

FREE OSHA Training for the Poultry & Meatpacking Industries

Georgia Tech Occupational Safety and Health Program

POULTRY & MEATPACKING HAZARDS TRAINING

GTRI's OSHA Consultation and Training Program is providing FREE training on occupational safety and health hazards encountered by poultry and meatpacking workers. This full-day course will highlight ergonomic hazards and solutions, plus chemical and safety hazards found at these industries.

UPCOMING COURSES:

July 13, 2017, 8 AM -4:20 PM
NCSU Centennial Campus
1005 Capability Dr., Room 109
Research III Building
Raleigh, NC 27606

COURSE TOPICS:

- Ergonomic Hazards
- Chemical Hazards, including PSM
- Walking/Working Surfaces
- Machine Hazards
- Electrical Safety
- Confined Space Entry

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The event is a one-day training session that will focus on the hazards, best practices, and methods that may be employed to prevent injuries and accidents in the poultry meatpacking industry.

If you are interested in hosting a future event at your facility, please contact us.

FOR MORE INFORMATION

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Register: www.meatpack17.eventbrite.com

