# **SAFEGUARDING THE CANADIAN MEAT SUPPLY**

# Measures taken by the Canadian Meat Industry to Protect Against COVID-19\*

## 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.

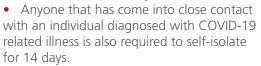
## **Temperature Monitoring**

• 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.



# **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.









• 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.

<sup>1.</sup> CFIA update regarding COVID-19 (2020-03-18)









\* Measures may vary between companies and will continue to be adapted as required.

# There is currently no evidence that food is a likely source or route of transmission of COVID-19.<sup>1</sup>

- Canadian Food Inspection Agency



## Hand Sanitation

• Employees are required to wash hands with soap and water prior to handling meat. Hand sanitizer use may also be required.

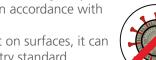
• Hand washing is monitored as required under the HACCP food safety program.

#### **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.













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