

Volume 1

**Handbook of
Poultry Science
and Technology**

Primary Processing

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Support Task: Knife Person A knife person collects dull knives from employees along the processing lines and replaces them with sharp ones. This employee may also sharpen knives that have been collected. Hazards of this task may include slips, trips, and falls; and hazards from the use of grinders.

Slips, Trips, and Falls

HAZARDOUS SITUATION Workers walk all over the facility on wet floors that may have bird skin, bird parts, and ice on them, creating a slipping hazard. Metal drain covers on the floor are also very slippery and pose a hazard. A falling worker may contact dangerous equipment or may cut him- or herself on a knife blade.

POSSIBLE SOLUTIONS

- Cover drains with nonslip grating.
- Provide workers with nonslip footwear and require its use.
- Paint floors with slip-resistant paint or install nonslip floor tile.
- Provide guardrails at workstations adjacent to dangerous equipment, to prevent injury.
- Carry knives in sheaths or closed containers.

Hazards from the Use of Grinders

HAZARDOUS SITUATION Employees may suffer cuts, lacerations, skin abrasion, contusions, or eye damage during use of grinders to sharpen knives. Grinding wheels may break up or explode. Bits and pieces of knife blades may be thrown off during sharpening.

POSSIBLE SOLUTIONS

- Use safety goggles or other protective eyewear.
- Use only grinding wheels with an rpm rating that matches the spindle speed of the grinder.
- Use a ring test procedure to check for nonvisible damage to the grinding wheel.
- Follow the manufacturer's recommendations for guarding and use of the grinding wheel.

Personnel managing the safety of workers in a poultry-processing plant should access the OSHA Web site to obtain complete details about the eTool for poultry processing. The information presented in this chapter illustrates the importance and applications of those guidelines.

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