



For Immediate Release
International Production & Processing Expo

USPOULTRY Contact: Gwen Venable, 678.514.1971, gvenable@uspoultry.org

AFIA Contact: Lacie Dotterweich, 703.666.8851, ldotterweich@afia.org

NAMI Contact: Sarah Little, 202.587.4263, slittle@meatinstitute.org

Ergonomic Improvements in the Poultry Industry Highlighted at the 2020 IPPE

ATLANTA, Ga. – Jan. 30, 2020 – “Ergonomics is an important topic for the poultry industry, which has also been a great influence on ergonomics,” stated Brad Hammock, shareholder for Littler, during the Ergonomic Improvements in the Poultry Industry program held at the 2020 International Production & Processing Expo (IPPE). Hammock provided a 35-year overview of ergonomic progress in the poultry industry, highlighting the Medical Ergonomics Training (MET) Program; Joint Poultry Industry and Health Committee; Georgia Tech Research Institute collaboration; with the Occupational Safety and Health Administration’s (OSHA) assistance, development of guidelines for poultry processing for the prevention of musculoskeletal disorders; and the recent OSHA alliance. Hammock also elaborated on key ergonomic technological advancements, including adjustable workstations, powered knives and scissors, ergonomically designed knives, auto-deboning machines and wearable devices.

Brock Anderson, CEO and principal consultant for Ergo-ology, discussed how to build an ergonomics program. He stated that a holistic ergonomics program has several components, including recognizing existing and potential problems; doing an assessment of ergonomic jobs with potential problems; correcting and preventing ergonomic problems; medical management; ergonomic training and skill development, organization and management of the program; and ergonomics results. Anderson also reviewed four phases for improvement, comprised of discover, construct, integrate and adjust.

In his presentation on “Smart Wearables and Big Data to Prevent Injuries in Food Processing,” Dr. Jason Guss, CEO of Iterate Labs, stated that work-related, musculoskeletal injuries to the upper extremities cost U.S. industrial companies \$15 billion every year. He noted that the future of ergonomics is to have continuous monitoring to predict injuries before they occur. Guss mentioned that with current safety methods, musculoskeletal injuries have decreased, especially in the upper extremities and the backs of workers. This reduction in injuries is a result of sensors that monitor the external and internal environment, continually collecting data.

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Photo caption: Brad Hammock, shareholder for Littler, speaking at the Ergonomic Improvements in the Poultry Industry program held at the 2020 IPPE.

ABOUT IPPE

The International Production & Processing Expo (IPPE) is a collaboration of three shows - International Feed Expo, International Meat Expo and the International Poultry Expo - representing the entire chain of protein production and processing. The event is sponsored by the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY).

ABOUT AFIA

Founded in 1909, the American Feed Industry Association (AFIA), based in Arlington, Va., is the world's largest organization devoted exclusively to representing the business, legislative and regulatory interests of the U.S. animal food industry and its suppliers. The organization's membership is comprised of more than 680 domestic and international companies that represent the total feed industry—manufacturers of commercial and integrated feed and pet food, ingredient suppliers, pharmaceutical companies, industry support and equipment manufacturers. AFIA members manufacture more than 75 percent of the feed and 70 percent of the non-grain ingredients used in the country. AFIA is also recognized as the leader on international industry developments and holds membership in the International Feed Industry Federation (IFIF).

ABOUT NAMI

The North American Meat Institute (NAMI) is the leading voice for the meat and poultry industry. Formed from the 2015 merger of the American Meat Institute (AMI) and North American Meat Association (NAMA), the Institute has a rich, century-long history and provides essential member services including legislative, regulatory, scientific, international and public affairs representation. NAMI's mission is to shape a public policy environment in which the meat and poultry industry can produce wholesome products safely, efficiently and profitably. Together, the Institute's members produce the vast majority of U.S. beef, pork, lamb and poultry and the equipment, ingredients and services needed for the highest quality products.

ABOUT USPOULTRY

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.