

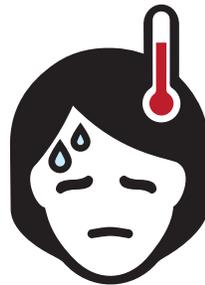
GUIDELINES FOR THE CANADIAN POULTRY AND EGG INDUSTRY IN RESPONSE TO COVID-19

We are dedicated to maintaining the strength of Canada's poultry and egg supply chain while continuing to adhere to the highest standards of food safety and animal welfare. This resource includes recommended practices and guidelines to respond to the COVID-19 pandemic on the farm and in our plants.

SCREENING PRACTICES

Public health guidelines are followed by farmers, employers and employees (including CFIA and visitors) at all times. Practices are posted and communicated to employees to ensure they are aware of the steps taken by their employer and assured that their health and safety is the top priority. Specific establishments may adopt additional health and safety measures depending on their unique situations.

Monitor symptoms: employers may choose to monitor common symptoms through a survey of employees prior to the start of the shift. Anyone exhibiting symptoms of COVID-19 or temperatures above 38 °C (100.4 °F) should not be at work.



Exposure: anyone in close contact with someone diagnosed with COVID-19 or exhibiting symptoms of COVID-19 should not be at work, should remain in self-isolation for 14 days and follow public health protocols. Plants must implement full cleaning and sanitation of areas traced to an exposed employee's movement, including restriction of access to those areas until full sanitation is complete (including lunch rooms and other common areas).



Travel: anyone that has travelled outside of designated areas is required to stay home and self-isolate for a period of 14 days, according to Public Health Agency of Canada advisories, and directives from provincial governments and local public health authorities. Companies may consider extending this requirement if a member of an employee's household has travelled outside of designated areas.

FOOD SAFETY

The CFIA has stated that there is currently no evidence that food is a likely source or route of transmission of the COVID-19 virus.

ON-SITE PRACTICES

In addition to the mandated standards required by producer agencies and government regulators, farmers, employers and employees (including CFIA and visitors) must follow best practices for limiting exposure on-site and ensure that all practices are well displayed and documented.

Limit access: all non-essential visits to farms or processing sites must be discontinued. Strict biosecurity must be maintained at all times. All necessary visitors will follow the practices noted above. Employers are encouraged to consider remote work arrangements where possible.

Hygiene: employees must wash hands frequently and thoroughly.



Physical distancing: appropriate distancing should be followed in common areas (e.g. break room). In work areas, consider adjustments to allow for recommended distancing between employees (6ft/2m). CFIA recognizes that recommended distancing cannot be accommodated in some facilities. In these instances, CFIA recommends maintaining effective hygiene practices and increasing frequency of cleaning. Physical barriers and protective gear can also be used. Shifts can be staggered to assist with distancing. Facilities should consider minimizing opportunities for cross-contamination as much as possible.

Sanitation: hygiene and sanitation practices should be maintained on farm and in plants. Cleaning, sanitation, and disinfection of common areas should be increased.

ADDITIONAL RESOURCES

Agriculture and Agri-Food Canada: www.agr.gc.ca

Canadian Food Inspection Agency: www.inspection.gc.ca

Public Health Agency of Canada: www.phac-aspc.gc.ca

Consult your provincial or territorial government's website regularly for additional regional guidance.