



# **Need Science-Based Information**

- SARS-CoV-2 is not a foodborne virus but has created a disruption across the whole food system
- There are on-farm risks that need to be managed
  - Some differently than foodborne risks, some the same
- Prioritize most impactful actions
- Be aware changes to markets and labor may require growers to make changes to their operations
- Something new almost everyday...for everyone!
  - We are all learning!





# **Priority #1: Social Distancing**

- Social Distancing is Most Important!
  - SARS-CoV-2 is predominantly spread person to person
- Think about the entire farm and how to implement at least 6 ft of distance between people
- Review planting, harvest, packing
- May need to rethink work schedules
- May need to slow down belt speeds
- Other considerations and solutions







# **Social Distancing Challenges and Risk Reduction Options**

- Sometimes social distancing is not always possible
  - Planting, packing, checking out customers (e.g., u-pick)
- Use barriers and practices to reduce risks
  - Require cloth face coverings for everyone
  - Plexiglass
  - Provide hand sanitizer, handwashing options
- Divide crews by family or housing
  - Group people who are socially together
  - Minimize risks of losing all labor groups







# **Updating Training**

- Social distancing and cloth face coverings
  - At work and in the community
- Handwashing and hand sanitizer use
  - Reduce risks from fomites
  - Also good for food safety!
- Don't touch your face!
  - Very, very difficult for most people
  - Makes handwashing and hand sanitizer use that much more important!





## **Labor Impacts**

#### Hiring

- Recruiting and keeping employees
- Training with social distancing

#### Housing

- Managing farm provided housing
- Educating employees about reducing risks while in the community and at their own homes

### Transportation

- Managing on-farm transportation
- Thinking about employee transportation to the farm





# Cleaning, Sanitizing, Disinfecting Oh My!

- Pre-COVID-19 still a need to help growers understand difference between cleaning and sanitizing
- COVID-19 created many questions about how and when to disinfect



- EPA N-List of disinfectants: https://www.epa.gov/pesticideregistration/list-n-disinfectants-use-against-sars-cov-2
- Stick with current cleaning and sanitizing SOPs unless reason to believe COVID-19 on the farm
- Increase C/S of commonly touched surfaces
  - May use disinfecting for these areas





# Cleaning, Sanitizing, Disinfecting Resources

- Many new resources but still lots of questions
- Always Be Cleaning & Sanitizing + Understanding Disinfection
  Webinar L Johnston, C Simmons, E Rogers, C Gunter, NCSU
  - https://ncfreshproducesafety.ces.ncsu.edu/2020/04/always-be-cleaning-sanitizing-understanding-disinfection-webinar/
- A Guide to Cleaning, Sanitizing, and Disinfecting for Produce Farms – C Callahan, UVM
  - https://blog.uvm.edu/cwcallah/2020/03/30/clean-sanitize-disinfect/
- Setting the Record Straight on Cleaning, Sanitizing and Disinfecting in the COVID-19 Era and Beyond – R Petran, Ecolab
  - https://producesafetyalliance.cornell.edu/resources/educators-group/





# **Commodity Movement Impacts**

#### Disruptions

- Distribution issues, market channel issues
- Too much shopping, not enough shopping, not the right size containers (institutional vs individual)
- Need for crop destruction

#### Modifications

- Moving from wholesale to direct market
- Exploring new collaborations; Joint CSA
- Giving it away

Changes may mean modification of prevention practices





## **Foodborne Concerns Still Exist**

- Foodborne pathogens still exist and pose risks
- Important to keep food safety practices in place
- Need to keep and perhaps expand market access
  - Meet buyer requirements; Develop new markets
- Audit extensions
  - USDA extended expiration dates (60 days from 5/31/20)





# **Actions for Growers to Consider**

#### Communication

- Always important; Critical Now!
- Lots of misinformation, need to convey risks, policies, and plans to employees, customers, and consumers

#### Update farm food safety plan

 COVID-19 is not foodborne, but since food safety plan has relevant policies and SOPS, easiest to add/modify

