COVID-19 and Meat Poultry Processing Workers


COVID-19 can spread in food processing and packing workplaces. People working in these environments are at higher risk of COVID-19 infection.

Social distancing, hand hygiene, and wearing masks are the most important COVID-19 prevention measures in a food processing and packing workplace.

Use six feet of distance between people.

Hand hygiene is the most important COVID-19 protective measure in a food processing and packing workplace. 

Hand hygiene tips:
- Wash hands often with soap and water for at least 20 seconds.
- Use hand sanitizer if soap and water are not available.
- Wash hands for at least 20 seconds if you handle food.
- Wash hands after using the restroom, before eating, and after blowing your nose, coughing, or sneezing.
- Wash hands after handling known or suspected COVID-19 cases.

Wearing masks is also important in the food processing and packing workplace.

Mask tips:
- Wear a mask when you cannot maintain at least six feet of distance from others
- Wash your mask after each use
- Do not reuse disposable masks

Staying healthy is important in the food processing and packing workplace.

Health tips:
- Avoid touching your eyes, nose, and mouth.
- Wash your hands before and after eating, putting on, or taking off your mask, and after blowing your nose, coughing, or sneezing.
- Get your annual flu shot.
- Get your COVID-19 vaccine if you are eligible.