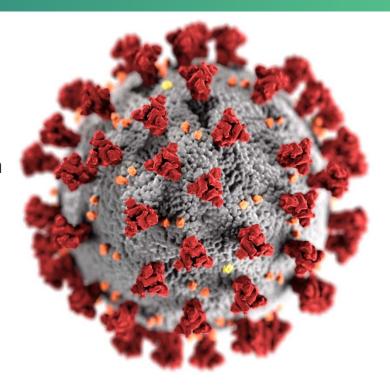
Seafood Processing Industry and the COVID-19 Pandemic

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Meat and Poultry Processing Overview

Interim Guidance from the Centers for Disease Control and Prevention (CDC) and the Occupational Safety and Health Administration (OSHA)



Disclaimer

- The information covered in this training presentation is not exhaustive and it is meant to convey the critical information meat and poultry processing facilities should use when developing plans for continuing operations in the setting of COVID-19 occurring among workers or in the surrounding community
- For full guidance and information, please consult the Interim Guidance from CDC and OSHA on Meat and Poultry Processing Workers and Employees https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/meat-poultry-processing-workers-employers.html
- The information in this presentation is current as of May 22, 2020

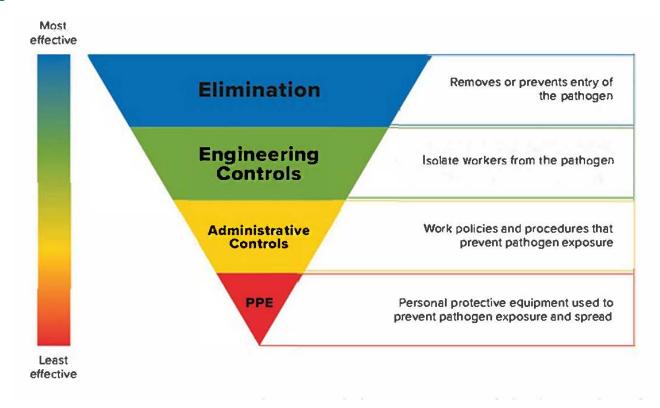


Exposure risk among meat/poultry processing workers

- Closeness and Duration of contact
 - Workers often work 10-12 hours per shift
 - Prolonged closeness between coworkers
 - Working close together (< 6 feet) on the processing line
 - Shared spaces such as break rooms, locker rooms, and entrances/exits
 - Shared transportation to/from work
 - Frequent contact in community settings
- Type of contact
 - Inhalation of respiratory droplets in the air (primary exposure risk)
 - Contact with contaminated surfaces or objects



Create a COVID-19 Assessment and Control Plan: Identify Controls



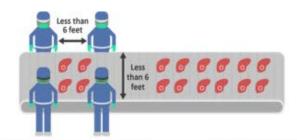


Engineering Controls

- Distance (≥ 6 feet) and physical barriers can protect workers from person-to-person droplets
 - Barriers can be constructed using strip curtains, plexiglass, or any material that can be disinfected
 - Barriers serve to block the path of airborne droplets and ensure that workers distance appropriately

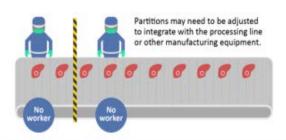
Bad:

Workers are within six feet of one another, including at side-by-side or facing workstations.



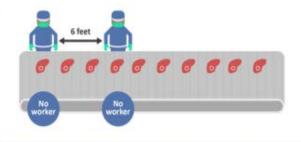
Good:

Physical barriers, such as partitions, separate workers from each other.



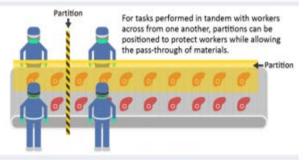
Good:

Workers are spaced at least six feet apart, not facing one another. Other configurations may be used to achieve similar distancing between workers.



Good:

Physical barriers, such as partitions, separate workers from each other, including where workers need to perform tasks in tandem across from one another.



