Practicing social distancing is critical at every meatpacking, poultry and food processing company at this time. All plants should practice these protocols to ensure the safety of their workers:

1. Increase distance among workers. **6 feet is the recommended distance.**
2. Stagger lunch and break times; make training rooms or additional areas available for lunches and breaks so workers can keep safe distances;
3. Address transport options so that workers are not packed into vans or buses to get to and from work.
4. Reduce staffing levels on lines so workers can be spaced more safely.
5. Redesign work spaces, tables, processing tables to increase distance between workers to 6 feet if possible.
6. Reduce meeting sizes, including orientation.
7. No more than 10 people should be in a meeting room at any time. Everyone should be spaced as far apart as possible.

Text “Prepared” to **83071** for health and safety updates.