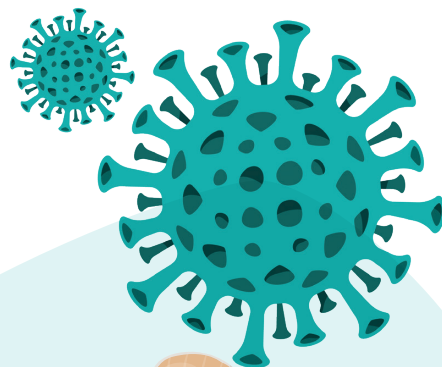


# COVID-19

## Guidelines for prevention in the food industry



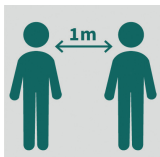
Wash your hands frequently.



Practice respiratory etiquette.



Use personal protective equipment.



Physical distancing of at least 1 meter between workers.



Provide soap and water or dispensers with 70% alcohol-gel hand sanitizer at every production and production step.



Display posters with orientations to workers on frequent hand washing.



Clean and disinfect equipment, facilities and surfaces frequently.



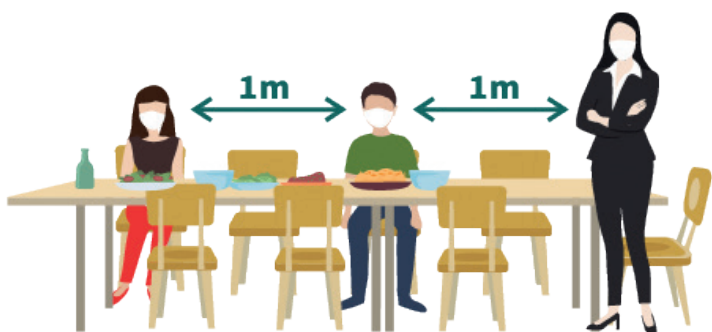
Provide training on how to prevent COVID-19 spread.



Develop an action plan to manage possible COVID-19 cases in the company.



Create communication channels where workers can report symptoms of the disease.



*Organize employees in groups to avoid large concentrations of workers.*