Engineering Controls (continued)

- Increase worker separation (≥ 6 feet) in common areas
 - Remove or rearrange chairs and tables in break rooms
 - Encourage single-file movement of workers who are separated by six feet by providing floor markings, signs, and other visual cues
- Install handwashing stations and/or (touch-free) hand sanitizers (≥ 60% alcohol)
- Remove cooling fans to prevent creating cross-currents and/or blowing potentially contaminated air containing infectious droplets from one worker to another. Heat hazard control and mitigation should primarily rely on ducted ventilation systems designed by a qualified Heating Ventilation and Air Conditioning (HVAC) engineer



Administrative Controls

- Modify work schedules
 - Adding and/or staggering work shifts can reduce worker density and may better accommodate effective workstation cleaning and disinfection between workers
 - Staggering arrival/break/departure times can minimize congregation around break areas, locker rooms, parking areas, time clocks, etc.
- Establish workplace programs to promote effective personal hygiene
 - Implement additional breaks to increase hand washing or hand sanitizer use
 - Increased access to tissues and touch-free trash receptacles
 - Educate workers about recognizing COVID-19 symptoms and how they may prevent exposure to the virus



Administrative Controls (continued)

- Establish a reporting system that allows workers to remotely communicate their health and COVID-19 contact status to supervisors so that
 - Ill workers will not enter the workplace
 - Absenteeism can be monitored to track illness trends that threaten essential functions
- Review leave and incentive policies to ensure that
 - Employees do not feel pressured to work when ill
 - Employees are aware of and understand company health policies
 - Employees are not penalized for taking sick leave if they have COVID-19 (e.g., implement advance leave and leave donation programs)



Personal Protective Equipment (PPE)

- Emphasize that care must be taken when putting on and taking off PPE to ensure that the worker does not become contaminated
 - Stress hand hygiene before and after handling PPE
 - Provide PPE that is either disposable (preferred) or, if reusable, ensure it is properly
 disinfected and stored in a clean location when not in use
 - PPE worn at the facility should not be taken home or shared
- Additional PPE such as gloves, face and eye protection, and other types of PPE may be needed when using chemicals to clean and disinfect objects and surfaces



PPE (continued)

- Face shields may serve as both PPE and source control
 - Face shields can provide additional protection from both potential process-related splashes and potential person-to-person droplet spread
 - Face shields can help minimize contamination of facemasks and cloth face coverings
 - Must be cleaned and decontaminated after each shift
 - Must wrap around the wearer's face and extend to below the chin





Cloth face coverings

- Cloth face coverings are a protective measure in addition to social distancing, and are important when social distancing not possible or feasible
- A cloth face covering reduces the amount of large respiratory droplets that a person spreads when coughing, talking, or sneezing
 - Cloth face coverings are intended to protect other people—not the wearer
 - Cloth face coverings can be laundered daily after each shift, without damage or change to shape (a clean cloth face covering should be used each day)



Cloth face covering considerations

Employers who determine that cloth face coverings should be worn in the workplace, should ensure the cloth face coverings

- Are not used as a replacement for respiratory protection when respirators are needed
- Fit over nose and mouth and fit snugly but comfortably against the side of the face
- Are secured with ties or ear loops and include multiple layers of fabric
- Allow for breathing without restriction
- Are not used if they become wet or contaminated; and are replaced with clean replacements, provided by employer, as needed
- Are handled as little as possible



Cleaning and disinfection

- Establish protocols to disinfect tools, equipment and frequently-touched surfaces in workspaces and common areas (e.g., door handles, handrails, bathroom faucets) at least once per shift, and as often as workers change workstations or tools
- Cleaning and disinfection workers may require additional PPE to protect workers against chemical hazards
- Ensure that OSHA regulations are followed and that a hazard communication program and training are in place



Managing ill workers

- Screen workers prior to their entry into the facility
 - Provide verbal screening in appropriate language(s) to determine whether workers have had a fever, felt feverish, or had chills, coughing, or difficulty breathing in past 24 hours
 - Check body temperatures to identify workers who have a fever of 100.4°F or greater
- Workers who fail the screening or become ill during the day should be sent home
 - Encourage ill workers to self-isolate and contact a healthcare provider
 - Provide information on the facility's return-to-work policies and procedures
 - Inform human resources and the worker's supervisor (so worker can be moved off schedule during illness and a replacement can be assigned, if needed)
 - Disinfect the workstations and tools that have been used by an ill worker



Managing workers with COVID-19

- If a worker is confirmed to have COVID-19:
 - Inform all work contacts of possible exposure while maintaining confidentiality required by Americans with Disabilities Act (ADA)
 - Provide guidance to fellow workers on how to proceed based on <u>CDC Public Health</u>
 <u>Recommendations for Community-Related Exposure</u>
 - On-site healthcare personnel should follow appropriate CDC and OSHA guidance for healthcare and emergency response personnel
 - Work with state, local, tribal and/or territorial health officials to facilitate identification
 of other exposed and potentially exposed individuals, like coworkers



