



SERVICES

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

## Service Overview

Nova offers a wide range of services related to workplace health and safety hazards and compliance with health and safety regulations. Our professional staff can help identify, evaluate and control health and safety problems in occupational or industrial settings. Projects often address regulatory and liability concerns of the employers and respond to employee questions or complaints. Typical projects will require a facility walk-through to identify hazards that may lead to accidents, illnesses, hearing loss, or repetitive motion injuries. Sampling and testing can be performed to measure 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 our clients' employee health and safety. Our professional staff at Nova includes Certified Industrial Hygienists, Certified Safety Professionals and educated professionals knowledgeable in regulatory and best management practices so we can provide clients with both regulatory compliance services and improvement services that focus on prevention of workplace exposures. We perform air monitoring, problem investigation, compliance review, corrective engineering, employee training and compliance audits. Air and noise monitoring is conducted using state-of-the-art equipment. The Nova staff also develops, implements and presents programs for Right-to-Know, Confined Space, Lockout-Tagout, Hearing Conservation, Respiratory Protection and Hazard Communication. We work with the full range of OSHA, health department and compliance issues.



**RICK LEINES, REM, CESCO**  
**Director of Industrial Hygiene Services**

Mr. Leines is the Director for the Industrial Hygiene (IH) Services Group, working out of Lenexa, Kansas. He has spent his 25+ years of experience in the environmental, health, and safety (EHS) industry serving clients by managing a wide variety of EHS projects at industrial, commercial, state, and federal facilities throughout the United States. Rick is responsible for business development, contract and project management, industrial hygiene- and safety-related services, project oversight, training of staff and clients, regulatory review, and reporting.

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Pork Product Smoke Houses

## CASE STUDY

### Summary:

Nova was contracted by a major food producing company to evaluate employee exposure to smoke from their pork smokehouse facility. The concern was the 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 provided professional assistance to conduct a workplace exposure assessment that 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 the smoke from escaping into the work spaces 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.