Overview

There are a variety of potential machine hazards present during third shift (sanitation) in a poultry processing plant. Sound machine guarding and safeguarding practices, together with an effective energy control program (lockout/tagout), can help employers to control these hazards. This overview is meant to cover the fundamental principles of machine guarding and safeguarding, along with the relevant OSHA General Industry Standards related to machine guarding.

Topics to be covered


Objectives

Upon completion of this topic students should be able to: