



SAFETY TIPS

Dairy Safety

Dairies present many hidden hazards. It's your business to know how dairies work, but just because you follow safety procedures doesn't mean your workers share your knowledge and awareness. They may not appreciate the difficulty of handling a large animal or running machinery. They may not know the extent to which decomposing animal manure emits potentially deadly gases that may be colorless and odorless. And they may not realize the importance of proper hygiene, where raw milk and contaminated animal products, fluids and tissues can transmit diseases.

To prevent injuries, teach your employees the proper way to operate equipment and handle animals. Reinforce safety rules such as "Never trust a bull." Emphasize the importance of housekeeping details, from replacing burned-out bulbs to checking ventilation in silos.

We encourage you to grade your operation for dairy safety. First, check all these that apply:

- I make proper equipment available to my workers to complete the job.
- I maintain equipment regularly.
- I use caution when working around livestock and I make sure workers do, too.
- I check all work areas daily to ensure they are well-lit.
- I enforce all rules for moving equipment.
- I've created and communicated to all workers a maintenance program for the dairy.
- I've posted warning signs in dangerous areas.

If you checked all the above statements, you're off to a great start! To advance to the next level, teach employees about dairy safety using these tips and guidelines:

Zenith provides workplace safety resources at: **TheZenith.com**[®]