Meat Processing Plants: Survey Results & Best Practices

Survey
Representatives from 8 companies responded

All have:
- Implemented social distancing strategies during breaks
- Developed cleaning and disinfection SOPs for high-touch surfaces
- Instituted a screening process
- Instituted flexible workplace and sick leave policies

Most (>75%) have
- Adequate supplies of soap, paper towels, and hand sanitizer
- Adequate supplies of personal protective equipment
- A Universal mask policy

Survey Data and Onsite Visits (6)

Best Practices
Workforce Policies
- No penalty sick leave policies
- Paid leave for vulnerable populations (e.g., workers>65, chronic health conditions, pregnant women)
- Robust occupational health program onsite
- Leaders engaged with frontline...”do you feel safe at work?”

Communication to employees on protective measures outside of the workplace
- Working with local community leaders
- Conducting holiday communications (Facebook live event on protective measures during Ramadan)
- Apps/messaging services direct to workers
- Providing extra masks, hand sanitizers to employees for use at home

Personal protective equipment
- Universal mask policy; mask provided at earliest point
- Face shields used when barriers cannot be achieved
- Auditing/policing proper use or monitoring via cameras

Social Distancing
- Spatial separation visuals 6-feet apart (smiley faces)
- Extended partitions in cafeterias

Dated 4.24.20
**Areas of Opportunity**

Increased number of Hand hygiene stations  
Increased frequency of disinfecting high-touch surfaces  
Educate and Monitor on proper use of masks

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**Next Steps**

- Convene health disparities workgroup to identify community and worker engagement strategies on safety outside of the plant
- Continue technical assistance (conference calls, information sharing, onsite visits)
- Push out Meat Packing Facility Checklist and Playbook guidance broadly and quickly
- Other Suggested Items from this Group?