

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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Prevention and control of COVID-19 is a shared responsibility between workers, employers, and public health officials. For more information, visit <https://www.osha-slc.com/covid-19> or call 1-800-321-OSHA (6742).

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, lunches and dinners.



- 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: 1-877-889-6627