



# POST-PANDEMIC BUSINESS PLAYBOOK

Abattoir and Meat Processing  
Sector Addendum

## **WORKPLACE SAFETY & PREVENTION SERVICES**

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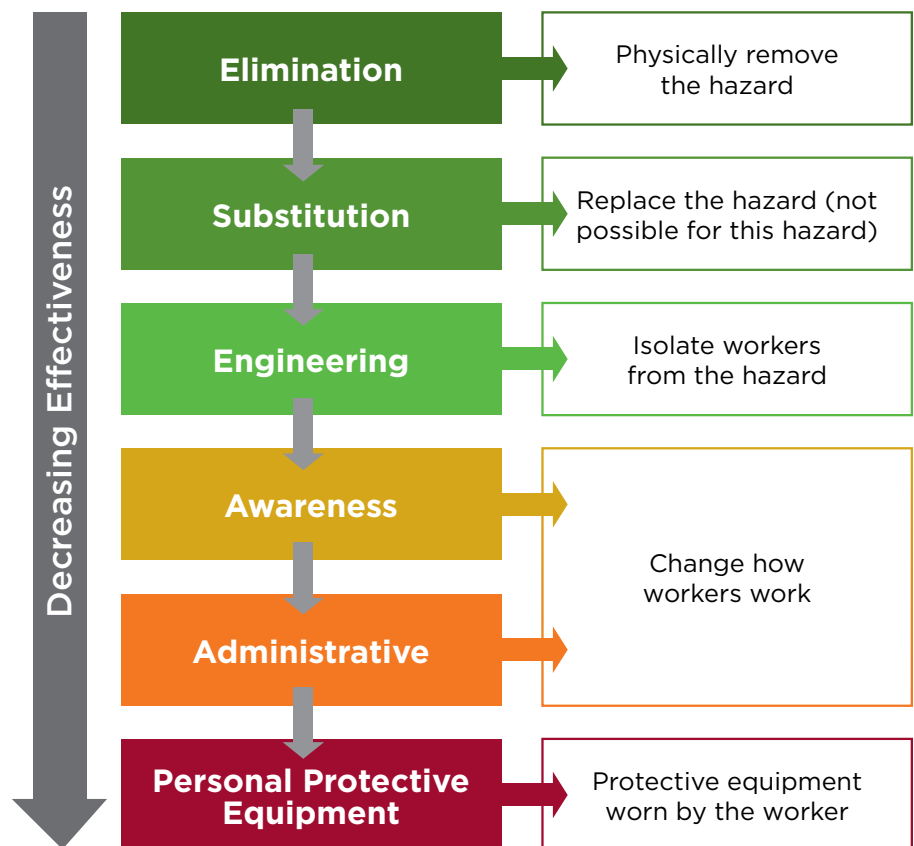
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# INTRODUCTION

This addendum is intended to be used in conjunction with the Post-Pandemic Business Playbook to support the selection and implementation of controls to reduce the risk of COVID-19 exposure in the workplace. The information in this addendum, although a great starting point for employers, may not be adequate for all workplaces. A detailed review of site specific risk factors will support a safer workplace.

Each workplace is unique and therefore should implement controls based on the level of risk in their workplace. This begins with conducting a risk assessment and using the hierarchy of controls to help reduce the risk of COVID-19 exposure. The risk can be further mitigated by implementing a combination of controls.





Some controls may be more difficult to implement than others (e.g. engineering controls versus administrative controls). The examples provided herein are based on best practices and the most current information available on COVID-19 transmission from the Public Health Ontario (PHO) and the Public Health Agency of Canada (PHAC). It is important that workplaces are aware of the most current government direction and implement controls as appropriate. Where available, employers are encouraged to review supporting documentation and seek further guidance from their local public health units.

When elimination, engineering and administrative controls are not adequate in reducing the risk to an acceptable level, protective equipment can be considered. The employer is responsible for ensuring adequate supplies of protective equipment are available at the workplace, as required by the company's hazards risk assessment. Please review the Protective Equipment section of the Post-Pandemic Playbook.



## A FOCUSED LOOK AT RISK FACTORS AND CONTROLS IN ABATTOIR AND MEAT PROCESSING

Wherever workers may have contact with co-workers, members of public and/or various surfaces there is the potential for the spread of COVID-19. It is important that employers review how they can minimize these risks within the workplace.

Employers should anticipate and recognize the risk of COVID-19 in the workplace and use the hierarchy of controls to further protect their workers. When implementing new controls, it is important that they do not affect other safety controls (i.e. emergency stops, access/egress, heat stress, etc.) already implemented in the workplace. The following table provides a variety of controls that may assist Abattoirs and Meat Processors (by providing considerations for various risk factors, however it does not provide an inclusive list of options available).

