

SAFEGUARDING THE CANADIAN MEAT SUPPLY

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

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

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.



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

- Canadian Food Inspection Agency

 inspection.gc.ca

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.



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