Return to work – critical infrastructure employers

- Reintegration (bringing back) of exposed, asymptomatic workers to onsite operations should follow the <u>CDC Critical Infrastructure Guidance</u>.
 - Employers may permit workers who have been exposed to COVID-19, but who have no symptoms, to continue to work, provided they adhere to additional safety precautions
 - Consultation with an occupational health provider and state and local health officials will help employers develop the most appropriate plan consistent with CDC guidance
- Reintegration of COVID-19 positive workers, including workers who have remained asymptomatic, to onsite operations should follow the CDC Interim Guidance, <u>Discontinuation of Isolation for Persons with COVID-19 Not in Healthcare Settings</u>



Information resources

- Meat and Poultry Processing Workers and Employers: Interim Guidance from CDC and the Occupational Safety and Health Administration (OSHA)
 https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/meat-poultry-processing-workers-employers.html
- Implementing Safety Practices for Critical Infrastructure Workers Who May Have Had Exposure to a Person with Suspected or Confirmed COVID-19 https://www.cdc.gov/coronavirus/2019-ncov/community/critical-workers/implementing-safety-practices.html



COVID-19 Occupational Safety and Health Toolkit- Focus on Meat and Poultry Processing Facilities



COVID-19 Occupational Safety and Health Toolkit- Focus on Meat and Poultry Processing Facilities

- Cover letter to explain the toolkit and process
- Checklist for use by management and/or OS&H professionals at individual facilities.
- Tool for use by appropriate public health officials.
- PowerPoint presentation that reviews CDC/OSHA guidance and the checklist.
- PowerPoint presentation that reviews CDC/OSHA guidance and the public health officials' tool.
- These materials can be modified to fit the facility and goals assessment.



Facility Assessment Checklist

- Template for evaluation of COVID-19 assessment and control plans
- Intended to be used to help determine if facilities are utilizing the CDC/OSHA guidance to implement practices and protocols for operating while safeguarding workers and the community.
 - Items are not necessarily listed in order of importance
 - Some activities may be more important for a given facility than others
 - This checklist was organized by goals
- The checklist is not intended to be used to determine regulatory compliance



Goals Addressed by the Facility Assessment Checklist

- COVID-19 Control and Assessment Plan
- Ability to Maintain Social Distancing
- Promote Personal Hygiene
- Identify and Exclude III Workers from Working
- Provide Education, Training, and Communication
- Cleaning/Sanitation/Disinfection
- Provide PPE and Cloth Face Coverings, As Appropriate
- Evaluate and Maintain Ventilation

Used to assess a meat and poultry processing facility's overall hazard assessment and control plan for COVID-19 based on elements in the CDC/OSHA guidance

Public Health Officials' Facility Assessment Tool

- Follows the example of the Infection Control Assessment and Response (ICAR)
 Program
- This tool was developed to assist in assessing infection prevention practices and guide quality improvement activities



Facility Assessment Tool Sections

- 1. Facility and workforce characteristics
- 2. Facility policies and procedures
- 3. Guidelines and other resources
- 4. Direct observation of facility practices



Observations from the field



Screening and managing sick workers



Social distancing



Cleaning and disinfecting



Hand hygiene



Communication

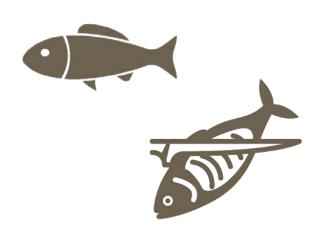


Considerations for the Seafood Processing Industry



Considerations for seafood processing industry

- Language diversity
- Maritime locations
- Shared housing and living quarters
- Shared transportation
- Managing fatigue
- Additional Government resources





Language diversity



Workers' language diversity

- Materials should be:
 - Easily understood
 - In preferred language
 - At appropriate literacy level
 - Contain accurate and timely information
- Consider infographics and interpreters





CDC resources available in 20+ languages

https://www.cdc.gov/coronavirus/2019-ncov/communication/print-resources.html

Poster examples:

- What you should know about COVID-19 to protect yourself and others
- Stop the Spread of Germs



Jooji Faafidda Jeermiska

lska ilaali inaad u dhawaato dadka xanuusanaya.

lıka ilaali taabashada

€ CDC

indhaha, sanka,

Gacan ka gayso kahortagga faafidda cudurrada neefmareenka sida COVID-19.

gashinka ku dar.

