SAFESTART HUMAN FACTORS





SET YOUR MIND AT CHEESE

Sarah Morris

AGENDA

Introduction

Glanbia Nutritionals - Who we are?

How cheese is made

Challenges with 1M pound per day facility

Why I got involved

How we reduced injuries by 50%

Summary

Questions





GLANBIA - WHO ARE WE?





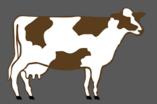


HOW IS CHEESE MADE?

1) RAW MILK

Cow's, goat's, and sheep's milk is most commonly used to make cheese

10 lbs of milk makes **1 lb** of cheese on average



3) COAGULATION AND CURD SEPARATION

The milk is acidified by:

- Heating it up
- Adding an enzyme called Rennet
- Adding good bacteria



These actions cause the milk to coagulate

The pudding-like milk is then cut and drained of the liquid whey

5) PRESSING

Harder, drier cheeses need to be squeezed to expel more whey

This is accomplished by placing the curds in a mold and using a press

Usually the mold is cylindrical; this is what gives wheels of cheese their shape

2) HOMOGENIZATION/ STANDARDIZATION/ PASTEURIZATION

Three long words that basically mean:

- The milk is mixed up
- The fat content is standardized
- It is heat-treated anywhere from 145°-300° F to kill any unwanted bacteria

In traditional and artisanal cheesemaking, this step is often skipped

4) SALTING

Salt is added to:

- Give flavor
- Suppress bad bacteria growth
- Draw out additional whey

Many fresh, soft cheeses like Ricotta and queso blanco are done after this stage



6) AGING

Three things are carefully controlled to develop flavor and texture:

- Time
- Temperature
- Humidity

Cheese can be aged anywhere from **a** week to several years























FEEDING AMERICA





CHALLENGES WITH A MILLION-POUND FACILITY







CHALLENGES WITH A MILLION-POUND FACILITY





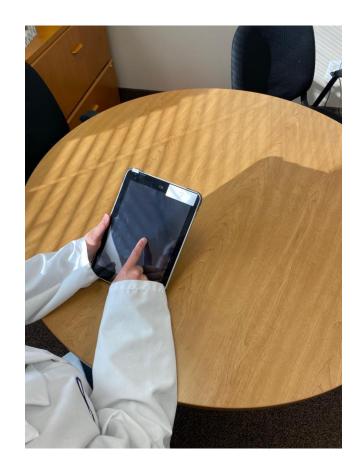
THE WHY

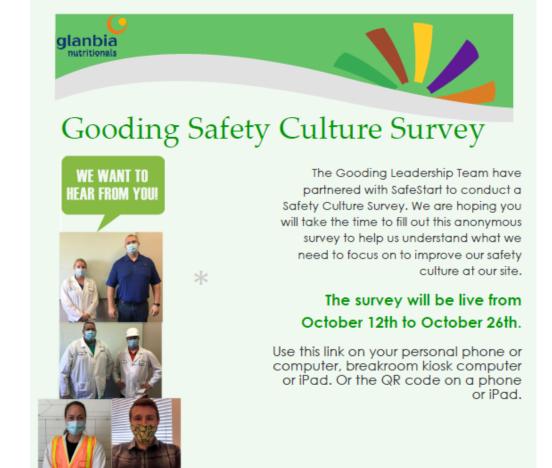


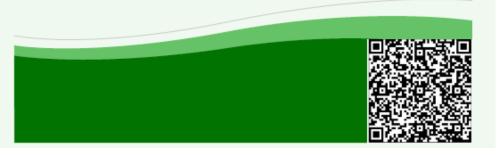
PHYSICAL SAFETY IMPROVEMENTS







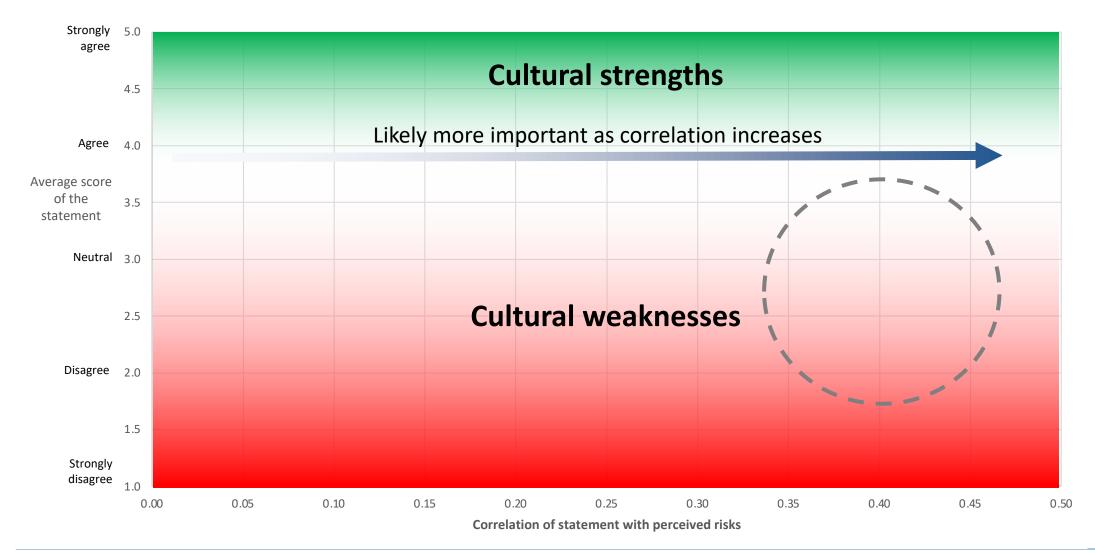




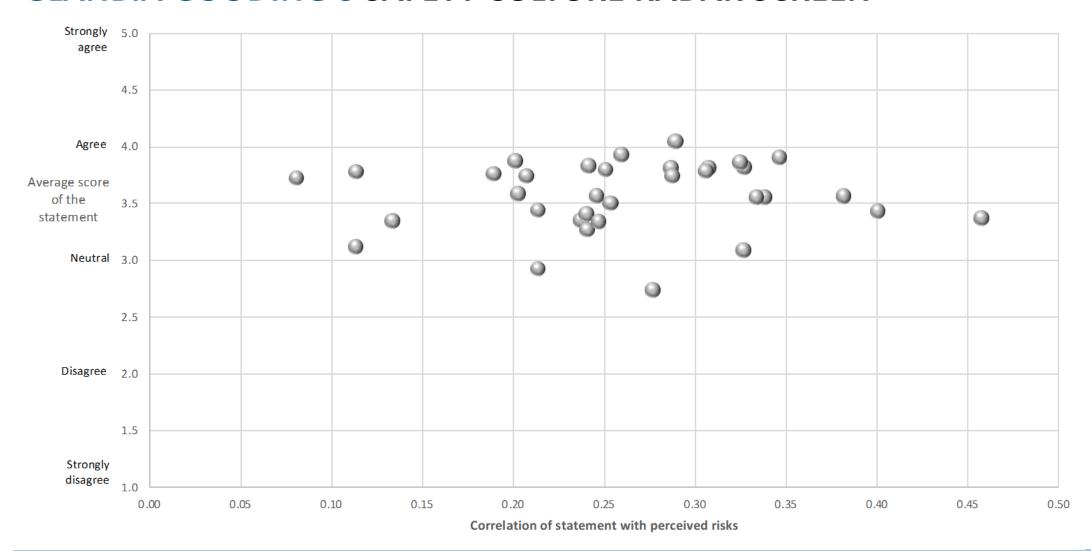