The sample controls below are highlighted in addition to:

- Health screening (onsite and at self-screen)
- Physical distancing (2 metres or 6 feet), where distancing cannot be established, communicate specific work procedures to minimize exposure
- Personal hygiene (including access to handwashing/hand sanitizers, cough and sneeze etiquette)
- Increased cleaning and sanitation

POTENTIAL RISK & EXAMPLES	SAMPLE CONTROLS
<b>Working in Close Proximity with Other Workers</b> <ul style="list-style-type: none"><li>▪ Packing lines &amp; materials</li></ul>	<ul style="list-style-type: none"><li>▪ Section or expand work areas where possible</li><li>▪ Defined handwashing schedule</li><li>▪ Stagger shift and break times</li><li>▪ Where distancing cannot be established, communicate specific work procedures to minimize exposure</li><li>▪ Refer to government guidelines regarding face coverings where recommended and/or where other controls may not be possible</li></ul>
<b>Working in Close Proximity with Livestock</b> <ul style="list-style-type: none"><li>▪ Animal handling</li><li>▪ Hay loft</li></ul>	<ul style="list-style-type: none"><li>▪ Create work groups, maintain group composition to reduce cross exposure if possible</li><li>▪ Where distancing cannot be established, communicate specific work procedures to minimize exposure</li><li>▪ Sneeze screen for communication point between worker and delivery person</li></ul>



POTENTIAL RISK & EXAMPLES	SAMPLE CONTROLS
<b>Shared Spaces</b> <ul style="list-style-type: none"><li>▪ Lunch rooms</li><li>▪ Breaks rooms</li><li>▪ Locker rooms</li><li>▪ Office</li></ul>	<ul style="list-style-type: none"><li>▪ Create physical distancing in standing space, seats and table placement</li><li>▪ Establish suitable area for meetings, limit number of workers in a room or space</li><li>▪ Reorganise room layout and space occupancy for physical distancing</li><li>▪ Eliminate shared containers for refreshments</li><li>▪ Stagger shifts and break times</li><li>▪ Install signage to remind of safe work protocols</li><li>▪ Encourage workers to change prior to leaving work</li><li>▪ Adequate and contained storage of used uniforms and/or lab coats</li><li>▪ Increase frequency of laundry services</li><li>▪ Where distancing cannot be established, communicate specific work procedures to minimize exposure</li></ul>
<b>Shared Use of Equipment and Tools</b> <ul style="list-style-type: none"><li>▪ Hand tools</li><li>▪ Wash sinks</li><li>▪ Other production equipment</li><li>▪ Office equipment</li><li>▪ Vehicles</li></ul>	<ul style="list-style-type: none"><li>▪ Access to hand washing and sanitizer stations, defined hand washing schedule</li><li>▪ Increase environmental cleaning and sanitation frequency and equipment (e.g. disinfectant wipes)</li><li>▪ Create and maintain a cleaning and sanitization schedule of all equipment and tools</li><li>▪ Create a policy and procedure for cleaning and disinfection of equipment</li></ul>
<b>Machine Maintenance</b> <ul style="list-style-type: none"><li>▪ Forklift</li><li>▪ Conveyors</li><li>▪ Saws</li></ul>	<ul style="list-style-type: none"><li>▪ Ensure physical distancing when performing maintenance on or near equipment</li><li>▪ Create additional space and section off machinery during maintenance</li><li>▪ Schedule maintenance after hours or during downtime when possible; limit maintenance work to off-peak hours</li><li>▪ Limit the number of workers within the area of concern; ensuring people are 2 metres apart from each other</li><li>▪ Clean and sanitize frequently touched equipment and surfaces</li><li>▪ Defined handwashing schedule</li></ul>
<b>High Touch Point Materials and Surfaces</b> <ul style="list-style-type: none"><li>▪ Production</li><li>▪ Boxes and packaging</li><li>▪ Shipping</li></ul>	<ul style="list-style-type: none"><li>▪ Establish pick up and placement areas for material</li><li>▪ Limit number of workers picking from an area</li><li>▪ Defined handwashing schedule</li><li>▪ Create one-way pedestrian routing</li><li>▪ Hazard Analysis Critical Control Points (HACCP)</li></ul>



POTENTIAL RISK & EXAMPLES	SAMPLE CONTROLS
<b>External Visitors</b> <ul style="list-style-type: none"><li>Inspectors and other authorities</li><li>Visiting drivers</li></ul>	<ul style="list-style-type: none"><li>Screening protocol for visitors</li><li>Visitor to follow host instructions communicated in advance and onsite</li><li>Driver to remain in vehicle when trailer is being loaded</li><li>Where distancing cannot be established, communicate specific work procedures to minimize exposure</li><li>Any additional industry specific guidance as required</li></ul>
<b>Meetings</b> <ul style="list-style-type: none"><li>Safety talks</li><li>Operational meetings</li><li>Safety meetings</li></ul>	<ul style="list-style-type: none"><li>Establish suitable area for meetings, limit number of participants in a room or space</li><li>Ensure room is well ventilated where possible</li><li>Ensure workers are 2 meters apart in standing space, or when using seats and table placement</li></ul>
<b>Waste Disposal</b> <ul style="list-style-type: none"><li>Handling waste material</li><li>Removal of carcass parts</li></ul>	<ul style="list-style-type: none"><li>Limit number of workers handling waste</li><li>Place waste in assigned areas away from workers</li><li>Use tools/equipment to pick up waste where possible</li><li>Establish route and times for collection of waste bins</li><li>Safe disposal of potentially contaminated waste</li></ul>



## RESOURCES

- [Ontario Ministry of Agriculture, Food and Rural Affairs](#)
- [Ontario Federation of Agriculture](#)
- [Canadian Agricultural Human Resources Council](#)
- [WorkSafeBC](#)
- [Beef Farmers of Ontario](#)
- [Canadian Poultry and Egg Processors Council](#)
- [Chicken Farmers of Ontario](#)
- [Dairy Farmers of Canada](#)
- [Ontario Pork](#)
- [Ontario Sheep Farmers](#)
- [Poultry Industry Council](#)
- [Turkey Farmers of Canada](#)
- [Canadian Food Inspection Agency](#)



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