Georgia Poultry Processing Plant Cited For Repeat, Serious Violations under Site-Specific Targeting Program



OSHA is proposing total penalties of $155,000 against a company after conducting an inspection. Four repeat safety violations being alleged include letting employees perform work for which they were not properly trained, failure to guard machinery, failure to properly label machine disconnects and failure to allow sanitation employees to access lockouts for equipment they were servicing. Serious health and safety violations for which the company was cited include alleged fall hazards, use of damaged electrical cords, no emergency eyewash and shower stations for employees handling corrosive materials, incorrect respirator use, allowing employees to be exposed to particulates above allowable levels, and failure to conduct annual audiograms.

[*Kings Delight, Braselton, GA. Release Number 07-863-ATL (174), July 18, 2007]*