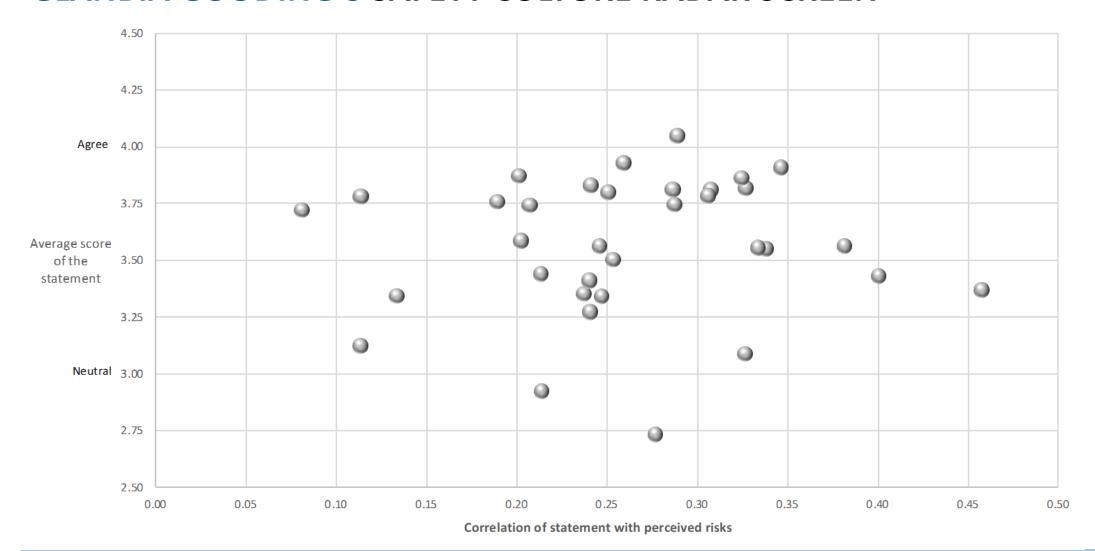
Gooding Safety Culture Survey



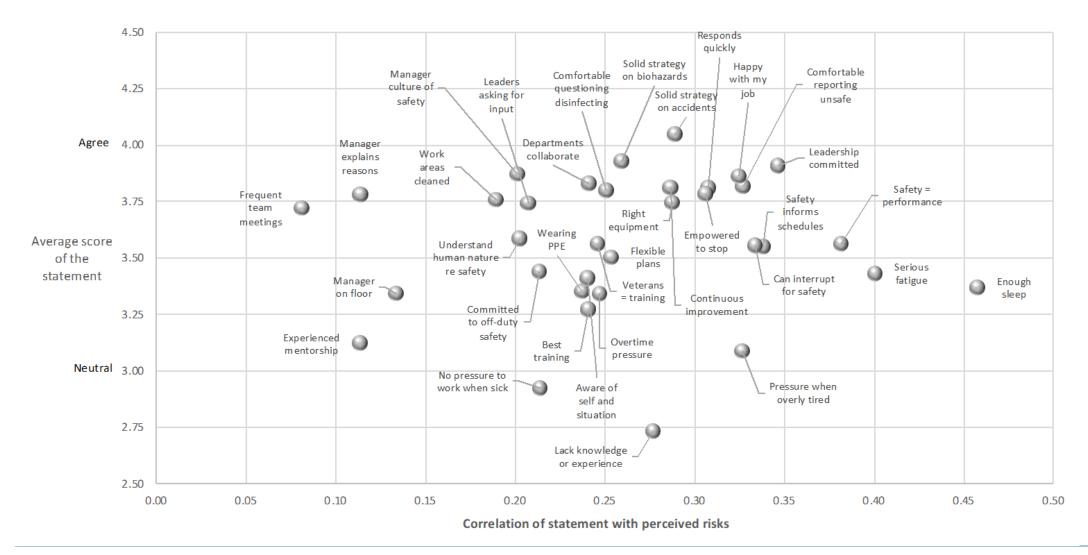




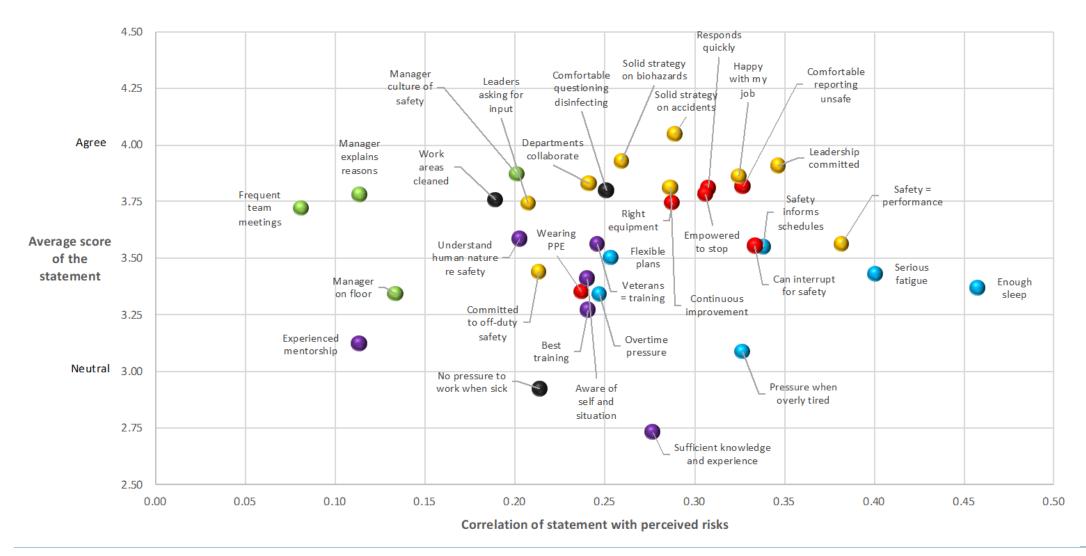




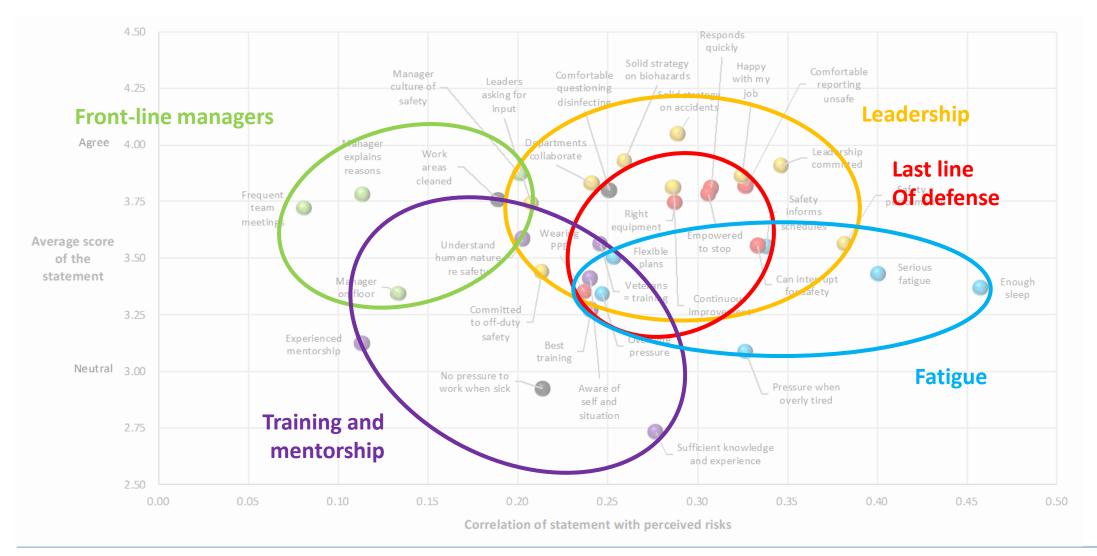












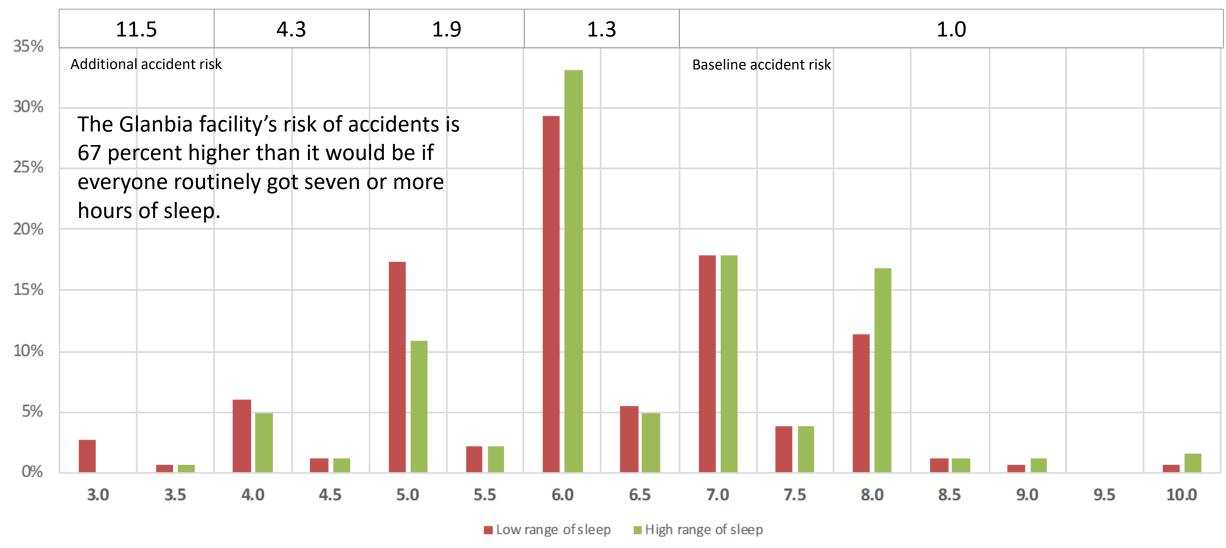


FATIGUE AND WORK-LIFE BALANCE AT GOODING

	Strongly				Strongly
	disagree	Disagree	Neutral	Agree	agree
Q20. Work-life balance here allows me to get enough sleep.	6%	15%	29%	38%	13%
Q21. The management team sometimes lets people work so long they become seriously fatigued.	10%	42%	29%	16%	2%
Q6. The plant leaders or managers often fail to consider safety issues when setting schedules.	14%	46%	25%	13%	3%
Q15. I often feel pressure to complete a job when I am overly tired.	7%	34%	29%	21%	9%
Q14. I am given the flexibility to change plans or deadlines to ensure the work is done safely.	4%	10%	33%	40%	13%
Q31. I often feel pressure from the company to work overtime.	12%	40%	24%	18%	6%



