

## Keeping you up-to-date with

# Health & Safety

## Welcome

As I travel around our sites I continue to be impressed with the progress being made in health and safety. This focus has seen us make significant improvements in our health and safety metrics – and at the end of the day this means we’re seeing improvements in our attitudes and approaches to keeping our people safe so you can go home each day and enjoy what you like doing outside work. This really hit home to me in June when we had a special focus on knife safety that featured a number of quotes from our people about the impact accidents have had on their lives – inside and outside work. People have said their injuries have meant they haven’t been able to carry their children, play sport, drive, or get a good night’s sleep. We need to continue to focus on working safely so we can all go home safely every day.

Last year we held our inaugural conference for health and safety reps. Because of the nature of our business we can’t have all reps attend a conference at the same time, so I’m looking forward to seeing more reps at this year’s conference being held in Christchurch in September. The conference is about supporting the critical role health and safety reps have in our business as well as what’s working and what we can improve.

Our July focus is on contractor management. ANZCO Foods has responsibility for everyone working on an ANZCO site – whether they’re an employee or not. This means we all have a responsibility to report any issues or concerns. Please let your supervisor or health and safety rep know if you see something that looks unsafe.

PETER

**Peter Conley**  
Chief Executive Officer



## Knife Safety

During the past few months, we’ve had some serious knife accidents resulting in long-term permanent injuries, which have significantly changed the lives of our ANZCO people.

There are many things you can do to prevent having a serious knife injury. These include:

- Wearing the correct PPE
- Keeping your knife sharp to make your work easier
- Keeping your knife in the pouch when not in use
- Getting a good night’s sleep so you’re not tired or fatigued at work

Remember, a moment of inattention, distraction, or bad practice can have a long-lasting impact on you, your family, and your mates. Be safe – practice knife safety and keep yourself and those around you safe.

## Contractor management

**July’s Health and Safety focus is on Contractor management.**

**Everyone needs to focus on reinforcing correct processes and best practice. We need to make sure everyone is aware of any risks and are raising issues if they see them.**

**We are all responsible for keeping each other safe on site. If you see anyone on site, including contractors, engaging in unsafe behaviour, let them – or your manager – know.**



## Meet one of our Health and Safety Reps

Health and Safety Representatives (HSRs) make significant contribution to health and safety in our business.

Their role is about involving their workmates in health and safety, and improving work health and safety. This can be through engaging with workers and having effective ways for them to take part in health and safety processes. HSRs can also undergo training to enable them to take action on behalf of their work group.

In this newsletter we introduce Charlie Smith, health and safety rep from ANZCO Foods Eltham.



Charlie has worked at ANZCO Foods Eltham for 25 years, and has been a health and safety rep since 2014.

Charlie enjoys making sure any issues that are raised are followed up, and likes being part of the process to find solutions and make things better.

He thinks being an HSR is a good opportunity for anyone as it's something that people can add to their CV and is another opportunity where people can make a difference. He loved the last health and safety conference and is excited for everyone who is attending this year.

## Waitara Exoskeleton trial

Sprains and strains continue to be a key issue for the team at ANZCO Foods Waitara. To solve this, Waitara introduced an injury prevention programme this year, using exoskeleton technology to reduce strain when staff have higher risks of injury. During an on-site trial, employees who used the exoskeletons reported reduced pressure on their arms and lower back while still being able to maintain a full range of motion and they felt they were supported to use better body mechanics. Following the trial, exoskeletons have been purchased and are being used across the site, with more work to be done in this area in the jerky factory over the coming months.

## Waitara GoodYarn training

Twelve team members from ANZCO Foods Waitara underwent GoodYarn facilitator training in late May, enabling them to run workshops on mental health in the workplace. GoodYarn is a mental health literacy programme for rural and urban workplaces, delivered by peers, that enables people to talk about mental health. The training involved a two-day course containing information on mental health, how to seek help and how to access the health system. They also learned teaching techniques to enable them to run effective workshops. Participants had positive feedback about the training, and Waitara is now looking at rolling out the GoodYarn programme across the site. For more information about GoodYarn visit [goodyarn.org](http://goodyarn.org)

## Dry July

Dry July is a fundraiser that challenges you to go alcohol-free and raise funds for New Zealanders affected by cancer, and ANZCO Foods has a team who are participating this year.

The funds raised by participants of Dry July will help three charities – Prostate Cancer Foundation of NZ, Look Good Feel Better NZ, and PINC & Steel NZ. We've set a fundraising target for ANZCO Foods of \$5,000 and encourage as many of our ANZCO people who can to donate and support these organisations.

You can support our Dry July team at [dryjuly.co.nz/teams/anzco-foods](http://dryjuly.co.nz/teams/anzco-foods)

## 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](mailto:HealthandSafetyAdmin@anzcofoods.com)

