

SPEAKERS

Melissa A. Bailey (Washington, D.C.) Dean F. Kelley (Milwaukee) Eric E. Hobbs, *Moderator*

DATE

Thursday, May 7, 2020

TIME

11:00 a.m. – 12:00 p.m. Pacific 12:00 p.m. – 1:00 p.m. Mountain 1:00 p.m. – 2:00 p.m. Central 2:00 p.m. – 3:00 p.m. Eastern

COST

\$99.00

Complimentary for Ogletree Deakins clients

DESCRIPTION

The Centers for Disease Control and Prevention (CDC) and the Occupational Safety and Health Administration (OSHA) recently issued joint guidelines for meat and poultry processing facilities as part of the CDC's Critical Infrastructure Guidance. In this OSHA Hour, members of Ogletree Deakins' Workplace Safety and Health Practice Group will focus on what this guidance means for meat and poultry processors, as well as the rest of the manufacturing world. Are any of the concepts or recommendations transferrable to other industries—and is OSHA likely to apply them more broadly? Join our first session of OSHA Hour in what will be an ongoing weekly series designed to provide employers with practical guidance and insights on the latest developments in workplace safety and health.

Ogletree Deakins

REGISTRATION

Register online at www.ogletree.com or contact Marilu Oliver at (404) 870-1755 or webinars@ogletree.com.

Instructions for participation will be circulated before the webinar. Please note that CLE and HRCI/SHRM credit will not be available for this program.