Figure 2: Common Jobs in Meat and Poultry Plants

Receiving and killing

- Captive Bolt Stunner: In beef and hog plants, uses a captive bolt gun to stun the animal before it is killed.
- Live hanger: In a poultry plant, takes live birds from conveyor and hangs them in shackles.
- Hoister/shackler: In a meat plant, hangs cow and hog carcasses from shackles by one leg.
 - Hide remover: In a beef plant, stands on an adjustable platform which is attached to the hide and pulls the hide away from the carcass as it is lowered. Workers use power shears to cut and trim areas where the hide sticks.
 - Shaving operator: In a hog plant, uses a shaving device to shave hogs as they pass by the station on an elevated conveyor line.

Evisceration and inspection

- **Saw operator:** In a meat plant, cuts cow and hog carcasses in half using a saw.
- Presenter: In a poultry plant, removes the viscera from the body cavity and arranges them for USDA inspection.

Cutting and deboning

- **Cone line feeder:** In a poultry plant, removes the carcasses from the shackles and inserts them onto cones on another moving conveyor.
- Tender puller: In a poultry plant, pulls tenders from both sides of a deboned breast.
- Meat trimmer: Uses hand tools to break down the large primary cuts into small retail cuts or individual size servings.
- Head chiseler: In a hog plant, uses a metal rod in a prying motion to pull the meat away from the jaw bone.
- **Cheeker:** In a hog plant, uses a knife to trim cheek meat from hog heads.

Processing and packout

- Box maker: Takes or makes hand- or machine-formed boxes and puts them on a conveyor belt.
 Industrial/tractor operator: Drives forklifts, elevated platforms, or other vehicles to move goods
- around the facility.
 Warehouse worker: Loads boxes in and out of coolers and operates forklifts to move loaded
- Warehouse worker: Loads boxes in and out of coolers and operates forklifts to move loade pallets onto trucks.

Sanitation and cleaning

Sanitation/cleaning worker: May work during production or as part of a "third shift" cleaning crew. Often removes machine components to clean equipment. May work for the plant or for a contractor.

Source: GAO analysis of documents from the Occupational Safety and Health Administration (OSHA), advocacy groups, and industry stakeholders. | GAO-16-337

Workers may sustain many different types of injuries at meat and poultry plants (see fig. 3).