Egg and Poultry Workers Safety Stats and Facts



FACTS

Health hazards in poultry working environments are categorised as accidental, physical, chemical, and biological.

1. **Accidental**

- Sprains and strains due to slip and fall while carrying heavy loads.
- Eye and skin irritation resulting from contact with disinfectants, vaccines and medicines.
- Burns from exposure to hot surfaces (e.g. beak-trimmers).

1. **Physical**

- Exposure to high levels of noise.
- Long-time exposure to heat and cold due to outdoor work.
- Musculo-skeletal problems resulting from lifting and moving of animals, feed bins (bags), egg collection.

1. **Chemical**

- Respiratory problems resulting from exposure to dust, which is composed of feathers, dander, micro-organisms, etc.
- Respiratory, skin, and eye diseases due to exposure to gases including NH3, H2S, CO2, CO, and CH4.
- Exposure to disinfectants, detergents, formaldehyde and pesticides.

1. **Biological**

- Zoonotic infections. These diseases are transmitted between birds and humans.
- Antibiotic-resistant bacteria.

STATS

- NIOSH Finds Alarming 42 % Rate of Carpal Tunnel Syndrome (CTS) at South Carolina Poultry Processing Plant
- According to the Bureau of Labor Statistics, of the total 3,620 occupational injury and illness cases requiring days away from work that were reported among workers in the poultry processing industry, 33% (1,190 cases) were MSDs.