Poultry Worker Safety Infographic



Poultry Processing Line Speeds

Most of the discussion around poultry line speeds refers to a specific part of the processing line called the "EVISCERATION LINE."

THE EVISCERATION LINE IS HIGHLY AUTOMATED. IN A MODERNIZED PLANT, ONLY 2% OF TOTAL PLANT EMPLOYEES WORK ON THE EVISCERATION LINE.

EVISCERATION LINE
This section of the plant is where the organs are removed and the carcasses are cleaned and inspected.

SECOND PROCESSING
This next section of the plant is where the product is cut up into parts and then packaged.

THIS PART OF THE LINE OPERATES 40% SLOWER THAN THE OTHER LINE.

SAFETY FIRST

Protecting Processing Plant Workers

Employee safety always has been and will always be a priority for the chicken industry.

THE POULTRY INDUSTRY'S INJURY RATE HAS FALLEN 84 PERCENT. — 84% ↓

INCREASED LINE SPEEDS OF UP TO 175 BIRDS PER MINUTE HAVE BEEN TESTED AND PROVEN SAFE FOR 25 YEARS. — 25 YEARS

POULTRY PLANTS ACROSS THE GLOBE OPERATE THE SAME EQUIPMENT SAFELY AT OVER 200 BIRDS PER MINUTE. — 200 BPM

For tasks performed in tandem with workers across from one another, partitions can be positioned to ensure the safety of workers while allowing the pass-through of products.



USDA INSPECTORS are in every plant, monitoring the processing line to ensure the chicken you eat is safe and meets U.S. Department of Agriculture (USDA) safety standards.

WHAT ARE POULTRY PROCESSING LINE SPEEDS?

Poultry line speeds refer to how many birds per minute (BPM) are processed.

LINE SPEEDS ARE DETERMINED BY MANY FACTORS...

- Staffing availability, both of employees and USDA Inspectors, in the plant
- Equipment capacities
- Line layout
- Work space size
- Processing line configuration
- Consumer demand/need
- USDA's Food Safety and Inspection Service (FSIS) regulations, which vary by each plant

ALL OF THESE FACTORS, AND MORE, MUST BE IN PERFECT BALANCE FOR SAFE OPERATING SPEEDS.

Source: https://www.chickencheck.in