

Controlling COVID-19 in the processing environment

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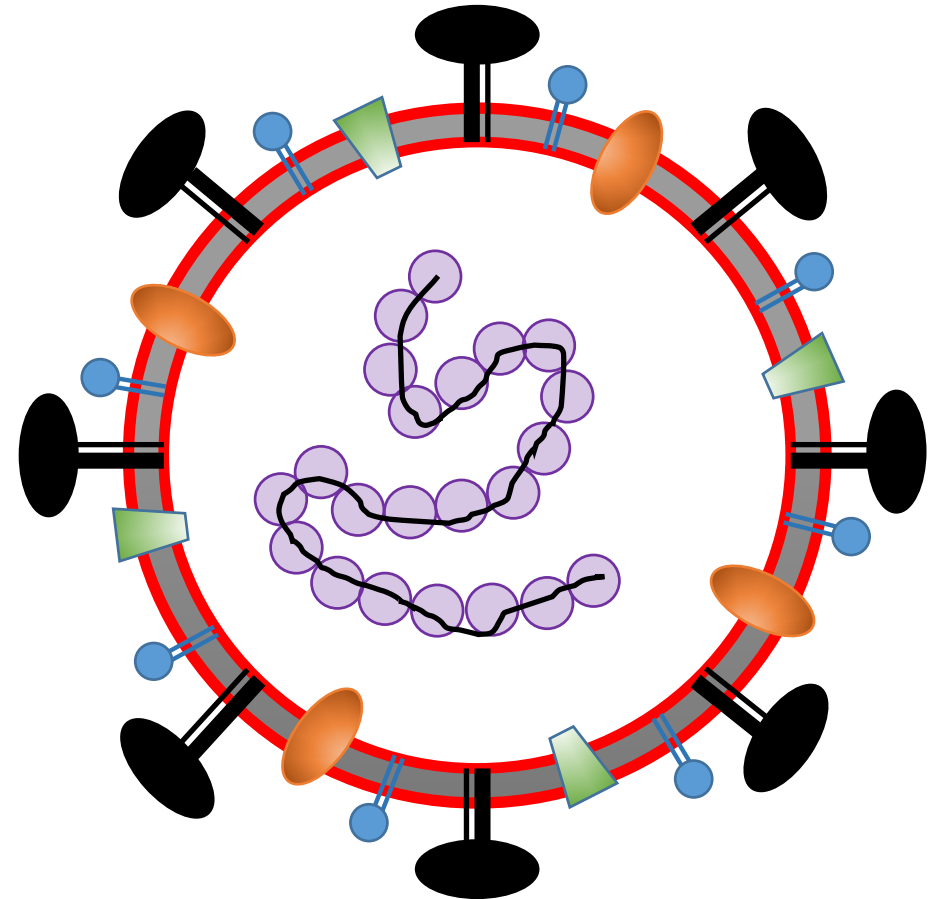
University of California Division of Agriculture and Natural Resources

SARS-CoV-2

No evidence of transmission via food or food packaging

Enveloped virus

**Transmission Mode:
Respiratory droplet**



Disease transmission in processing facilities

TABLE 1. COVID-19 among workers in meat and poultry processing plants — 19 states, April 2020*

State	Types of meat or poultry in affected plants	No. of plants affected	No. of workers in affected plants	No. (%) of confirmed COVID-19 cases among workers	No. (%) [†] COVID-19–related deaths
Colorado	Beef, bison, lamb, poultry	5	7,248	139 (1.9)	5 (3.6)
Delaware	Poultry	6	9,411	336 (3.6)	4 (1.2)
Georgia	Poultry	14	16,500	388 (2.4)	1 (0.3)
Illinois	Beef, pork, poultry	5	6,680	112 (1.7)	1 (0.9)
Iowa	Beef, pork	2	2,075	377 (18.2)	N/A
Kansas	Beef, poultry, other	6	16,600	106 (0.6)	0 (0)
Kentucky	Pork, poultry	2	1,333	18 (1.4)	1 (5.6)
Mississippi	Poultry	9	9,548	123 (1.3)	0 (0)
Missouri	Beef, pork, poultry	3	3,690	36 (1.0)	0 (0)
Nebraska	Beef, pork, poultry	12	19,911	588 (3.0)	1 (0.2)
North Carolina	Pork, poultry	5	14,600	166 (1.1)	0 (0)
Ohio	Pork	1	710	10 (1.4)	0 (0)
Pennsylvania	N/A	22	N/A	858 (—)	1 (0.1)
South Dakota	Beef, pork	2	4,600	794 (17.3)	2 (0.3)
Tennessee	N/A	3	N/A	132 (—)	0 (0)
Texas	Beef, poultry	2	4,800	113 (2.4)	1 (0.9)
Virginia	Poultry	10	7,072	128 (1.8)	2 (1.6)
Washington	Beef	1	1,400	100 (7.1)	1 (1.0)
Wisconsin	Beef, pork	5	4,400	389 (8.8)	0 (0)
Total	Beef, bison, lamb, pork, poultry, other	115	130,578	4,913 (3.0)[§]	20 (0.4)[¶]

