


Given the evolving nature of the pandemic, OSHA is in the process of reviewing and updating this document. These materials may no longer represent current OSHA recommendations and guidance. For the most up-to-date information, consult Protecting Workers Guidance.

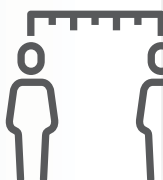
9 Steps to Reducing Worker Exposure to COVID-19 in Meat, Poultry, and Pork Processing and Packaging Facilities

Keep you and the people working around you safe. Take these steps even if you have no symptoms of COVID-19.


1 Stay home if you are sick.



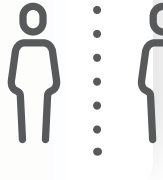
2 Maintain at least six feet physical distance between co-workers.




3 Avoid group gatherings during work breaks, even if outside.




4 Install partitions along the production line to achieve physical distance.




5 Avoid sharing equipment and tools. Regularly clean tools and equipment that must be shared.




6 Use soap and water for handwashing.



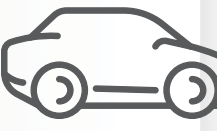
7 Wear protective equipment for general safety and to limit the spread of the virus.



8 Report any safety and health concerns to your supervisor, or to OSHA.



9 Avoid carpooling to and from work, if possible.



Stay current on public health recommendations. For more information, visit www.osha.gov/coronavirus or call 1-800-321-OSHA (6742).

