

Omaha Steaks Recognized as One of Nebraska's Safest Companies 21 Years in a Row

National Safety Council Honors Omaha Steaks for a Safety Record 64 percent better than the industry average



(Omaha, Neb., June 2, 2022) — Omaha Steaks is recognized as one of Nebraska's Safest Companies for the 21st year in a row by the National Safety Council. The Council selected Omaha Steaks for its award of distinction based on a dedication to outstanding safety programs and implementation of safety initiatives designed to reduce injuries and save lives.

This year, the National Safety Council (NSC) awarded Omaha Steaks as "Nebraska's Safest Companies with Distinction." To be recognized as one of **Nebraska's Safest Companies with Distinction**, the company must have a safety record that is more than 50% better than the national average compared to their industry classification and has implemented comprehensive safety programs. This year Omaha Steaks achieved an overall average rate that was 64.11% better than the industry average.

"Winning a Nebraska's Safest Company Award clearly illustrates a company's commitment to ensuring that their team members return home safely to their families at the end of each workday. The Celebration of Safety honors the Nebraska organizations that have achieved excellence in safety this past year and we are proud to recognize their achievements in providing a safer Nebraska," said Eric Koeppel, President/CEO, National Safety Council, Nebraska.

Omaha Steaks also achieved three safety awards from the North American Meat Institute (NAMI) at its Worker Safety Conference alongside hundreds of meat and poultry establishments. These awards are earned based on a combination of a review of implemented safety programs and a statistical analysis performed by National Safety Council staff over the previous three years compared to industry averages.

NAMI determines the designation level of each facility by analyzing both the Occupational Safety and Health Administration (OSHA) Total Recordable Cases rate and the rate for Cases with Days Away from Work, Job Transfer or Restriction (DART).

"The Meat Institute congratulates these companies and their leadership to ensure the safety and health of workers and our environment," said Meat Institute President and CEO Julie Anna Potts. "Their hard work and innovation will ensure the meat and poultry industry continues to employ the highest standards and latest technology to produce wholesome, safe, nutritious products that exceed customer expectations."

The NAMI Worker Safety Recognition Awards honor plants that have achieved a high level of safety performance as part of the continuing effort to reduce occupational injury and illness.

There are four categories of awards: Certificate of Recognition, Award of Commendation, Award of Merit, Award of Honor. The Omaha Steaks locations received the following awards:

F Street: Award of Merit

96th Street: Award of Merit

Snyder: Award of Honor

"Keeping our employees safe at work has always been a top priority at Omaha Steaks," said Nate Rempe, President & CEO of Omaha Steaks. "Because of this, we have been recognized year after year as one of Nebraska's Safest Companies. And, this year, our Snyder plant was recognized with the Award of Honor, which demonstrates our high level of safety performance. I'm proud of our employees and their ability to exceed the highest safety standards in the industry."

Contact:

Kathleen Al-Marhoon, APR, Omaha Steaks Director of Public Relations & Corporate Communications

Phone: 402-597-8220

Email: kathleena@omahasteaks.com

###

© Omaha Steaks

omahasteaks.iprsoftware.com