Symptom Monitoring
• All employees are advised to monitor themselves and are instructed not to come to work if they have symptoms of COVID-19 related illness.
• If symptoms are observed at work the employee is instructed to go home immediately and follow the guidance provided by their local health authority for assessment and testing.
• If an employee is diagnosed with COVID-19 related illness, the local health authorities will be advised and an investigation will be initiated.
• Completion of disinfection and other required actions will be monitored by the Canadian Food Inspection Agency.

Temperature Monitoring
• If possible, employees have their temperatures taken each morning before starting work.
• If a fever is detected the employee is not permitted to work and may require a medical release before returning.

Travel and Exposure History
• Employees that have travelled outside of designated areas are advised to stay home and self-isolate for 14 days.
• Anyone that has come into close contact with an individual diagnosed with COVID-19 related illness is also required to self-isolate for 14 days.

Controlled Entry
• Visitors may no longer be permitted unless special permission is given by senior management.
• All delivery personnel are subject to the same sanitary procedures and health checks as meat processing plant employees.
• The date and name of any personnel entering the plant are recorded.

Hand Sanitation
• Employees are required to wash hands with soap and water prior to handling meat. Hand sanitizer use may also be required.
• Hand washing is monitored as required under the HACCP food safety program.

Personnel Distancing
• Whenever possible, administration and office staff are working remotely.
• The number of staff in cafeterias is monitored and additional space and/or staggered break times may be used.
• In some circumstances, harvest and other labour intensive operations may be slowed to require fewer workers.

Facility and Equipment Sanitation
• Worker equipment provided by the plant continues to be cleaned each day.
• Surfaces in the plant frequently contacted by hands (high-touch) may be disinfected at an increased frequency.
• Facilities and equipment are regularly cleaned and disinfected in accordance with Canadian regulations.
• If COVID-19 is present on surfaces, it can be destroyed using industry standard chemicals as well as heat or UV light.

There is currently no evidence that food is a likely source or route of transmission of COVID-19.¹
- Canadian Food Inspection Agency

¹ CFIA update regarding COVID-19 (2020-03-18)