



# Government Institutes

**For Immediate Release**

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**New Handbook Identifies the Essence of Safety Compliance  
for the Food Manufacturing Industry**

Lanham, MD, April 30, 2008—The success of any food manufacturer’s safety program depends on how accurately a facility interprets the laws and how it handles the hazards that workers face on a daily basis, according to *Occupational Safety and Health Simplified for the Food Manufacturing Industry*, a new “go to” resource providing industry managers, safety directors, and workers with straightforward answers to complicated OSHA questions, from compliance and management publisher Government Institutes.

Referencing FDA, USDA, and other regulatory standards as applicable, *Occupational Safety and Health Simplified for the Food Manufacturing Industry* explains the requirements of the twelve major Occupational Safety and Health Administration standards in 29 CFR 1910 (general industry) and 29 CFR 1928 (agriculture) for food worker safety and provides examples to help ensure compliance with all applicable standards.

Readers will examine the most serious health hazards in the industry—including inhalation of flavorings, infectious diseases, radiation, amputations, and chemicals—and identify ways to prevent accidents from occurring. They will address both industry-wide safety concerns and segment-specific safety hazards for meatpacking, poultry processing, fruit and vegetable canning, and food flavoring, and find information to help them overcome the language and cultural barriers of the food industry’s growing Hispanic workforce to ensure adequate protection for all.

A complete sample food manufacturing safety program that meets OSHA requirements and a comprehensive checklist for completing self-audits are included.

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“With most production jobs in food manufacturing requiring little formal education or training but involving repetitive, physically demanding work, the injury and illness rate for the food manufacturing industry is significantly higher than that for the manufacturing sector as a whole,” note authors Spellman and Bieber.

“Worker safety and compliance with the law can be achieved only with a thorough understanding of the hazards and an accessible interpretation of the regulations.”

*Occupational Safety and Health Simplified for the Food Manufacturing Industry* can be ordered by calling 800-462-6420 or visiting [www.govinstpress.com](http://www.govinstpress.com) and typing “Food Manufacturing” in the book search box. *Softcover, approximately 250 pages, August 2008, \$79, ISBN: 0-86587-184-1 (978-0-86587-184-7).*

### **About the Authors**

Frank Spellman is Assistant Professor of Environmental Health at Old Dominion University in Virginia. He has written/co-written 52 books on environmental health and science, including Government Institutes’ *Food Supply Protection and Homeland Security*, *Environmental Science and Technology*, and *Biology for Non-Biologists*.

Revonna Bieber is an Environmental Health Master’s Student and Teaching Assistant at Old Dominion University. She is a member of the American Society of Safety Engineers, American Public Health Association, National Environmental Health Association, Virginia Environmental Health Association, American Registry of Radiologic Technologists, and American Society of Radiologic Technologists.

### **About Government Institutes**

Government Institutes, a division of Scarecrow Press, Inc., publishes compliance and management resources, including the complete line of Code of Federal Regulations, for the environmental, occupational-safety-and-health, food and drugs, risk management, and homeland security industries. For more information, visit [www.govinstpress.com](http://www.govinstpress.com), or contact Janet Wolfe, 301-459-3366, [jlwolfe@rowman.com](mailto:jlwolfe@rowman.com).

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