

Safe Work Practices in Poultry Processing

Workers in poultry processing plants encounter many hazards, including dangerous equipment, slippery surfaces, high noise levels, repetitive motions, and hazardous chemicals.



Photo: National Chicken Council

The following precautions can help prevent injury or illness:

- Make sure all machines are properly guarded before beginning work.
- Turn off equipment during cleaning or maintenance activities, and always lock or tag out to prevent unintended start-up.
- Keep floors, drains, and surfaces clean, and free of excess meat and fat to prevent slips.
- Wear protective clothing, goggles, hearing protection, respiratory protection, and slip-resistant shoes, when needed.
- Report early signs of repetitive motion injuries to management. These may include: hand pain or numbness; stiff fingers; swelling in the hand, wrist, or forearm; and back or shoulder pain.
- Seek medical attention if you have a scrape or cut to the skin, and if you are bleeding.
- If fluid splashes in eyes, flush with water immediately to prevent infections.

You have the right to speak up about unsafe working conditions **without fear of retaliation.**

For more information:



U.S. Department of Labor



**Occupational
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