

U.S. Department of Labor

Occupational Safety and Health Administration
Columbus Area Office - Region V
200 North High Street, Room 620
Columbus, Ohio 43215-2497
Phone: (614) 469-5582 FAX: (614) 469-6791



February 9, 2016

Mr. Estaban Nieto, Human Resources Manager
Case Farms Processing, Inc.
1818 County Road 160
Winesburg, Ohio 44690

RE: 1095914

Dear Mr. Nieto:

An inspection of your work place at 1818 County Road 160, Winesburg, Ohio on October 1, 2015, disclosed the following hazard(s):

The employer failed to implement a program and train employees to minimize exposure to *Campylobacter*.

Campylobacteriosis, a gastrointestinal infection caused by *Campylobacter*, is characterized by inflammatory, sometimes bloody diarrhea or dysentery syndrome, mostly including cramps, fever, and pain. The most common routes of transmission are fecal-oral, ingestion of contaminated food or water, and the eating of raw meat and poultry.

Since no OSHA standard applies and it is not considered appropriate at this time to invoke Section 5(a)(1). The General Duty Clause of the Occupational Safety and Health Act, no citation will be issued for this/these hazard(s).

In the interest of workplace safety and health, I recommend that you voluntarily take the necessary steps to eliminate or materially reduce your employees' exposure to the hazard(s) described above. Feasible methods of control may include, but are not limited to the following:

Train employees on the hazards of *Campylobacter* and methods of prevention. When employees have symptoms consistent with *Campylobacter* exposure, send the employee to the doctor for specific testing.

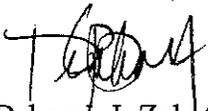
Training may include, but not limited to, the following prevention methods:

- Prevention is based on control measures at all stages of the food chain, from agricultural production on a farm, to processing, manufacturing and preparation of foods both commercially and domestically.
- In countries without adequate sewage disposal systems, feces and articles soiled with feces may need to be disinfected before disposal.

- Measures to reduce the prevalence of *Campylobacter* in poultry include enhanced biosecurity to avoid transmission of *Campylobacter* from the environment to the flock of birds on the farm. This control option is feasible only where birds are kept in closed housing conditions.
- Good hygienic slaughtering practices reduce the contamination of carcasses by feces, but will not guarantee the absence of *Campylobacter* from meat and meat products. Education in hygienic food handling for abattoir workers and raw meat producers is essential to keep contamination to a minimum.

OSHA welcomes any report of your efforts to reduce the above mentioned exposures. If you have any questions concerning this matter, please feel free to contact this office.

Sincerely,



Deborah J. Zubaty, Area Director
Columbus Area Office