Protecting Employees During COVID-19

Global Aquaculture Alliance is committed to advancing employee health and safety and dedicated to supporting our facilities during the COVID-19 pandemic. The following guidance is intended to act as a resource for seafood processing facilities seeking best practices to keep their employees and community healthy and limit the exposure to and the spread of COVID-19. Here are some things you can do:

Social Distancing at Work

- Workers are within six feet of one another including at side-by-side or facing workstations.
- Workers are spaced at least six feet apart, not facing one another. Other configurations may be used to achieve similar distancing between workers.
- Physical barriers, such as partitions, separate workers from each other, including where workers need to perform tasks in tandem across from one another.

Wear Personal Protective Equipment (PPE)

Personal Protective Equipment (PPE) may help slow the spread of COVID-19 if used correctly. The CDC has provided guidelines on how to put on and take off PPE effectively.

Implement Robust Prevention Methods

It is important to implement robust sanitation practices to eliminate and reduce the spread of Covid-19. Employee hygiene and workplace sanitation are essential to preventing an outbreak and keeping everyone safe.

Develop Policies for Employee Wellness, Sick Leave, and Screening Visitors

Workers should not report to work nor be encouraged to report to work if they appear sick or are experiencing COVID-19 symptoms (refer to CDC website for full list of symptoms). Facilities should keep a Security Register Logbook where visitors should register their Name, Date, Time of Entry and Time of Exit upon entering and exiting the facility in order to enhance contact-tracing should any visitor or employee test positive for COVID-19.

Need more information?

For more information, visit aquaculturealliance.org or join the discussion on Global Aquaculture Alliance Connect at connect.aquaculturealliance.org.