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Ramsey JG, Musolin K, Mueller C. Evaluation of carpal tunnel syndrome and other musculoskeletal disorders among employees at a poultry processing plant. National Institute for Occupational Safety and Health, Health Hazard Evaluation, Report No. 2014-0040-3232, March 2015. <http://www.cdc.gov/niosh/hhe/reports/pdfs/2014-0040-3232.pdf>

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Centers for Disease Control and Prevention (CDC) Web Site. How does food or water get contaminated with *Campylobacter*? <http://www.cdc.gov/nczved/divisions/dfbmd/diseases/campylobacter/>

**Cancellations:** Region VI Regional Notice CPL 02-02-030 dated October 1, 2019, Regional Emphasis Program for Poultry

**State Impact:** Region VI 21 (d) Consultation Project Offices in Arkansas, Louisiana, Oklahoma, and Texas will provide outreach, consultation services, and training to affected employers as requested. State Plan Programs are strongly encouraged to adopt this program.

**Action Offices:** Region VI Area Offices  
Region VI Consultation Project Offices  
Dallas Regional Office

**Information Office:** New Mexico Occupational Health and Safety Bureau

**Originating Office:** Dallas Regional Office

**Contact:** Assistant Regional Administrator  
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(972) 850-4145

By and Under the Authority of:

ERIC S. HARBIN  
Regional Administrator

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I. **Purpose.**

This instruction renews a Regional Emphasis Program (REP) to reduce injuries, illnesses and fatalities to health and safety hazards in at poultry processing facilities, NAICS 311615. Area offices will normally conduct inspections for all complaints, formal or non-formal, which contain allegations of potential worker exposure to poultry processing hazards unless there are significant resource implications. In addition, and where applicable, unprogrammed inspections may be expanded in accordance with criteria outlined in the current Field Operations Manual (FOM), CPL 02-00-164.

This REP supports the Occupational Safety and Health Administration (OSHA) Fiscal Year 2022 Agency Management Plan, Agency Theme 1, Assure Safe and Healthful Workplaces, including the agency's theme to protect the most vulnerable workers in high hazard industries, by targeting high-risk industries and industries with higher-than-average illness and injury rates.

II. **Scope.**

This Instruction applies to all worksites in Arkansas, Louisiana, Oklahoma, and Texas, and those worksites in New Mexico that are under Federal Jurisdiction.

III. **References.**

Title 29 Code of Federal Regulations, Part 1910.

OSHA Instruction CPL 02-00-025, Scheduling System for Programmed Inspections, January 4, 1995, or current update.

OSHA Instruction CPL 02-00-051, Enforcement Exemptions and Limitations under the Appropriations Act, May 28, 1998, or current update.

OSHA Instruction CPL 02-00-164, Field Operations Manual (FOM), April 14, 2020, or current update.

OSHA Instruction CPL 04-00-002, Procedures for Approval of Local Emphasis Programs (LEPs), November 13, 2018, or current update.

OSHA Memorandum, Inspection Guidance for Poultry Slaughtering and Poultry Processing Establishments, October 28, 2015.

U.S. Bureau of Labor Statistics (BLS), 2016 and 2017 Survey of Occupational Injuries and Illnesses November 2017. <https://www.bls.gov/iif/oshsum.html>

U.S. Bureau of Labor Statistics, Publications, TED - The Economics Daily, October 4, 2018.





































