



DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION

Division of Food and Recreational Safety

April 20, 2020

Meat Safety Inspection during the COVID-19 Pandemic

The State of Wisconsin Bureau of Meat and Poultry Businesses (WBMPB) is currently following the Department of Health Services (WDHS) guidance to minimize exposure to the virus that causes COVID-19.

Meat safety inspection staff follow the Sanitation Standard Operating Procedures (SSOPs) of the inspected establishments. Meat safety inspection staff are practicing social distancing, frequent handwashing, and are prohibited from working in establishments if they are infected or showing symptoms of illness. Slaughter facilities have the option of WBMPB staff following alternate slaughter inspection procedures in order to provide for more social distancing between meat safety inspection staff and industry. Please discuss any inquiries for slaughter procedure changes with the assigned meat safety inspector or the assigned meat safety supervisor in the inspector's circuit.

Facemasks or coverings are currently not required for meat safety inspection staff but may be worn if they choose. If an establishment chooses to change their SSOPs to minimize exposure to hazards, please discuss these changes with the assigned meat safety inspection staff. We will do everything we can to accommodate any industry requests.

For the most current information, visit the [DHS website](#).



Wisconsin Department of Agriculture, Trade and Consumer Protection

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