

Steps to Reducing Worker Exposure to COVID-19 in Fish and Seafood Processing and Packaging Facilities Poster



Keep you and the people working around you safe. Take these steps even if you have no symptoms of COVID-19.

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Over the coming weeks, the Centers for Disease Control and Prevention (CDC) will release new guidance on how to reduce the risk of COVID-19 transmission in workplaces. In the meantime, OSHA is releasing these steps.

Keep you and the people working around you safe.
Take these steps even if you have no symptoms of COVID-19.

- Stay home if you are sick.



- Maintain at least six feet physical distance between co-workers, where possible.



- Avoid group gatherings during work breaks, uniforms and off-hours.



- Use partitions installed along the production line to achieve physical distance, where social distancing is not possible.



- Avoid sharing equipment and tools. Regularly clean tools and equipment that must be shared.



- Wash your hands with soap and water or alcohol-based hand rubs containing at least 60% alcohol.



- Wear protective equipment for general safety and to limit the spread of the virus.



- Report any safety and health concerns to your supervisor, or to OSHA.



- Limit the number of workers in shared living quarters onboard vessels.



Stay current on public health recommendations. For more information, visit www.cdc.gov/coronavirus or call 1-800-321-OSHA (6742).



OSHA
Occupational Safety and Health Administration

1-800-321-OSHA (6742)
TTY 1-877-636-9627

Source: OSHA