

Categorical data - nominal or ordinal



Continuous data - ratio or interval



Office use

Objectives:

type of hazards - red



effects of hazards - blue



relevance or significance of hazards - pink



barriers or opportunities - green



Cape Peninsula University of Technology

Faculty of Applied Sciences

Department for Environmental Health and Occupational Studies

Tel. 021 808 7751

Fax: 021 808 5274

Researcher's e-mail:

Researcher's contact no:

Supervisor's e-mail:

Supervisor's contact no.:

Ergonomic hazards to meat inspectors at selected high throughput red meat abattoirs in the Western Cape

QUESTIONNAIRE

Abattoir Managerial Employees (Supervisors, Managers, Technical Advisors)

INTRODUCTION

Thank you for your willingness to participate in this research project.

The aim of the study is to conduct an analysis of the significance, the prevalence and the impact of ergonomic hazards to meat inspectors at selected high throughput abattoirs in the Western Cape.

All information will be treated as confidential and the researcher undertakes not to link any information to the respondent. The respondents will not be required to identify themselves anywhere on this questionnaire. The questionnaire will take approximately 30 minutes to complete.

Respondents may answer open ended questions in any South African language.

Researcher:

Supervisors:

A. Demographic and General Information

1. Please indicate your gender?

Male	1
Female	2

1

2. Please indicate your age?

Below 25	1
26 – 35	2
36 – 45	3
46 – 55	4
56 and above	5

2

3. What is the highest level of education you obtained?

Grade 12 (matric)	1
National Diploma	2
Degree or B Tech Degree	3
Postgrad Degree	4
other please specify:	5

3

4. Please specify in which section you are working (at the abattoir)

Production (slaughter floor)	1
maintenance	2
marketing and sales	3
management	4
other please specify:	5

4

5. How many years' experience do you have in your field of work?

< 1 years	1
1 – 5	2
6 – 10	3
11 – 15	4
16 - 20	5
21 +	6

5

6. How many years have you been working at this abattoir?

< 1 years	1
1 – 5	2
6 – 10	3
11 – 15	4
16 +	5

6



7. What is the nature of your job?

supervisor	1
manager	2
consultant	3
owner	4
other please specify:	5

7

B. Occupational Health and Safety (OH&S) Management System



8. Do the abattoir have an OH&S management system?

		Yes	No	Do not Know
	management system	1	2	3

8



Note: If your answer to question 08 is “No”, please go to question 12!

9. If yes, is the system supported by an appropriate health and safety policy?

		Yes	No	Do not Know
	system supported by policy	1	2	3



9

10. Would you say that the health and safety policy is clearly defined?

		Yes	No	Do not Know
	policy defined	1	2	3



10

11. Is the health and safety policy clearly displayed in the workplace?

		Yes	No	Do not Know
	policy displayed	1	2	3



11

12. Do the abattoir have a designated health and safety representative?

		Yes	No	Do not Know
	health and safety representative	1	2	3

12

13. Is OH&S an essential part of the abattoir and are health and safety inspections conducted?

		Yes	No	Do not Know
	inspections conducted	1	2	3



13

14. If yes, how often are these inspections done?

	daily	1
	weekly	2
	monthly	3
	annually	4
	never	5



14

15. Do control measures exist to prevent the occurrence of health and safety hazards?

		Yes	No	Do not Know
	control measures in place	1	2	3

15

16. Do the abattoir have a system in place to report and address health and safety hazards?

		Yes	No	Do not Know
	reporting system in place	1	2	3

16

C. Occupational Health and Safety Training and Awareness

17. Do the abattoir have a health and safety training and awareness programme?

<input type="radio"/>		Yes	No	Do not Know
<input checked="" type="radio"/>	health and safety training programme in place	1	2	3

17

18. Are regular health and safety training and awareness sessions conducted?

<input type="radio"/>		Yes	No	Do not Know
<input checked="" type="radio"/>	awareness and training conducted	1	2	3

18

19. If yes, please indicate how often training and awareness sessions are conducted?

<input type="radio"/>	daily	1
<input type="radio"/>	weekly	2
<input checked="" type="radio"/>	monthly	3
<input type="radio"/>	annually	4
<input type="radio"/>	never	5

19

20. Do the training and awareness programme cover the following:

<input type="radio"/>	Components	Yes	No
<input checked="" type="radio"/>	awkward postures	1	2
<input type="radio"/>	grip force	1	2
<input checked="" type="radio"/>	repetitive work	1	2
<input type="radio"/>	variable line speed	1	2
<input type="radio"/>	lifting	1	2
<input type="radio"/>	bending	1	2
<input type="radio"/>	vibration	1	2

20

21

22

23

24

25

26

21. Do you think the training programmes improve health and safety awareness at the abattoir

<input type="radio"/>		Yes	No	Do not Know
<input checked="" type="radio"/>	improve health and safety awareness	1	2	3

27

22. To what extent do you agree or disagree with the following statements?

Statements	Strongly agree	Agree	Unsure	Disagree	Strongly disagree
Health and safety training and awareness					
<input type="radio"/> ... contribute to better health and safety management	1	2	3	4	5
<input checked="" type="radio"/> ... reduces health and safety risks	1	2	3	4	5
<input type="radio"/> ... enhances the reporting of hazards	1	2	3	4	5

