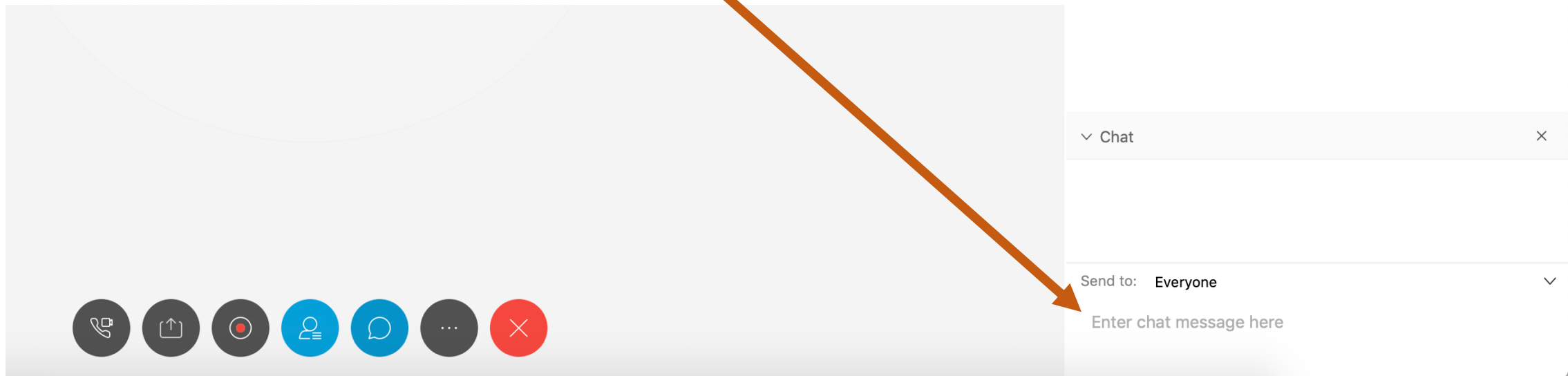


COVID-19 Special Webinar Series

Introduction

- Speakers and Panelists for today's session
- Mute during presentation
- Ask questions at the "chat box," during the presentations
- Ask questions and unmute yourself, after the presentations



COVID-19 Changes Food System

A word cloud illustrating the impact of COVID-19 on the food system. The words are arranged in a non-linear fashion, with varying sizes and colors. The largest word is 'Uncertainty' in yellow. Other prominent words include 'Quarantine' in yellow, 'E-commerce' in green, 'E-learning' in green, 'Foodsafety' in purple, 'Health' in green, 'Death' in green, and 'Shortage' in green.

