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AUBURN UNIVERSITY
DEPARTMENT OF POULTRY SCIENCE

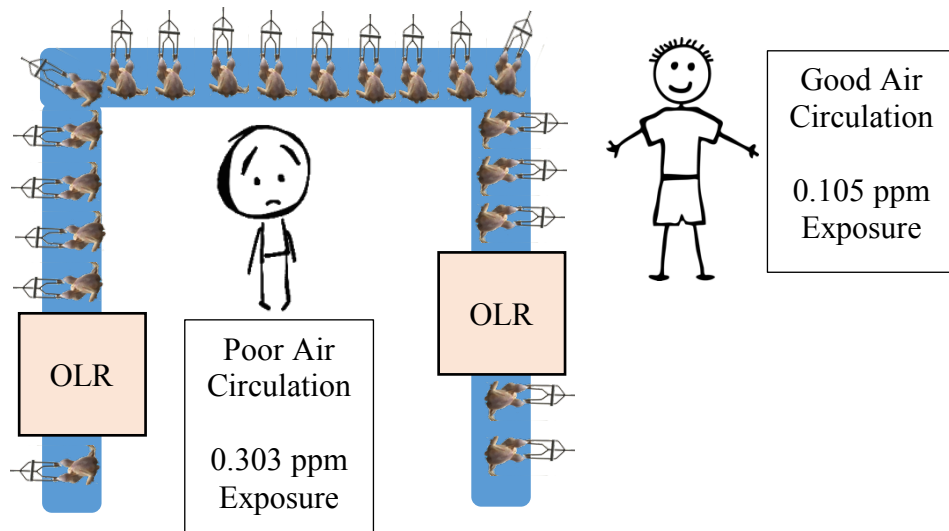


WORTHWHILE OPERATIONAL GUIDELINES & SUGGESTIONS

Exposure to Peroxyacetic Acid during Poultry Processing

Processing plant personnel are exposed to peroxyacetic acid when working near spray, dip, or chilling processes. Established exposure limits to peroxyacetic acid (PAA) can range from 0.15 to 0.55 ppm and depend on potential exposure times and which association is determining limits. There are several potential solutions to minimizing personnel exposure to PAA.

1. Limit access to areas with potential for high exposure (concentrate containers)
2. Increase distance between treatment location and personnel
3. Drain water from drip pans to decrease PAA/air exchange
4. Increase air circulation
5. Consider potential locations that may not have adequate air circulation



Results on exposure to PAA during poultry processing were presented at the US Poultry and Egg Processor's Workshop, May 10-11, 2018 by J. Houlroyd, Georgia Tech Research Institute.



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