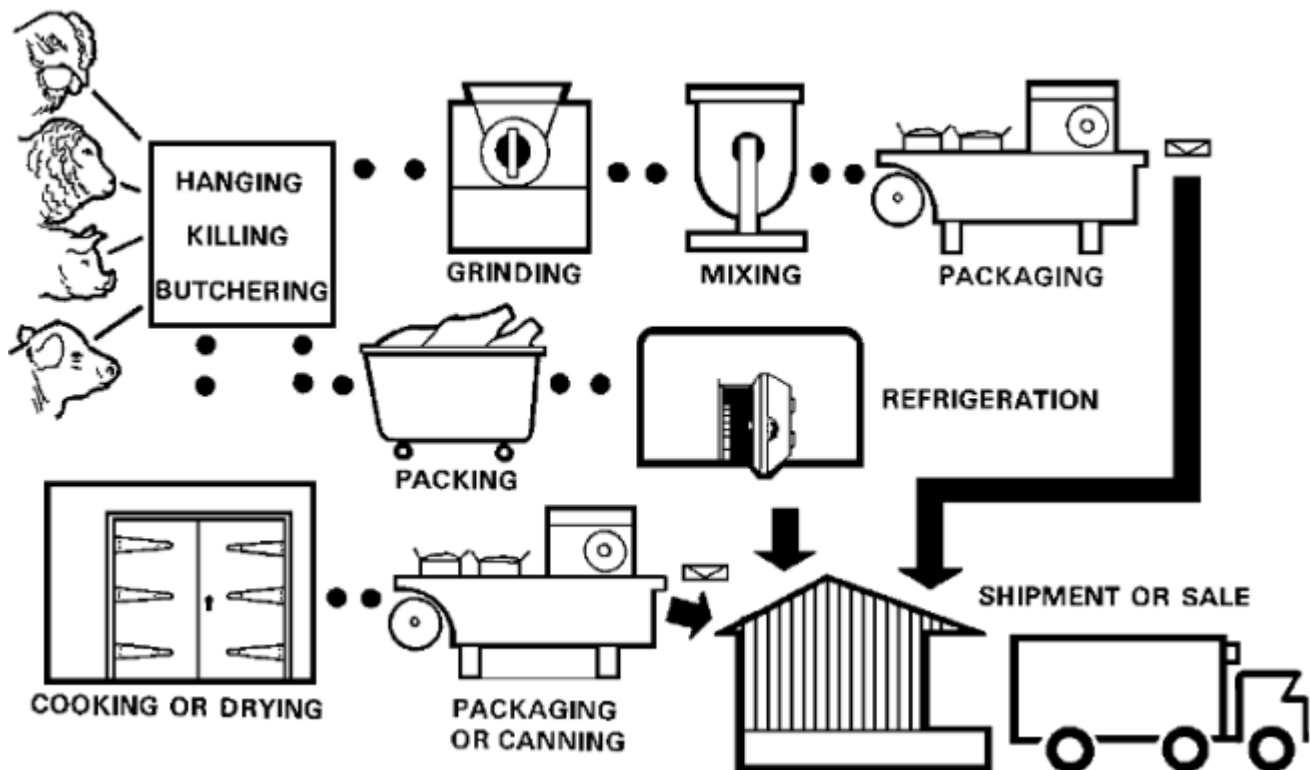

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Industry: <b>Food Kindred Products</b>	Sub-Group: <b>Meat Products</b>
SIC: <b>2011, 2013 and 2015</b>	NAICS: <b>311611, 311612, 311613 and 311615</b>

**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	Falls and strains	Shipping	Fork lifts and hand trucks	Falls, collisions, strains and carbon monoxide exposure	
	Conveyors – nip points	Cuts and amputation		Dock Plates	Overtured forklifts and accidents	
	Electrical devices	Electrocution and electrical shock				
	Anthrax, Q fever, brucellosis and erysipelas	Bacterial infection				
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				

SIC: 2011, 2013 and 2015

NAICS: 311611, 311612, 311613 and 311615

 <b>NCDOL</b> <small>N.C. Department of Labor</small>	<b>NORTH CAROLINA DEPARTMENT OF LABOR</b>	<b>No. 20-3</b>
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<b>Key OSHNC Standards</b>		
<b>Reference</b>	<b>29 CFR 1910 - General Industry Standards</b>	
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 wasted 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	
<b>Inspection Analysis</b>		
<p>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-slid 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.</p>		
<b>Other Pertinent Comments:</b>		