Overview

On occasion, 3rd shift poultry processing sanitation workers may have to enter workspaces that can pose severe safety and health issues. Without proper training and equipment, these spaces may not be recognized as such and the appropriate precautions not followed. The potential for serious injury and death is high if proper procedures are not followed.

This lesson will review the basic elements of the permit-required confined space standard and the corresponding safety and health requirements for 3rd shift poultry processing sanitation work. The Permit-Required Confined Space standard, 29 CFR 1910.146, contains the provisions for a written confined spaces program and the required elements including: 1) Definitions; 2) Alternative entries; 3) Written programs; 4) Hazard control; 5) Contract employees; 6) Entry permits; 7) Training; 8) Assigned duties; and 9) Emergencies. This lesson provides appropriate awareness-level safety and health training that addresses potential confined spaces hazards for the 3rd shift worker through the following actions: anticipation, recognition, evaluation, and control.

As is the case with any OSHA standard, 1910.146 is considered to be minimum practice. It must be adapted and implemented specifically to each workplace.

Topics to be covered

• Permit-Required Confined Space Standard, 29 CFR 1910.146

Objectives

Upon completion of this course module, the student should be able to:

• Explain the overall intent and implications of the standard
• Explain the difference between a confined space and a permit-required confined space
• Explain the duties of the:
  o Authorized Entrant
  o Attendant
  o Entry Supervisor
  o Rescue services
• Explain the testing protocol
• Understand the minimum requirements of an entry permit and program