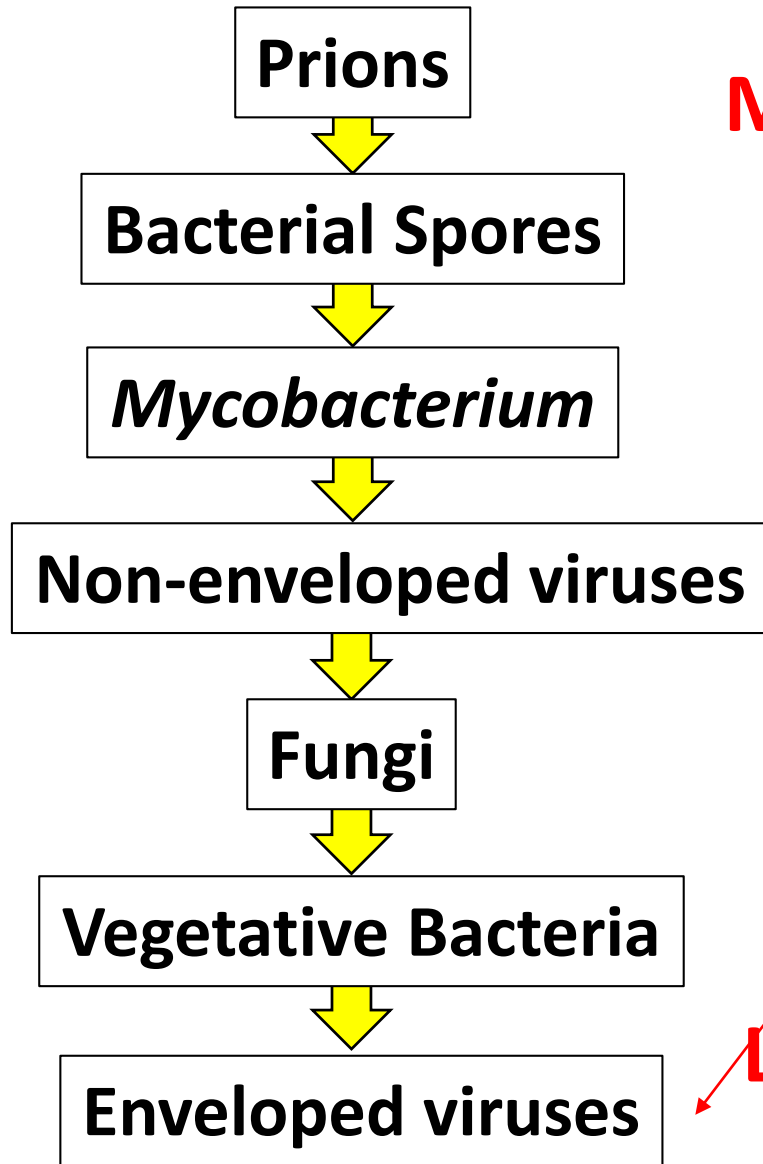
How to minimize risks of COVID-19 in the processing facility

1. Provide training
2. Keep the virus out of your facility
 - No ill workers
 - Screening procedures
3. Utilize social distancing
 - Reduction in employees on line
 - Stagger shifts and breaks
4. Clean and disinfect high touch points
 - Door handles, railings, bathrooms, break room tables, etc.
 - Likely not necessary for food contact surfaces unless you have an outbreak
5. Hand washing
6. Use PPE

Relative risk by surface type

Surface Type	Examples of Surface Type	Risk Level	CDC Recommendation	Additional steps, if dictated by risks
Non-food Contact Hard, non-porous	Door handles, push plates, cash registers, railings, chairs and booths, trashcan, menus, restrooms, desks, high-touch point objects in public spaces	HIGH	Disinfect	
Food Contact	Tables, ice machines, food prep tools and equipment, wares	LOW	Clean, Rinse, Sanitize	Disinfect
Soft, Porous	Couches, cushions, carpets	LOW	Clean	Launder or Sanitize
Linens	Towels, rags, uniforms	LOW	Hygienically Clean	Sanitize

EPA approved products for SARS-CoV-2



Most Stable

Chemical that inactivates non-enveloped virus will inactivate enveloped virus

- Most products are disinfectants
 - Cause harm if ingested
 - Not approved for use on food contact surfaces
- Additional steps are needed if applying a disinfectant to a food contact surface

Least Stable

What products are listed for use against SARS-CoV-2?

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

List N: Disinfectants for Use Against SARS-CoV-2

Follow the label directions

All products on this list meet [EPA's criteria](#) for use against SARS-CoV-2, the virus that causes COVID-19.

Finding a Product

To find a product, enter **the first two sets** of its **EPA registration number** into the search bar below. You can find this number by looking for the EPA Reg. No. on the product label.

For example, if EPA Reg. No. 12345-12 is on List N, you can buy EPA Reg. No. 12345-12-2567 and know you're getting an equivalent product.

[Search by EPA registration number](#)

List N: Products with Emerging Viral Pathogens AND Human Coronavirus claims for use against SARS-CoV-2

EPA Registration Number	Active Ingredient(s)	Product Name	Follow the disinfection directions and preparation for the following virus	Contact Time (in minutes)
+ 1043-127	Phenolic	LpH® Illse Phenolic Disinfectant	Adenovirus	10
+ 92378-2	Quaternary ammonium	Atmosphere	Norovirus	10
+ 10897-108	Sodium hypochlorite	Hasa Bleach 6%	Rhinovirus	5
+ 88049-2	Sodium hypochlorite	2.2% Sodium Hypochlorite Solution	Rhinovirus	30

Steps to take if disinfecting a food contact surface

1

CLEAN

Remove debris and soil prior to disinfection

3

RINSE

Use potable water to rinse the surface

2

DISINFECT

Use EPA N listed chemical for SARS-CoV-2 following label directions

4

SANITIZE

Use food contact sanitizer following label directions

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Dr. Erin DiCaprio is a virologist and food safety specialist in the Department of Food Science and Technology at UC Davis and the UC Division of Agriculture and Natural Resources.

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