Occupational Safety and Health in the U.S. Seafood Industry

JOHNS HOPKINS
BLOOMBERG SCHOOL
of PUBLIC HEALTH

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Johns Hopkins
Center for a Livable Future

Seafood Summit :: November 10-11 :: Gulf Shores, AL

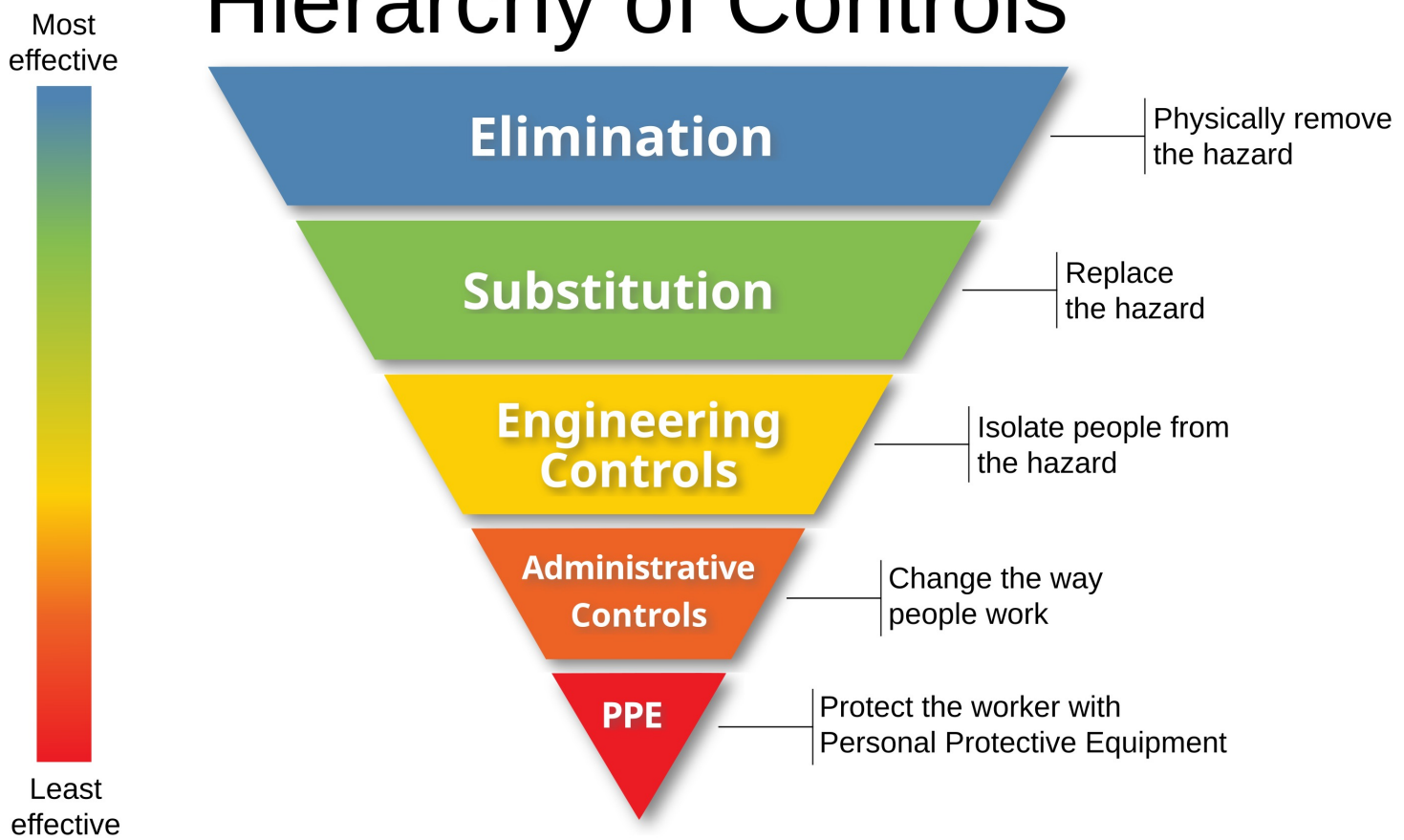
JOHNS HOPKINS
CENTER *for* A LIVABLE FUTURE

- Founded in 1996 as a first of its kind food systems center in a school of public health
- The Center aims to be a global leader in the application of science and systems thinking to build healthy, just, equitable, and sustainable food systems.
- Focus area: Aquatic Food Systems and Public Health

Why Focus on Workers and their Health?

People see a meal but often overlook the people who caught the fish, processed it, delivered the ingredients, and prepared it.

Hierarchy of Controls



Total Worker Health

U.S. CENTERS FOR DISEASE CONTROL AND PREVENTION

National Institute for Occupational Safety and Health
NIOSH

Description of Our Study

Aim: to increase attention to workplace safety in U.S. fisheries, aquaculture, and seafood processing. Identify current practices to protect workers and reduce injuries and fatalities.

- Partners
- Funding
- Study design
- Status… where we are today?
- Deliverables and outcomes

Recruitment

- Are you over 18 years of age?
- Do you have at least one (1) year of experience relevant to fishing, aquaculture, or seafood processing in the United States.
- Do you have general knowledge to speak about worker safety and health in the U.S.

- 60 min interview
- $50 e-gift card payment

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Questions?