REPORTED SLEEP LEVELS AT GOODING



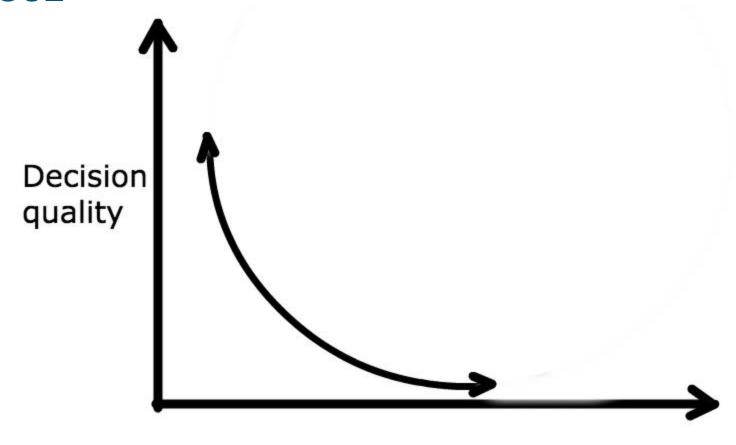


FATIGUE



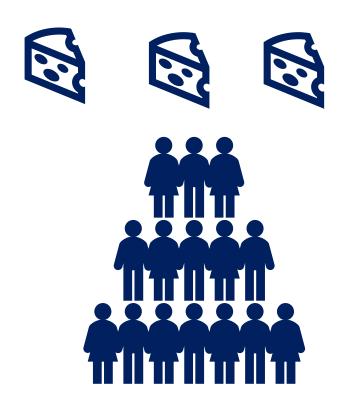


DECISION FATIGUE



Decision quantity

LEVEL OF CHEESE PRODUCED = LEVEL OF STAFFING

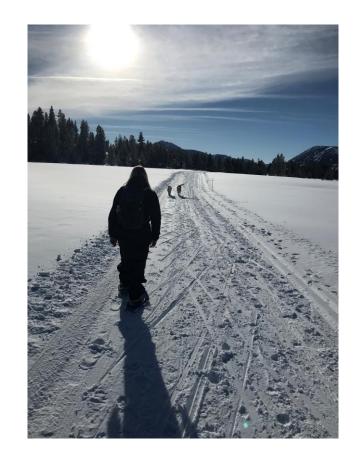




12 HOUR SHIFTS



WORK-LIFE BALANCE CONTRACT WITH EMPLOYEES















WORK-LIFE BALANCE CONTRACT WITH EMPLOYEES













BUILDING ON THE WORK LIFE BALANCE CONTRACT

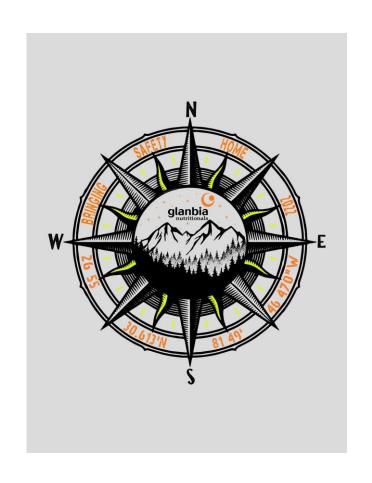


BUILDING ON THE WORK LIFE BALANCE CONTRACT





BUILDING ON THE WORK LIFE BALANCE CONTRACT





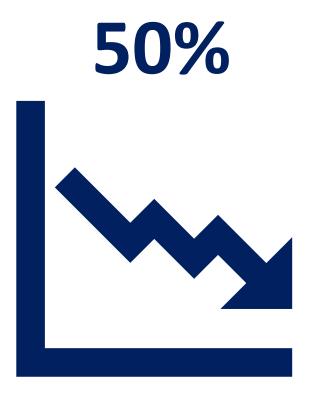


IMPLEMENTED SAFESTART NOW

- 8 Trainers plant leadership
- 25 Event days
- 66 Training sessions
- 232 People certified through module 4



RESULTS





SUMMARY

- Physical safety improvements not getting the results we needed
- Safety culture survey
- Sleep deprivation and fatigue not the same thing
- Running at the correct rate for the staffing level
- Leaning in to the work life balance contract
- 50% reduction in injury rate



Any Questions?



SAFESTART HUMAN FACTORS





THANK YOU FOR ATTENDING!

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