

NEWS LETTER

GENERIC HEALTH & SAFETY DVD



The long-awaited industry generic health and safety DVD is now available for all meat processing sites. Infact, ACC ordered **enough of the DVDs for each and every worker in the industry to have their own copy!**

HOW DO I GET A COPY OF THE DVD?

Most employers have arranged for enough copies for all their staff, so workers should approach their employer if they want a copy. However some may not have not arranged for

any at all, in which case, Union members should contact their on site delegate or sub-branch Secretary to secure a copy. Copies will also be made available for delegates at the next Union conference.

The DVD is presented by Mike King and covers all matters relating to health and safety in the industry such as knife sharpening, work fitness, and injury management.

WORK INJURY?

The Union is aware of several instances where the employer is challenging whether or not an injury occurred in the workplace.

Workers need to ensure that they report ANY INCIDENT, no matter how trivial it may seem as this greatly enhances your chances of having fewer problems gaining cover and entitlements.

REPORT! REPORT! REPORT!

WORK DEATH TOLL
for the year ended
June 2009

(SOURCE—Safeguard Magazine)

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SUMMARY OF STATISTICS Department of Labour Decisions

Legislation	Total charges decided	Convicted	Discharged	Dismissed	Withdrawn
HSE Act 1992	3,273	2,248	12	181	832
HSE Regs	97	66	0	1	30
FINES		Total Fines	Average Fine		
HSE Act 1992	3,273	\$11,049,405	\$5,403		
HSE Regs	97	\$191,150	\$3,240		

(Source: Department of Labour website)

General Secretary—Dave Eastlake



We are at the start of the 2009/10 export season. Current predictions from Meat and Wool NZ are for a season with similar numbers available for slaughter as last season, some forecasters are predicting perhaps a 2% drop in sheep and lamb kill as stock is retained for future breeding.

The most worrying factor for the exporters remains the currency exchange rate which seems at the moment pretty settled in the low 70cent bracket.

In May I was fortunate enough to be part of a study group sponsored by the NZ Industry Training Organisation that visited the UK and Denmark.

The purpose being to look at methods of Industry Training and effects of technology and automation. At the end of a whirlwind 5 days I was left with the opinion that New Zealand training standards compare favourably with those used in the UK and that although technology is moving ahead at a more rapid speed than in previous years it will still need a serious improvement before being a major threat to jobs in the meat industry. It is interesting that the New Zealand Meat Industry has recently announced a multi-million dollar investment in development study for NZ automation, something our Union will be watching closely.

The Annual Conference of the Union (in April 2009) approved an application for the New Zealand Meatworkers Union to become an affiliate of the International Union of Food workers. This application was granted at the IUF council meeting in June.

What is the IUF? The IUF is a world-wide federation of trade unions representing workers employed in:

- agriculture and plantations;
- The preparation and manufacture of food and beverages;
- Hotels, restaurants, catering and tourism services; and
- All stages of tobacco processing.

It is composed of 371 organisations in 128 countries, representing an affiliated membership of 2.8 million workers. It is based in Geneva, Switzerland.

Membership in the IUF is open to all democratic trade unions, regardless of ideological or political orientation. The IUF's guiding policy is international solidarity. They are committed to defending trade union rights and human rights in general, and the right of workers to control decisions affecting their lives at work and in society. They oppose all forms of exploitation and oppression. This affiliation will enable us to keep abreast with world wide trends and support fellow workers in campaigns across the globe.

With several major contracts up for re-negotiation in the next four months it is going to be a busy time for all Officials and Organiser's.

Good luck for the new season.

UNITED WE STAND

D W Eastlake
General Secretary

Common Illnesses in the Meat Industry

This booklet has been published for use within the New Zealand meat processing industry.

Produced by the Meat Industry Health & Safety Forum, the booklet is freely available from either your workplace or the Union office.



A copy can also be downloaded from the Union's website (www.nzmeatworkersunion.co.nz)

The booklet covers:-

LEPTOSPIROSIS,

CAMPYLOBACTER,

SALMONELLA,

CRYPTOSPORIDIUM and

ORF and includes useful information on how to avoid these illnesses. Contact Amanda at the Union's national office if your workplace requires more booklets.



ACC account 'stock-take'

You may have heard about a 'stock-take' concerning ACC, the overall purpose of the stock take is to provide an assessment of the performance of each of the ACC accounts, supposedly to provide an analysis of how the Scheme could be improved to deliver value for money to levy payers and taxpayers, and (of course) to identify any areas where money can be saved.

Business NZ and the NZ Council of Trade Unions are to have input "at appropriate junctures".

If you have an opinion make sure you voice it—

Tell your local MP, take part in radio talk back, write to the Editor of your local newspaper or contact the CTU direct via their website www.union.org.nz



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LEVEL 2,
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Bits 'n' Pieces/Odds 'n' Sods

Polarcold Stores Ltd was fined \$25,000 and ordered to pay reparations of \$17,765 under s6 of the HSE Act when an employees fingers got caught in a conveyor belt. The man had gone to catch a heavy box which was falling off the side of the conveyor, but missed it and pushed his left hand into an unguarded area between the belt and drum. He suffered two fractures to two fingers on his left hand. His ring finger was badly torn and crushed and had to be amputated to the second knuckle. A small gap of the nip joint in the machine had not been identified as a hazard.

The Judge said in sentencing that the hazard ought to have been reasonably obvious and the cost of overcoming it was relatively small. (Dunedin DC, March—source SafeGuard)



Machine guarding saves lives and limbs
—check your guarding now!

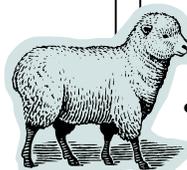


LEPTOSPIROSIS—
Remember this is the
most commonly notified
zoonotic disease in New

Zealand.

In your workplace make sure you
are protected

- keep cuts/abrasions covered,
- always wear your protective



clothing, safety glasses to
protect your face from any
bodily fluid splashes from
the animals during processing.,

- - wash off any urine splashes immediately with water or salt water
- Report any flu-like illness to your doctor and tell them you are a Meatworker.

