

Poultry and Meatpacking Safety Training

Session 5: Compliance with Hazard Communication, Respiratory Protection, and PSM Standards (1.0 hour)

Lesson Plan: Student Guide

Overview

This session provides students with a basic overview of OSHA's hazard communication, respiratory protection, and process safety management standards. Topics to be covered include:

- Common chemical exposures in meat processing
- Respiratory Protection standard and the requirements for mandatory versus voluntary respirator use
- Main provisions of the hazard communication standard
- Process Safety Management

During the lesson, students have the opportunity to clarify the requirements of three OSHA standards: hazard communication, respiratory protection and process safety management, with respect to the fulfillment of OSHA requirements. Students will be encouraged to share lessons learned and best practices in implementing the training required by these standard and what specific areas apply to their workplace or job tasks.

The "Notes Section" of the slides has additional information to be used by the Trainer. The resource documents listed in the last section of the lesson plan should be carefully reviewed by the trainer and used as warranted.

Lesson Objectives

Upon completion of this topic students will be able to explain the OSHA requirements for:

1. Hazard Communication
2. Respiratory Protection
3. Process Safety Management

Training Resources

- PowerPoint Presentation: *Chemical Hazards in Meat & Poultry Processing & Packing* with instructor's notes
- Model Compliance Programs (see *Resources/Web Sites*, below)
- Handouts: "Interrelationship of Elements Worksheet"
- LCD Projector, screen (if needed), computer, and/or flip chart/white board with markers
- Internet access (if available)

Activities and Classroom Procedures

1. PowerPoint slides
2. Class discussion of key concepts
3. Interrelationship of Elements Worksheet
4. Facilitation of interchange of ideas among participants

Lesson Roadmap

1. Introduction and Learning Objectives
 - a. Slides to be used: 1-2
 - b. Objectives Covered: Yes
 - c. Training Aids: PowerPoint slides
2. Chemical Hazards Present in Food Processing
 - a. Slides to be used: 3-8
 - b. Objectives Covered: 1
 - c. Exercise/Demos: Discussion of Case Example
 - d. Training Aids: PowerPoint slides
3. Hazard Communication Standard
 - a. Slides to be used: 9-22
 - b. Objectives Covered: 1
 - c. Exercise/Demos: Discussion of potential exposure in two photographs (slide 22)
 - d. Training Aids: PowerPoint slides
4. Respiratory Protection
 - a. Slides to be used: 23-25
 - b. Objectives Covered: 2
 - c. Exercise/Demos: Demonstrate basic types of respiratory protection, including common items used that are NOT respirators (e.g., bandana)

- d. Training Aids: PowerPoint slides; Model Respirator Program (see *Resources/Web Sites*, below)
5. Process Safety Management
- a. Slides to be used: 26-32
 - b. Objectives Covered: 3
 - c. Exercise/Demos: Interrelationship of Elements Worksheet
 - d. Training Aids: PowerPoint slides

Summary; Evaluation and Assessment

- a. Slides to Be Used: Slide 33-34
- b. Exercise: Hazard Evaluation of Workplace: Interactive discussion, exchange, demonstration of concepts

Resources/Web Sites

- Model Compliance Programs: Georgia Onsite OSHA Consultation
 - <http://oshainfo.gatech.edu/written.html>
- OSHA Web Page – www.osha.gov
- Specific OSHA Web Pages:
 - <https://www.osha.gov/dsg/hazcom/index.html>
 - https://www.osha.gov/SLTC/etools/ammonia_refrigeration/receiving/storage.html
 - <https://www.osha.gov/SLTC/processsafetymanagement/>
 - https://www.osha.gov/SLTC/etools/ammonia_refrigeration/safety/plant_safety.html
- National Institute for Occupational Safety and Health
 - <http://www.cdc.gov/niosh/>
 - <http://www.cdc.gov/niosh/topics/poultry/process.html>
- Health and Safety Executive, UK
 - <http://www.hse.gov.uk/>

Acknowledgements/Credits

Some of the material in the PowerPoint presentation for this section came from the following sources:

- Poultry Industry Workers, CDC, NIOSH, Workplace Safety and Health Topics, <http://www.cdc.gov/niosh/topics/poultry/process.html>, accessed 2 December 2016.
- *Ammonia Refrigeration Safety*, United Food and Commercial Workers International Union, Susan Harwood Training Grant #26-19489-09.

- *Allowed Detergents and Sanitizers for Food Contract Surfaces and Equipment in Organic Operations*,
<https://www.ams.usda.gov/sites/default/files/media/8%20Cleaners%20and%20Sanitizers%20FINAL%20RGK%20V2.pdf>, accessed 2 December 2016.
- Dr. Patricia Curtis and Jessica Butler, *Controlling Salmonella in Poultry Plants*, USDA, Spring 2009;
https://www.fsis.usda.gov/wps/wcm/connect/f2dac782.../how_to_salmonella.ppt?

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