

## Guidance for Small/Medium Meat Processors Related to COVID-19

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**What is COVID-19?** The Centers for Disease Control and Prevention (CDC) defines COVID-19 as a respiratory illness caused by a new virus called SARS-CoV-2. To the latest information, the virus spreads in the following ways:

- Between people who are in close contact (within 6 ft/2 m)
- Direct contact with respiratory droplets produced from an infected person through coughing, sneezing or talking
- It is possible to get infected by touching a surface that has the virus on it and then touching your mouth, nose, or eyes

**What are the symptoms of COVID-19?** [Symptoms](#) that may appear 2-14 days after virus infection includes:

- Cough and shortness of breath or difficulty breathing

Or **at least 2** of these symptoms:

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>▪ New loss of taste or smell</li> <li>▪ Fever</li> <li>▪ Sore throat</li> </ul> | <ul style="list-style-type: none"> <li>▪ Chills/Repeated shaking with chills</li> <li>▪ Muscle pain</li> <li>▪ Headache</li> </ul> |
|--|--|

Recent studies indicate that PEOPLE WHO ARE NOT showing [symptoms](#) CAN SPREAD THE VIRUS, so maintaining the distance between workers IS VERY IMPORTANT.

**Why do we need to be careful in meat facilities?** Meat processing workers often work close to one another and, workers could be in [close contact](#) (less than 6 ft/2 m) when clocking in or out, during breaks, or in locker/changing rooms. These contacts sometimes are for long shifts; for example, 8 to 12 h shifts, and continued contact with potentially infected people increases the risk of getting sick.

Since workers usually are less than 6 ft apart, they could be exposed to the virus through respiratory droplets in the air, for example, when an infected person coughs or sneezes. Exposure could occur from contact with contaminated surfaces ([the virus can survive on plastic and stainless steel for up to 72 h and less than 24 h on cardboard](#)), such as tools, workstations, door handles, or break room tables.

Infection with this virus could jeopardize the facility operations and the health of all workers, so, [STOP THE SPREAD](#)

### What can we do to PREVENT IT?

- Develop and use protocol for employee screening and monitoring strategies:
  1. Questionnaire to detect if any employees or anyone in their household are experiencing symptoms
  2. Temperature checks (100.4°F/38°C or higher)
- Develop, implement, and instruct practices for social distancing:
  1. Maintain at least 6 ft/2 m of distance between each other whenever possible
  2. Avoid personal contact: shaking hands, etc.
  3. Wear a [Face Covering](#). This is especially important when social distancing (6 ft/2 m) is not possible
  4. Refresh staff on proper [hand-washing](#), including [glove practices](#) and avoiding touching your face
  5. If possible, add barriers to workstations between workers
  6. Stagger breaks with small groups, so not all workers go together, and social distance is possible
  7. If possible, manage different work teams by day or shifts; to minimize the spread of the virus
- [Clean and disinfect](#) surfaces, tools, and equipment frequently, at least as often as workers change workstations or move to a new set of tools. Remember to follow the contact time for disinfecting. [EPA-registered disinfectants](#)

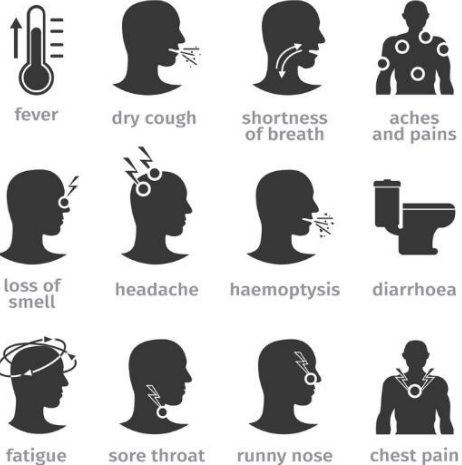
[Here](#) you can find several useful formats to customize. More resources [here](#).

If you think you are [sick](#), **PLEASE STAY AT HOME**, call a healthcare provider and let your supervisor know.

# Recommendations for Meat Processors to PREVENT COVID-19

❑ Develop and use protocol for employee screening and monitoring strategies:

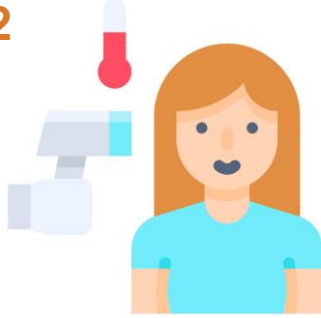
**1**



fever  
dry cough  
shortness of breath  
aches and pains  
loss of smell  
headache  
haemoptysis  
diarrhoea  
fatigue  
sore throat  
runny nose  
chest pain

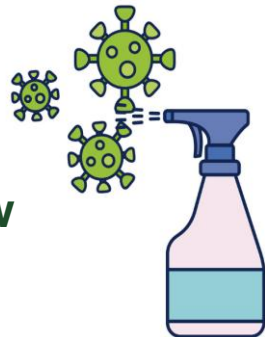
Questionnaire to detect if any employee is experiencing symptoms

**2**




Temperature checks  
100.4°F/38°C  
or higher

❑ Clean and disinfect surfaces, tools, and equipment at least as often as workers change workstations or move to a new set of tools!



❑ Develop, implement and instruct practices for working safely:


**1**



SOCIAL DISTANCING


6 ft/2 m  
whenever possible

**2**



Use face covering

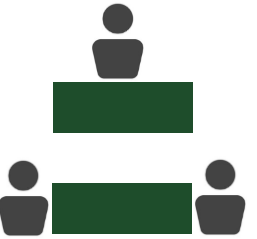
**3**



WASH YOUR HANDS


Regularly for at least 20 s

**4**




Stagger breaks with small groups

**5**



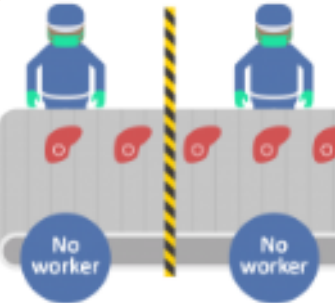
Avoid touching your face and personal contact like shaking hands

**6**



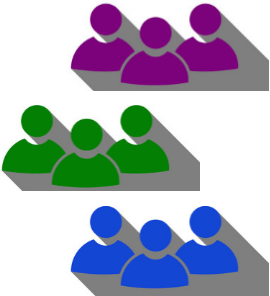
Avoid touching your face and personal contact like shaking hands

**7**



Add barrier to workstations between workers

**8**



Manage different work teams by day or shift