

Keeping you up-to-date with Health & Safety

Congratulations Sera Frost 20 years of service with ANZCO

Hazard registers

A key focus this year is ensuring that our hazard registers are up-to-date and relevant at each site.

Hazard registers help us manage our workplace risks. They provide a central place for documenting hazards, helping us communicate better, and be more proactive on how we manage risks. After all, we don't understand our safety risks if we don't know our hazards.

Our hazard registers were developed in 2019, and although they are reviewed annually by our sites, there hasn't been a formal review since then.

During our review, we found that there were multiple entries of identical hazards, the site registers weren't site-specific, and in some instances language was unclear. Some external audits last year also identified opportunities for us to make the registers more relevant for our people.

We've finished the desktop review and are seeking your feedback. We've visited three sites so far – Manawatu, Eltham, and Rangitikei – and have held workshops with our health and safety representatives, supervisors and subject matter experts to make sure we have registers that make sense to our site teams. We appreciate everyone's help and have made some great updates which have made our registers a lot clearer.

Thanks to the teams that have attended the workshops so far, and we're looking forward to getting the registers completed for our other sites before year end.

Wellbeing bingo

June's health and safety focus was around winter safety and combatting impairment and fatigue.

We ran a Wellbeing bingo competition with activities to help boost energy – congratulations to **Fadhil Semi, Maru Miro, and Carolyn Barr** for being our lucky winners of the challenge.

Well done Green Island

Shout out to **Josh, Dennis, Dave, Sarah,** and **Terry** of ANZCO Foods Green Island for responding quickly to a fire in the lunchroom, coordinating with FENZ, and evacuating the site safely and promptly. The teamwork shown by the Green Island team meant the site was evacuated, and roll call was completed in less than three minutes.

FENZ and contractor Nind Electrical Services confirmed the source of the fire was a flush box next to a heater, and that the fire hadn't spread.

Many thanks to the Green Island team, FENZ, and Nind Electrical services for helping to make sure the building is safe and ready to operate.



What we've been doing...

- Developing the health and safety rep handbook.
- Putting up action boards outside departments at ANZCO Foods Manawatu.
- Developing PowerBI reports for supervisors so they can check performance and trends at a departmental level.
- Deb Parsons has provided ACC accredited employer programme training for key site contacts, and caught up with supervisors on how to best support employees to return to work after injury.

Shout out to...

- **Kane Sullivan** of ANZCO Foods Marlborough for suggesting contractors use the legend room while they work on the boning room upgrade. This gives them a space to issue Job Safety Analyses and permits, hold toolbox talks and project plan updates, and it also acts as a first aid room.
- **Jeremy, Levi, Jade, Iain, Troy, Kelly, Charlie, Hamish, Pam, Brenda, Lawrence, Robyn,** and **Jenny** of ANZCO Foods Eltham for contributing to the outstanding presentation and site tour for the health and safety governance group

Wellbeing bingo

Cross off everything on this bingo card during the month of June and be in to win!

Go for a 15-minute walk	Turn your phone off an hour before bed	Perform an act of kindness for someone	Drink eight cups of water in one day	Eat a healthy breakfast
Stretch for 10 minutes	Dim your lights 30 minutes before you go to bed	Call or text someone you haven't spoken to in a while	Don't drink coffee or tea for one day	Share a healthy recipe for the next day
Do 15 squats	Set a regular bedtime and stick to it for three days	Do a puzzle, crossword, or sudoku	Avoid fatty drinks for one day	Try a new healthy food or recipe you wouldn't normally eat
Go for a walk with a friend	Have your last caffeinated drink six hours before bedtime	Make a playlist of your favourite songs	Have a piece of fruit or berries with breakfast and lunch	Keep a food diary for one day
Do 15 minutes of yoga or pilates	Have your last main meal 2-3 hours before bedtime	Do something creative - draw, write, carve, or something else	Turn your TV, computer, or mobile phone off for an evening	Eat five fruit or vegetables in one day

A note from Grant Bunting, GM Systems and Supply and health and safety governance group member...

Being in the yards is unfamiliar to stock and it doesn't take much for an incident to escalate.

In health and safety they talk about the swiss cheese model where the holes in the cheese line up on a particular day in a particular way that result in an accident that, on any other day, may not have occurred.



A recent accident at our ANZCO Foods Canterbury site – where an employee working in the yards got a broken leg – demonstrates this model in action. The worker had been drafting cattle when a series of events resulted in one of the animals lifting a gate, and as it tried to escape, the animal kicked out striking the employee on the lower leg.

Working with animals can be unpredictable and ANZCO Foods has a focus on safety in yards, at our sites and on-farm. Because of the number of cattle processed through saleyards and meat processing plants, handling infrastructure and processes are reviewed regularly.

The event at our Canterbury site shows even the most prepared can find themselves exposed to unexpected hazards at any time and the risks in question don't just relate to on-farm.

We've been working with Onside, a company that's developed an app that helps us and farmers meet our health and safety requirements more easily than the existing manual system.

Everyone who has employees and contractors going out on farm has joint health and safety responsibility with the farmer. In the case of meat companies, this includes livestock reps and contracted drivers in the yards and access roads. This shared health and safety responsibility means companies – like ANZCO Foods – need to check on-farm inductions are taking place, hazards and risks in these joint areas are being captured and shared, and broken yards are repaired in a timely manner.

The requirement to capture and share this information is not new, it's just that Onside provides an easy way for us and farmers to do this, so we keep all our people safe and maintain high animal welfare standards. We've been using Onside on our farms for a couple of years now and recognised it could be useful for the joint areas of responsibility on farms as well as for our site yards.

Using Onside can replace the existing manual system that's being used to capture the induction process that a farmer has in place, as well as show who's been inducted. It lets people coming on to farm know about existing hazards and risks, and can be used to easily record new hazards and risks. Farmers also get notified when someone arrives at, and leaves, their farm.

ANZCO Foods has rolled out Onside to its livestock reps and is making it available to its transporters and farmers from this month.

Yes, health and safety has a compliance aspect to it, but at its heart it's about looking after people – and that's what drives ANZCO Foods.

Our yard worker is recovering well and the incident at Canterbury is a reminder that accidents can happen anytime.

If you have any questions about Onside, please contact Erika.Bergmans@anzcofoods.com.



Safety conversations

Try these conversation openers the next time you have a safety conversation:

- Tell me what happened
- Explain to me the conditions or things that helped cause this
- Describe to me how this played out
- Show me where it happened, where it's happened before, where it could happen again

These openers, and the conversation starters shared with our health and safety focus content, can help you have open conversations that facilitate change.

Any questions or feedback?

If you've got any questions or feedback on anything in this newsletter please contact the health and safety team at:
healthandsafetyadmin@anzcofoods.com

