



SERVICES

- > Regulatory Applicability Assessments
- > Employee Chemical Exposure Monitoring
- > Industrial Hygiene Health Hazard
- > Noise Survey, Dosimetry, Area and Ordinance Compliance Evaluation
- > Indoor Air Quality Investigations
- > Asbestos, Lead-Based Paint, and Fungal/Mold Assessments
- > Health and Safety Audits
- > Written Compliance and Best Management Programs
- > Process Safety Management
- > Performance Measurement Programs
- > Risk Management
- > Ergonomics Assessments
- > Employee Training/Involvement Programs
- > Loss Control Services and Prevention Strategies
- > Train-the-Trainer Programs
- > Incident Investigations/Incident Analysis
- > Loss Prevention Strategies



Pork Product Smoke Houses

Service Overview

Nova offers a wide range of services related to workplace health and safety hazards and compliance with health and safety regulations. Its professional staff can help identify, evaluate, and control health and safety problems in commercial and industrial settings. Projects often address employers’ regulatory and liability concerns and respond to employee questions or complaints. Typical projects require a facility walk-through to identify potential hazards that may lead to accidents, illnesses, hearing loss, or repetitive motion injuries. Sampling and testing can be performed to measure potential exposure to airborne chemical hazards or excessive noise or heat. Evaluations may also entail an analysis of engineering control strategies, including ventilation systems, process modifications, product substitution, or personal protective equipment. Expert witness testimony and advisory services are provided to clients involved in regulatory or health-related claims.

Experience

Nova has significant experience in supporting its clients’ employee health and safety. Nova’s professional staff includes Certified Industrial Hygienists, Certified Safety Professionals, and educated professionals knowledgeable in regulatory and best management practices. Nova provides clients with both regulatory compliance services and improvement services that focus on prevention of workplace exposures. Nova performs a variety of services, including air monitoring, problem investigation, compliance review, corrective engineering, employee training, and compliance audits. Air and noise monitoring are conducted using state-of-the-art equipment. Nova staff also develops, implements, and presents programs for hazard communication, hearing conservation, respiratory protection, right-to-know, confined space, and lockout-tagout. Nova works with the full range of OSHA, health department, and compliance issues.



THOMAS FIORENTINO-STRAWN, WELL AP, FITWEL AMBASSADOR
 Vice President - Industrial Hygiene Services Group Leader

Mr. Fiorentino-Strawn is responsible for business development, project oversight and management, technical report review, QAQC, and serves as the ESG testing lead. He has completed and managed hundreds of projects in a wide variety of facilities, such as commercial, single- and multifamily residential, and industrial facilities. Mr. Fiorentino-Strawn is a WELL Accredited Professional, WELL Performance Testing Agent, Fitwel Ambassador, and BREEAM In-use Assessor, and is well-versed in ESG/ green building certifications and testing.

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CASE STUDY

Summary

A major food-producing company contracted Nova to evaluate potential employee exposure to smoke from its pork smokehouse facility. The client’s concern was potential exposure to by-products from the incomplete combustion of wood chips used in the smokehouses to add smoke flavor and aromas to pork products. Nova helped conduct a workplace exposure assessment, which included an evaluation of the smoke-generating equipment and smokehouse seals and conducted employee air sampling.

Solution

The exposure assessment determined that additional modifications were required to prevent smoke from escaping into workspaces and exposing employees. Additional maintenance was scheduled to improve smokehouse door seals, and ventilation improvements reduced the loss of smoke into workroom air during smokehouse operation.

