

COVID-19 Precautions Recommended By OSHA

Meat, poultry, and seafood processing settings; manufacturing facilities; and assembly line operations (including in agriculture)

- Stagger break times or provide temporary break areas and restrooms to avoid groups of unvaccinated or otherwise at-risk workers congregating during breaks.
- Stagger workers' arrival and departure times to avoid congregations of unvaccinated or at-risk individuals in parking areas, locker rooms, and near time clocks.
- Provide visual cues (e.g. floor markings, signs) as a reminder to maintain physical distancing.
- Require unvaccinated or otherwise at-risk workers, and also fully vaccinated workers, in areas of substantial or high community transmission to wear masks whenever possible, encourage and consider customers and other visitors to do the same.
- Implement strategies (tailored to your workplace) to improve ventilation that protects workers as outlined in [CDC's Ventilation in Buildings](#) and in the [OSHA Alert: COVID-19 Guidance on Ventilation in the Workplace](#), and ASHRAE [Guidance for Building Operations](#) and [Industrial Settings During the COVID-19 Pandemic](#).
- Ensure adequate ventilation in the facility, or if feasible, move work outdoors.
- Space such workers out, ideally at least 6 feet apart, and ensure that such workers are not working directly across from one another. Barriers are not a replacement for worker use of face coverings and physical distancing.
- If barriers are used where physical distancing cannot be maintained, they should be made of a solid, impermeable material, like plastic or acrylic, that can be easily cleaned or replaced. Barriers should block face-to-face pathways and should not flap or otherwise move out of position when they are being used.
- Barriers do not replace the need for physical distancing – at least six feet of separation should be maintained between unvaccinated and otherwise at-risk individuals whenever possible.