28

29

30

D. Significance of Ergonomic Hazards

i. Meat Inspection Areas

23. Do the abattoir layout make provision for designated meat inspection areas?



	Yes	No
designated areas for meat inspection	1	2

31

24. If so, are these areas clearly identified on the slaughter floor?



	Yes	No
inspection areas clearly identifiable	1	2

32

25. Do the meat inspection areas provide sufficient floor space to meat inspectors?



	Yes	No
sufficient floor space for meat inspection	1	2

33

26. Can these areas (mentioned in 23) accommodate more than one inspector at a time?



	Yes	No
accommodate more than 1 inspector at a time	1	2

34

ii. Meat Inspection Platforms

27. In your view, do you think inspectors may require working platforms to perform certain tasks?



	Yes	No
platforms necessary	1	2

35

Note: If your answer to question 27 is "No", please go to question 31!

28. Do platforms make provision for height differences of individual inspectors?



	Yes	No
provide for height difference of inspectors	1	2

36

29. Are platforms fitted with side rails?



	Yes	No
platforms fitted with side rails	1	2

37

30. Do platforms allow for sufficient work space for inspectors?




	Yes	No
sufficient working space for inspectors	1	2

38

iii. Hand Tools for meat inspectors

31. In your view, are inspectors provided with an adequate and a specific set of hand tools to perform certain tasks?




	Yes	No	Do not Know
inspectors require specific set of hand tools	1	2	3

39

Note: If your answer to question 31 is “No”, please go to question 34!


32. In your opinion, do you think that these hand tools are well designed?



	Yes	No	Do not Know
hand tools well designed & comfortable to use	1	2	3

40

33. Do you believe that these hand tools allows for a comfortable grip?




	Yes	No	Do not Know
hand tool allow for comfortable grip	1	2	3

41

iv. Body Postures while doing meat inspection


34. In your view, do you suppose that inspectors have to stretch or reach to perform certain tasks?



always	1
seldom	2
never	3

42


35. Based on your judgement, do you think that inspectors perform certain tasks with their arms in an elevated position (above the shoulders)?



always	1
seldom	2
never	3

43

36. Do you think that inspectors may perform tasks that require them to bend forward?




always	1
seldom	2
never	3

44

v. Repetitive Work while doing meat inspection


37. Do meat inspectors have to repeat a series of tasks when doing meat inspection?



	Yes	No	Do not Know
meat inspector repeat series of tasks	1	2	3

45

38. If yes, are these standard tasks?




	Yes	No	Do not Know
meat inspector repeat series of standard tasks	1	2	3

46

vi. Working Conditions of meat inspectors


39. Please specify which of the following actions may be part of the daily working activities of meat inspectors (may select more than one)?



Repetitive work	1
Hand grip (gripping of hand tools)	2
Working with arms in elevated positions	3
Overreaching or stretching	4
Variable line speeds	5
Bending actions (neck and spine activity)	6
Vibration (working platforms or surfaces)	7
Lifting of products	8
other please specify:	9

47


40. Please indicate if any of the following may apply to the work of meat inspectors:



Physically demanding tasks	1
Long hours	2
No rest or recovery breaks	3
No rotation between tasks	4
Awkward stance	5
Highly paced activities	6
other please specify:	7

48

41. Did you ever receive complaints from inspectors who experienced any form of discomforts in the following areas?
(NB!!! You may select more than one)



	Yes	No
neck	1	2
back	1	2
shoulders	1	2
wrist	1	2
hand	1	2
other please specify:	1	2

49

50


51

52

53

54

42. Do the abattoir have a procedure to for the handling of complaints?



	Yes	No	Do not Know
do procedure exist for handling complaints	1	2	3

55

43. If yes, please describe the procedure

.....
.....

56

E. Common Approaches to Ergonomics and OH&S

44. Please answer the following questions:

	Yes	No
Did meat inspectors ever identify and report occupational health and safety hazards at the abattoir?	1	2

57

45. To what extent do you agree or disagree with the following statement?

Statement	Strongly agree	Agree	Unsure	Disagree	Strongly disagree
OH&S at the abattoir includes ergonomic hazards.	1	2	3	4	5

58

46. Please specify which of the following statements are True or False.

Statement	True	False
I have an understanding of the field of ergonomics	1	2
Reducing ergonomics hazards, at the abattoir, is important	1	2
Ergonomic principles applies to tool and equipment design	1	2

59

60

61

47. To what extent do you agree or disagree with the following statement?

Statement	Strongly agree	Agree	Unsure	Disagree	Strongly disagree
Training conducted is relevant to the field of ergonomics	1	2	3	4	5

62

F. Attitudes towards Ergonomics

48. Please answer the following questions.

Questions	Yes	No	Do not Know
Do you think the field of ergonomics is concerned with people and their work?	1	2	3
Do you think that workspace and equipment design are key elements in terms of ergonomics?	1	2	3
Do you think that the principles of ergonomics could be incorporated into the initial planning and design of abattoirs?	1	2	3

63

64

65

Remember No, Names [should appear on this form; everyone should remain anonymous]

Thank You