

Equipment Safety Review Process Guidelines

Purpose & Scope:

Safety representatives from member companies of the National Chicken Council (NCC), the National Turkey Federation (NTF), and the U.S. Poultry & Egg Association have been actively meeting and working to improve safety within the poultry industry for two decades. The Joint Poultry Industry Safety & Health Council, working with the Occupational Safety & Health Administration (OSHA), developed this Equipment Safety Review Process Guideline as part of an Alliance Agreement between OSHA, the NCC, and the NTF.

Although this guideline and supporting Equipment Safety Pre-Purchase Checklist and Equipment Safety Pre-Startup Checklist is voluntary for both member and non-member companies, it outlines “best practices” as identified by the expert members of the Joint Poultry Industry Safety & Health Council. Companies who choose to actively adopt this guideline and checklists will achieve a level of employee safety that goes beyond mere compliance. The greater level of equipment safety provided by these guidelines and checklists will also prepare participating companies for the ever-increasing levels of automation that is being developed and implemented within the industry. The Joint Poultry Industry Safety & Health Council therefore encourages all poultry companies to use this guideline and to require their suppliers, equipment manufacturers, facility planners, and engineers to design equipment in accordance with this guideline and supporting checklists.

Planning:

Identification and elimination of potential hazards can be accomplished at the planning and design phase of equipment-related projects. The preferred method of potential hazard abatement shall be through application of engineering controls. It is our belief that these controls shall be proactive measure to avoid potential hazards created with equipment installation. We recommend the involvement of the Safety & Health Department, Engineering, and Vendors, in the planning and design phase of all equipment-related projects. Safety and occupational health issues shall be considered, designed, and engineered into all projects. All projects shall be planned and designed in accordance with established principles of safety and health, as well as OSHA compliant.

Pre-Purchase:

Many potential hazards can be abated by incorporating safety specifications for purchased equipment and installation. We recommend adherence to the Pre-Purchase Checklist, established by our industry, when considering equipment purchase. Completion of and adherence to the Pre-Purchase Checklist ensures safety and health considerations have been addressed. It is important to consider all safety features available and offered by vendors related to equipment considered for purchase. Considering all available safety features will enhance operational safeguards.

Pre-Start Up:

Potential hazards and injury can be avoided by incorporating safety specifications after equipment installation and prior to equipment start-up. We recommend adherence to the Pre-Start Up Checklist, established by our industry, prior to starting installed equipment. Completion of and adherence to the Pre-Start Up Checklist ensures safety and health considerations have been addressed prior to equipment operation and employee exposure.

Through the OSHA and National Chicken Council (NCC) and the National Turkey Federation (NTF) Alliance, NCC and NTF developed this guideline for informational purposes only. It does not necessarily reflect the official views of OSHA or the U.S. Department of Labor.