#### Training, Training, Training

- New policies and plans require training
- Changing information requires training





## **Additional Resources**

 Best Management Practices for U-Pick Farms During the COVID-19 Pandemic

https://smallfarms.cornell.edu/resources/farm-resilience/best-management-practices-for-u-pick-farms-during-the-covid-19-pandemic/

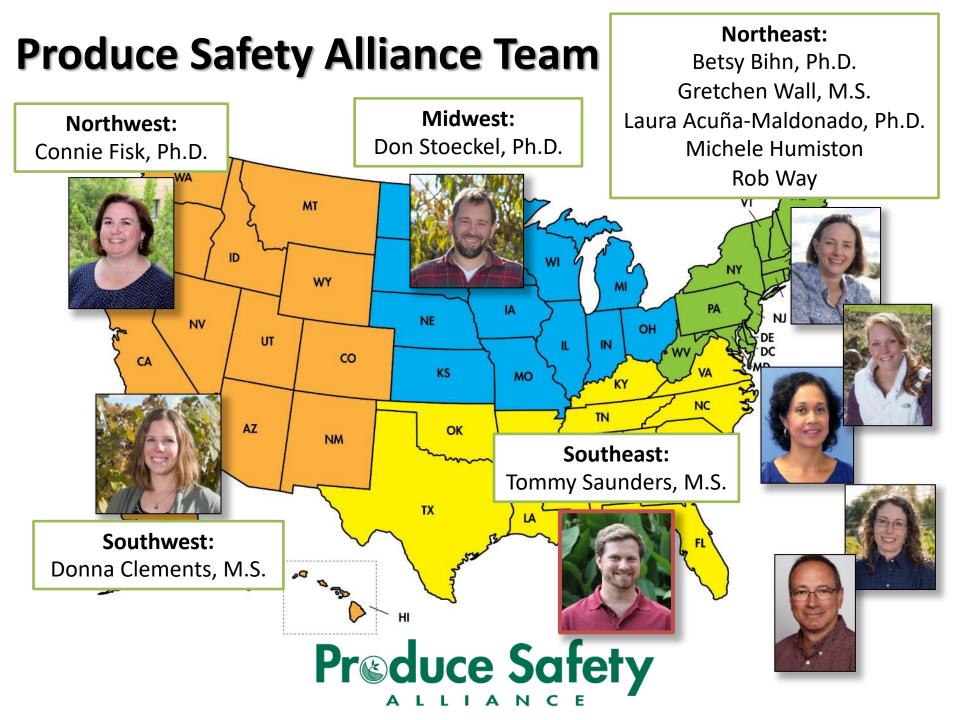
NCSU COVID-19 Food Safety Resources

https://foodsafety.ces.ncsu.edu/covid-19-resources/

Institute for Food Safety at Cornell University

https://instituteforfoodsafety.cornell.edu/coronavirus-covid-19/food-industry-resources/

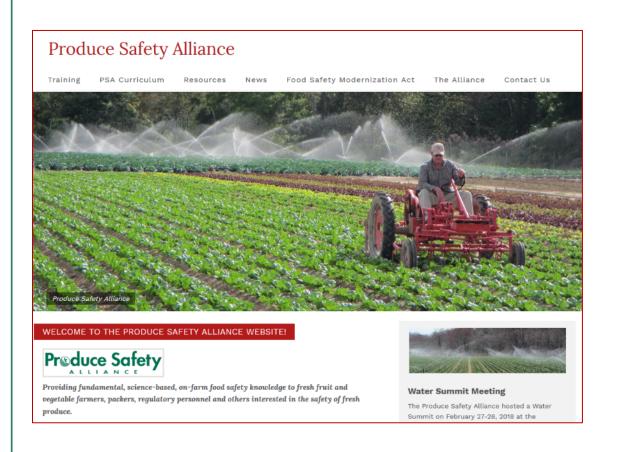






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