



# A SUMMARY OF THE PULSE POULTRY STUDY

## ABOUT THE STUDY

In November 2022, a team of researchers from the **University of California, San Francisco (UCSF)**, started a study to understand how the speed of poultry processing lines affects workers' health and safety. This work was supported by the **USDA Food Safety Inspection Service (FSIS)**.

Between November 2023 and April 2024, they visited 11 poultry processing plants and worked with over 1,000 workers to gather information.



Scan the QR code for more information on the PULSE Study

For questions, contact [coeh@berkeley.edu](mailto:coeh@berkeley.edu)

## STUDY QUESTIONS

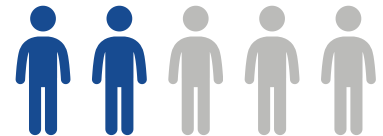
- How does the speed of chicken processing affect the workers' chances of hurting their muscles or joints?
- Are workers exposed to harmful chemicals, like peracetic acid (PAA), that may affect their breathing, skin or eyes?

## WHAT WE FOUND

**4 in 5** workers were found to have a high chance of getting muscle and joint problems



**2 in 5** evaluated workers said they had medium to very bad pain from their job in the past year



**1 in 5** jobs exceeded safe peracetic acid levels in the air



Workers who handled more chicken parts per minute are more likely to get hurt with injuries like carpal tunnel syndrome

## WHAT CAN COMPANIES DO?

The study suggests these ways to help improve safety:

- ✓ Add more workers to share the work and improve safety
- ✓ Slow the speed of the chicken parts in front of each worker
- ✓ Provide better medical support and help workers get help when pain first starts, so injuries don't get worse
- ✓ Reduce chemical exposure by improving ventilation and using less if possible

## WHAT CAN YOU DO?

- ✓ Work with company safety teams and/or union safety representatives to ask for help or report pain

This study could not have happened without the workers who helped us. Thank you for giving your time and helping us learn more.

**We want to help make poultry processing jobs safer and healthier for everyone.**