AMPUTATION HAZARDS ASSOCIATED WITH POULTRY PROCESSING

LOCKOUT/TAGOUT – The sanitation crew removes guards to clean processing equipment exposing crew members to hazardous energy and potential amputation hazards. The equipment must be locked and tagged out prior to removing guards. This would also apply to personnel performing maintenance or service on equipment.

MACHINE GUARDING – Machine guards should be in place on equipment to prevent access to the point of operation, power transmission apparatus and other moving parts. Guards on saws should cover all unused portions of the blade except for an opening large enough to feed the product.

The sanitation crew removes guards to clean processing equipment exposing crew members to hazardous energy and potential amputation hazards. The crew must replace all guards prior to re-energizing equipment.

- Provide the necessary Personal Protective Equipment (PPE) such as cut resistant or cut proof gloves. Ensure gloves are the right size for the employee and are maintained and used properly.
- Provide training on lockout/tagout and machine guarding in addition to other required safety and health training.
- Keep all knives and scissors sharp and in good condition.
- Provide a stable, hard cutting surface for employees so they do not hold cutting objects in their hands.
- Hold employees accountable for following all machine guarding and lockout/tagout procedures.

Resources:
http://www.oshainfo.gatech.edu/techguides.html (Georgia Tech OSHA Safety and Health Consultation Program’s Tech Guides)

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