

Omaha Steaks Recognized as One of Nebraska's Safest Companies

National Safety Council and the North American Meat Institute (NAMI) Honors Omaha Steaks Safety Record



(OMAHA, Neb., May 7, 2025)—Omaha Steaks has been recognized by the National Safety Council (NSC) as one of Nebraska's safest companies for the 24th year in a row. The Council honored Omaha Steaks, along with 128 other Nebraska companies, for their dedication to outstanding safety programs. These companies have implemented safety initiatives designed to reduce injuries and save lives.

To earn the award, Omaha Steaks had to have a safety record that is better than the national average compared to the industry classification and has implemented comprehensive safety programs. This year, Omaha Steaks achieved an overall average rate 16% better than the industry average.

Omaha Steaks has also been awarded a "Workplace Driving Safety Award" alongside 52 other companies. This award signifies a well-rounded corporate driving program that is proven to help keep employees safe on the roads.

Winning Nebraska's Safest Company Award clearly illustrates a company's commitment to ensuring its 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 Chapter.

Omaha Steaks also received two 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 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 each facility's designation level by analyzing 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).

In addition, Omaha Steaks was awarded the "Community Wellness Award" by NAMI for contributions to improving the community, food security, and/or reducing the protein gap. Omaha Steaks was the only winner awarded this year alongside six honorable mentions.

"The Meat Institute congratulates Omaha Steaks and its leadership on ensuring 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 in the continuing effort to reduce occupational injury and illness.

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

F Street: Award of Merit

96th Street: Award of Merit

"Food safety and keeping our employees safe is and will always be a top priority for Omaha Steaks," said Nate Rempe,

President & CEO of Omaha Steaks. "I'm so proud of our team for its 24th consecutive award as one of Nebraska's Safest Companies. We were even more humbled this year as Omaha Steaks was recognized for being a member of the Nebraska Safety Council for **sixty-six years**. More than six decades of supporting safety in our community is about as clear as it gets to demonstrate our unwavering commitment to the Council and its mission of *safety first, always*."

â€

Contact:â€

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

Phone: 402-597-8220â€

Email:â€ kathleena@omahasteaks.comâ€

â€

##