

WE'RE WORKING HARD TO CREATE AND MAINTAIN A SAFE AND HEALTHY WORKPLACE.

Wherever you work at King Arthur Baking Company, you have the assurance of knowing that we take every precaution to make sure your well-being is a priority, during this time of COVID-19 as well as in the future.



THROUGHOUT OUR CAMPUS:

CLEANING & SANITIZING

Enhancing our already stringent cleaning routines, assessing, and eliminating common touch points, providing hand sanitizer and sanitation wipes.

SOCIAL DISTANCING

We adhere to strict social distancing measures, adjusting staffing to ensure distancing is maintained and visual cues are available.

CUSTOMER LIMITS

We're ensuring our capacity allows for safe distancing for our customers and our employee-owners in our retail areas, following state guidelines.

TEMPERATURE VERIFICATION

All employee-owners, customers, and vendors are required to verify that their temperature is below the CDC recognized value of 100.4°F before entering our buildings. This is accomplished in two ways: verification through our Popshap long-distance, non-contact temperature measurement devices located in our manufacturing, fulfillment and retail buildings and through pre-arrival temperature verification in all other buildings.

TRAINING PROCESS

Face coverings and distancing are maintained for all onboarding and training activities. For positions that allow, we offer virtual onboarding and training to get you up to speed.

FACE COVERINGS

All employee-owners are required to wear face coverings while on the production or warehouse floor, and around campus when expected interaction may occur.

POINT-OF-SALE BARRIERS

We have installed barriers at our point-of-sale stations to add another layer of safety for our employee-owners and our customers.

REMOTE WORK

We have adeptly pivoted to remote work for many positions, making sure our employee-owners have the equipment they need to perform their roles safely and ergonomically.