# A screen shot of a computer Description automatically generatedCleaning and disinfecting: Meat processing

****With meat processing there are risks for bacterial and airborne disease which can cause illness. Cleaning and decontamination practices are vital in the success of this type of work.

*Tips to consider for handling, cleaning and disinfecting:*

* ****When handling raw meat ensure that disposable rubber gloves are being worn on hands or over cut resistant gloves to keep hands clean and dry.
* Wear long sleeves and pants to protect the rest of the body.
* Surfaces should be sanitized frequently throughout the day.
* Wash hands before each job task and before eating or drinking.
* Floors should be mopped each day and disinfected.
* Wear a protective mask if there is a risk of splashing liquid.
* All equipment should be washed and sanitized daily.
* Prior to cleaning and sanitizing equipment, ensure that it is powered down and locked out.
* Close toed shoes or rubber boots should be worn.

Know the specific cleaning expectations for your facility and follow them daily. It may prevent workers and others from getting sick.