Uncertainty

E-commerce

E-learning

Shortage

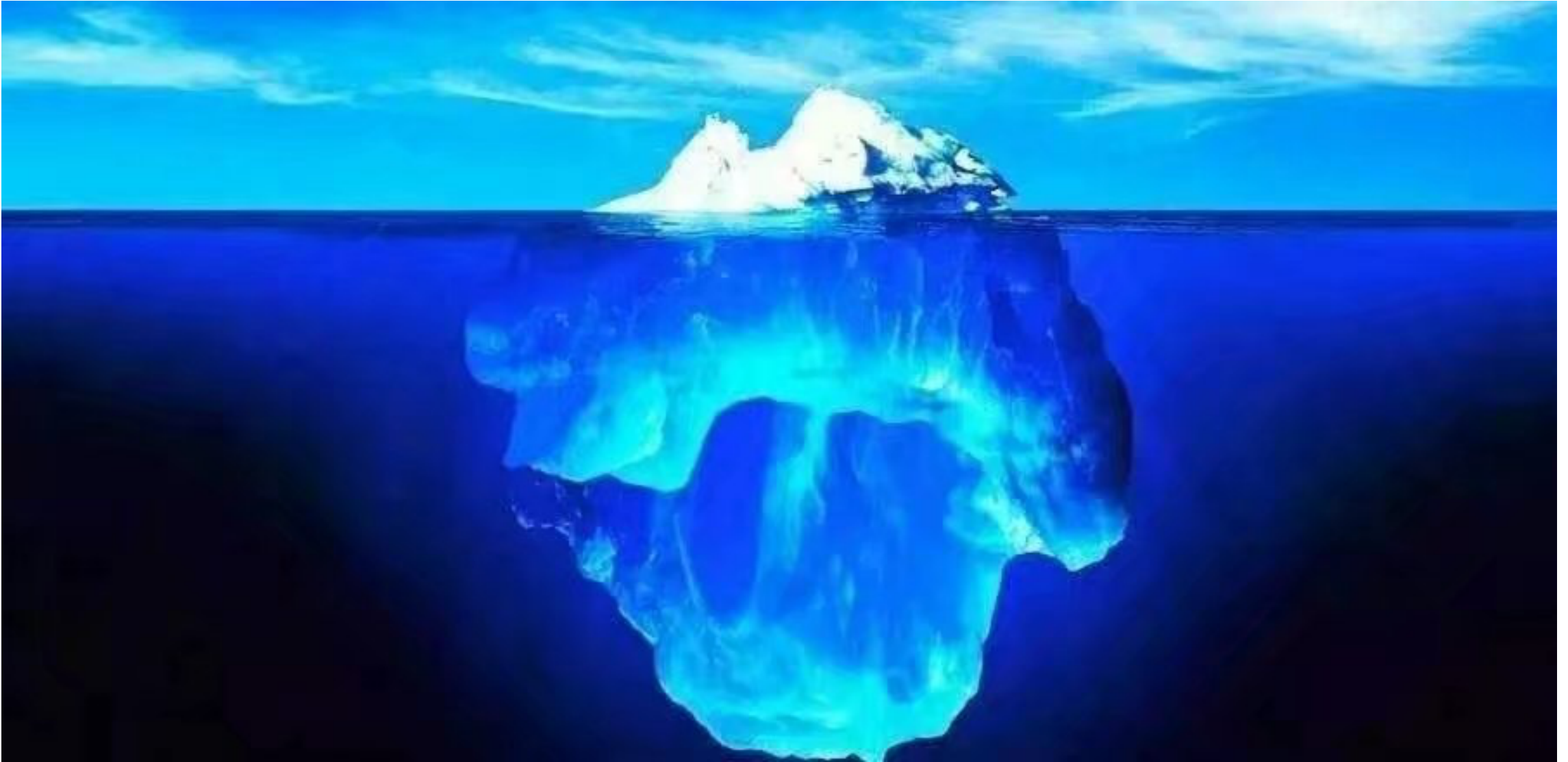
Health

Death

Foodsafety

Quarantine

Food Safety Challenges in COVID-19 Era



Food Safety Challenges in COVID-19 Era


- Scientific data
 - Knowledge gap needs to be filled with more data
 - Current data do not suggest food or food packages can transmit coronavirus
- Public perceptions
 - 28% are concerned about getting COVID-19 from foods
 - 19% avoid buying produce consumed without further cooking, like berries and lettuce



Strategies to Address Food Safety Challenges

- Good Manufacturing Practices (GMP) adapted COVID-19 strategies
- Food safety culture
- Behavior change in food safety plans

GMP and Prerequisite Programs

- Provide the basic environmental and operating conditions that are necessary for the production of safe, wholesome foods.

- 
- Facilities
 - Production equipment
 - Cleaning & sanitation
 - Chemical control
 - Pest control

- Personal hygiene
 - Employee Training/Communication
 - Supplier control
 - Specifications
 - Traceability & recall
- 
- 

Cleaning and Sanitization-Where

- Increase cleaning and sanitization frequencies, especially “high-touch” areas
 - ✓ Restrooms
 - ✓ Doorknobs/handles,
 - ✓ Water jug spigots,
 - ✓ Chairs,
 - ✓ Benches,
 - ✓ Tables,
 - ✓ Working surfaces,
 - ✓ Trash cans

Cleaning and Sanitization-What to Use

- Use EPA-registered disinfectant
- Follow the instructions on the label to ensure safe and effective use of the product.
- Many products recommend: Keeping surface wet for a period of time (see product label)
- Precautions such as wearing gloves and making sure you have good ventilation during use of the product.
- **Not Known: Alternative disinfection methods, such as ultrasonic waves, high intensity UV radiation, and LED blue light**

Personal Hygiene-Hand Washing

- Ensure adequate supplies of soap, water, and disposable towels for more frequent handwashing
- Make hand sanitizer stations available where needed
- Instruct workers on handwashing (20 seconds with soap and water)
- Allow time for handwashing throughout the day, including at the beginning, during, and the end of their shift, and before and after meal breaks

Personal Hygiene-Avoid Cross-contamination

- Remind workers to cough and sneeze into their elbows and avoid touching their faces and eyes
- Instruct workers not to share tools and equipment and/or to sanitize them between uses

Employee Communication-Plan for Sick

- Screen workers for COVID-19 symptoms when they arrive at work
 - Establish reasons for sending someone home
 - Identify who will be responsible for screening workers
- Clearly communicate your plan and the symptoms you will be screening for to workers
 - Inform workers that they must stay home if they are suffering from these symptoms
 - Ask workers to inform their supervisor immediately if they begin to feel symptoms while at work

Employee Communication-Social Distancing

- Use a tape measure or measuring stick to demonstrate the 6-foot distance
- Advise workers to avoid social greetings such as handshakes, hugs, and fist or elbow bumps; encourage waves and smiles instead
- Provide adequate time and space for workers to clock in at the beginning of their shift while maintaining a safe distance from each other
- Hold meetings and trainings in small groups so workers can maintain 6 feet of distance between each other and still hear the speaker

Resources

- Yaohua “Betty” Feng, Assistant Professor and Food Safety Specialist at Purdue University.
- Email: yhfeng@purdue.edu
- Website: <https://ag.purdue.edu/foodsci/Fenglab/>



Materials For Manufacturers And Retailers

[FDA food safety recommendations for producers and restaurant owners - Purdue](#)

[COVID-19 Food Safety Guide Lines - Indiana Department of Health](#)

[Coronavirus Guidance for Food Facilities - Safe Food Alliance](#)

[Food Handlers and COVID-19 - Penn State](#)

[Communicating Food Safety Practices to Customers - Penn State](#)

[Public health emergency response for retail store managers - Louisiana State](#)

[Keep Your Distance \(Shoppers\) - Louisiana State Poster](#)

[Keep Your Distance \(Employees\) - Louisiana State Poster](#)

[Sanitizing Shopping Carts - Louisiana State Poster](#)

[Safety While Getting Produce - Louisiana State Poster](#)

[No Self Service - Louisiana State Poster](#)

[Cashier Area Sign For Employees - Louisiana State Poster](#)

[What do food handlers need to know about coronavirus infectious disease - UC Davis](#)

[Food Industry Recommended Protocols When Employee/Customer Tests Positive for COVID-19 - United Fresh Produce Association](#)