

# *Agenda*

## **2019 National Safety Conference for the Poultry Industry**

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### **Monday, August 12**

- 12:00 noon      **Registration**
- 12:30 p.m.      **Welcome/Orientation:** Doug Britton, Georgia Tech Research Institute/ATRP  
**Presiding:** Doug Sikes, Crider Foods
- 12:45 p.m.      **U.S. Poultry Industry and OSHA Alliance Update**  
Christian Richter, The Policy Group
- 1:30 p.m.      **A USPOULTRY Funded Research Project: An Analysis of Peracetic Acid Exposure in Poultry Plants . . . Comparison of Four Sampling Methodologies**  
Jenny Houlroyd, Georgia Tech Research Institute
- 2:30 p.m.      **Break**
- 3:00 p.m.      **Ergonomics: Thirty-Five Years of Progress in the Poultry Industry**  
Brad Hammock, Littler Mendelson P.C.
- 4:00 p.m.      **Safety Culture as a Value**  
1. Chad Randolph, Pilgrim's  
2. Rick Hellinga, Simmons Foods  
3. Doug Sikes, Crider Foods
- 4:45 p.m.      **Vendor Introductions**
- 5:00 – 6:30 p.m.      **Reception**

### **Tuesday, August 13**

- 7:00 a.m.      **Continental Breakfast**
- 7:45 a.m.      **Presiding:** Doug Sikes, Crider Foods
- Beyond Regulatory Compliance . . . The Business Case for PSM and Q&A**  
Dr. Douglas Reindl, University of Wisconsin - Madison
- 8:45 a.m.      **Roundtable Discussions (Session 1)**  
1. **Hatchery / Formaldehyde Sanitation**  
Ronnie Franklin, Fieldale Farms Corporation  
2. **Hatchery Ergonomics and Egg Movement**  
Melissa Middleton, Simmons Foods  
6. **OSHA Compliance for Contract Sanitation**  
Lane Parsons, QSI / The Vincit Group  
7. **High Risk Terminations / Social Media Threats**  
Scott Rushing, Sanderson Farms, Inc.
- 9:45 a.m.      **Roundtable Discussions (Session 2)**  
1. **Hatchery / Formaldehyde Sanitation**  
Ronnie Franklin, Fieldale Farms Corporation  
3. **DOT / Driver Safety**  
Michael Roberson, Valley Proteins  
Rita Gunning, Koch Foods  
4. **Walking / Working Surfaces**  
Adrienne Allison, Tyson Foods  
8. **Safety Culture as a Value**  
Chad Randolph, Pilgrim's  
Rick Hellinga, Simmons Foods  
Doug Sikes, Crider Foods
- 10:45 a.m.      **Break**

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**Tuesday, August 13 (Continued)**

- 11:00 a.m.      **Roundtable Discussions (Session 3)**
1. **Hatchery / Formaldehyde Sanitation**  
Ronnie Franklin, Fieldale Farms Corporation
  4. **Walking / Working Surfaces**  
Adrienne Allison, Tyson Foods
  8. **Safety Culture as a Value**  
Chad Randolph, Pilgrim's  
Rick Hellinga, Simmons Foods  
Doug Sikes, Crider Foods
  9. **Safety Award Winners Best Practices**

- 12:00 p.m.      **Roundtable Discussions (Session 4)**
4. **Walking / Working Surfaces**  
Adrienne Allison, Tyson Foods
  5. **Contractor Safety / Multi-Employer**  
Doug Sikes, Crider Foods
  8. **Safety Culture as a Value**  
Chad Randolph, Pilgrim's  
Rick Hellinga, Simmons Foods
  9. **Safety Award Winners Best Practices**

1:00 p.m.      **Adjourn**

**Wednesday, August 14**

7:00 a.m.      **Continental Breakfast**

7:30 a.m.      **Presiding:**    Rick Hellinga, Simmons Foods

**Heat Stress**

Larry Stine, Wimberly Lawson Steckel Schneider & Stine, P.C.

8:15 a.m.      **Hydrogen Sulfide: Offal and Rendering Exposures**

Matt Jackson, Simmons Foods

9:00 a.m.      **OSHA Citations Across the Industry**

Matt Spencer, USPOULTRY

9:45 a.m.      **Break**

10:15 a.m.      **Fire Explosion / Prevention**

**A. Feed Mill Design and Potential Hazards**

1. Douglas J. Rohkohl, VAA Engineering
2. Karl Von Knobelsdorff, Knobelsdorff Electric

**B. One Company's Program in Compliance Management / NFPA 61**

Travis Vance, Fisher & Phillips, LLP

11:15 a.m.      **David Wylie Lecture Series: Ask a Lawyer**

Brad Hammock, Jackson Lewis PC

Larry Stine, Wimberly Lawson Steckel Schneider & Stine PC

12:00 p.m.      **Conclude**

**Door Prize Sponsors: Alchemy Systems and Worldwide Protective Products**

***The Joint Poultry Industry Safety Awards Luncheon (for Safety Award applicants only) will be held immediately following the close of the conference.***