Ku dabool qufaca ama hindhisadaada softi, kadibna softiga

cdc.gov/coronavirus

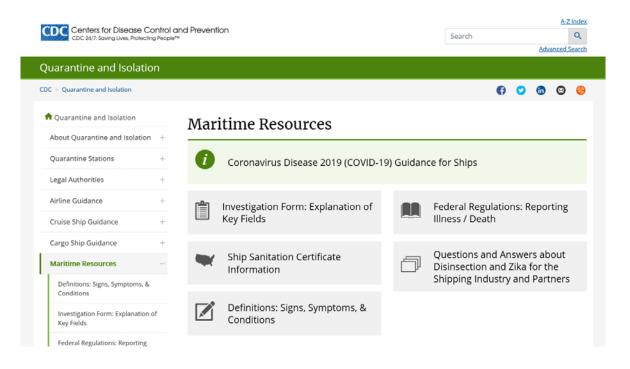


Maritime Locations



CDC maritime resources

https://www.cdc.gov/quarantine/maritime/index.html





Interim guidance for ships on managing COVID-19

https://www.cdc.gov/quarantine/maritime/recommendations-for-ships.html

Some topic areas:

- Preventing infection
- Clinical evaluation of suspected cases
- Reducing the spread of respiratory infections
- Managing sick crew when boarding and onboard



Shared Housing and Living Quarters



CDC Guidance for shared or congregate housing

https://www.cdc.gov/coronavirus/2019-ncov/community/shared-congregate-house/index.html

Some topic areas:

- Kitchens and dining rooms
- Laundry rooms
- Recreational areas
- Bathrooms





- Wear cloth face coverings in shared areas
 - May reduce amount of large respiratory droplets that a person spreads when talking, sneezing, or coughing
 - May prevent people who do not know they have the virus from spreading it to others
- Offer individual bedrooms when possible
 - Onshore sites: Prohibit bunkbeds
- Good air flow: Provide air filtration systems
 - Onshore sites: Use air conditioners or open windows
- Provide adequate disinfection supplies and PPE for cleaning common areas and frequently-touched objects
- Restrict number of people in laundry rooms to ensure social distancing
- Develop an isolation plan for workers who are COVID-19 positive to recuperate without infecting others





Shared Transportation



Transportation Issues

 Discourage employees from carpooling to and from work, if possible.



- If transportation is provided to workers:
 - Increase the number of vehicles and the frequency of trips to limit the number of people in a vehicle.
 - Encourage employees in a shared van or car to wear cloth masks and distance as much as possible.





- Make hand hygiene (handwashing/hand sanitizer)
 available and encourage riders to use hand
 hygiene before entering vehicle and when arriving
 at destination.
- Perform routine cleaning and disinfection (e.g., EPA-approved disinfectants against COVID-19 diluted bleach solutions, 70% alcohol solutions) of all high touch interior and exterior surfaces on a daily basis.
- If the surfaces are visibly dirty, they should be cleaned with soap and water prior to disinfectant application.







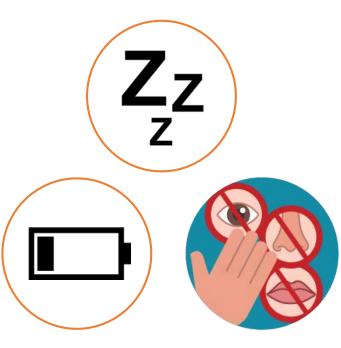
Managing Fatigue



What workers and employers can do to manage workplace fatigue during COVID-19

https://www.cdc.gov/coronavirus/2019-ncov/hcp/managing-workplace-fatigue.html

- Scheduling
- What to do if you feel too tired to work safely
- Tips to improve sleep
 - Remain vigilant about everyday preventive actions, such as avoiding touching eyes, nose, and mouth with unwashed hands





Shift work and long hours:

https://www.cdc.gov/niosh/topics/workschedules/info.html



Driver fatigue:

https://www.cdc.gov/niosh/motorvehicle/topics/driverfatigue/default.html





Additional Government Resources



Government resources on COVID-19

- Federal OSHA: https://www.osha.gov/SLTC/covid-19/
- US Coast Guard: https://www.dco.uscg.mil/Featured-
 Content/Mariners/Marine-Safety-Information-Bulletins-MSIB/
- **EPA**: https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2
- State of Alaska:
 - https://www.labor.state.ak.us/lss/oshhome.htm
 - http://dhss.alaska.gov/dph/Epi/id/Pages/COVID-19/default.aspx
 - https://covid19.alaska.gov/unified-command/protective-plans/



NIOSH Workplace Safety and Health Topic Page

Find up-to-date information here:

https://www.cdc.gov/niosh/emres/2019 ncov.html





Thank you

E-mail questions to EIDTechInfo@cdc.gov with "Seafood Processing Webinar" in the subject line

For more information, contact CDC 1-800-CDC-INFO (232-4636) TTY: 1-888-232-6348 www.cdc.gov

The findings and conclusions in this report are those of the authors and do not necessarily represent the official position of the Centers for Disease Control and Prevention.

