For Immediate Release

CONTACTS:
Gwen Venable, U.S. Poultry & Egg Association, (678) 514-1971, gvenable@uspoultry.org
Tom Super, National Chicken Council, (202) 443-4130, tsuper@chickenusa.org
Beth Breeding, National Turkey Federation, (202) 730-9639, bbreeding@turkeyfed.org

Poultry Industry Announces Alliance with OSHA

Tucker, Ga. Sept. 4, 2019 – The poultry industry has long recognized the importance of establishing collaborative relationships to promote employee health and safety practices and to develop programs to enhance poultry workplaces. As such, the industry is pleased the U.S. Department of Labor’s Occupational Safety & Health Administration (OSHA) has agreed to an alliance to share information, guidance and access to training resources that will help further improve the significant gains made in poultry worker safety over the past 25 years. The shared goals for the alliance include raising awareness of health and safety practices and programs through outreach and communication in addition to training and education.

Loren Sweatt, Deputy Assistant Secretary of Labor for OSHA, Mike Brown, president of the National Chicken Council, Joel Brandenberger, president of the National Turkey Federation, and Matt Spencer, director of HR & safety programs for the U.S. Poultry & Egg Association, signed an alliance in Washington, D.C. today, formalizing a relationship to work collaboratively to improve safety practices in the poultry industry. Specifically, the organizations will share available injury, illness and hazard exposure data to help identify areas of emphasis for training, outreach and communication activities.

The group of poultry industry representatives discussed the industry’s recent history of safety and health initiatives including the industry’s ergonomics, medical and training approach to reducing repetitive injuries, advancements in processing equipment technology, current on-going research and employee outreach activities. These combined activities have resulted in an 83% reduction in recordable injuries in poultry processing plants since 1994. With this newly formed alliance, it is the goal of the industry to continue to drive these rates down and help promote the overall health and safety of employees and team members.

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Photo caption:
(From left:) Matt Spencer, director of HR & safety programs for the U.S. Poultry & Egg Association, Joel Brandenberger, president of the National Turkey Federation, Loren Sweatt, Deputy Assistant Secretary of Labor for OSHA, and Mike Brown, president of the National Chicken Council

About U.S. Poultry and Egg Association
U.S. Poultry & Egg Association (USPOULTRY) is the all-feather organization representing the complete spectrum of today’s poultry industry, whose mission is to progressively serve member companies through research, education, communication and technical assistance. Founded in 1947, USPOULTRY is based in Tucker, Georgia.

About the National Chicken Council
The National Chicken Council (NCC) represents integrated chicken producer-processors, the companies that produce and process chickens. Member companies of NCC account for more than 95 percent of the chicken sold in the United States.

About the National Turkey Federation
The National Turkey Federation (NTF) is the national advocate for America’s turkey farmers and producers, raising awareness for its members’ products while strengthening their ability to profitably and safely deliver wholesome, high-quality and nutritious food to consumers worldwide.