




WORKER HEALTH & SAFETY NEEDS DURING COVID-19

Every meatpacking, poultry, and food processing company has qualified staff who develop sanitation protocols for food safety. It is critical that these protocols are quickly adapted and enacted to address the recent COVID-19 outbreak.


So we are calling on ALL packing and processing employers, union, and non-union to provide:

INCREASED HYGIENE AND SAFETY STANDARDS

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- Develop the cleaning and disinfecting protocols for shared spaces such as break areas, bathrooms, lunchrooms and training rooms. Make sure these protocols are developed by qualified personnel.
 - Regularly disinfect commonly touched surfaces such as vending machines, railings, doors, and microwaves.
 - **Do NOT rely on anti-bacterial cleaners.** This is inadequate because the virus that causes covid-19 is not a bacterium – it is a virus.
 - Request a copy of the written protocol. It should specify EPA-registered disinfectants, and should include separate cleaning and disinfection steps.

- **Lunchrooms, breakrooms, training rooms, locker rooms, and bathrooms should be cleaned and disinfected regularly – between every break and between shifts. Once a day is not enough!**



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- **Liberal Provision of gloves.** Gloves should be replaced as needed, at least after break and shift, after using the restroom, and after meals. Information about proper etiquette of gloves use should be posted.
 - Workers should be instructed not to touch face, nose, mouth or eyes with gloves on, as this could be a way to transmit the virus and become infected.
 - Every time gloves are removed, wash hands.



Text "Prepared" to 83071 for health and safety updates.