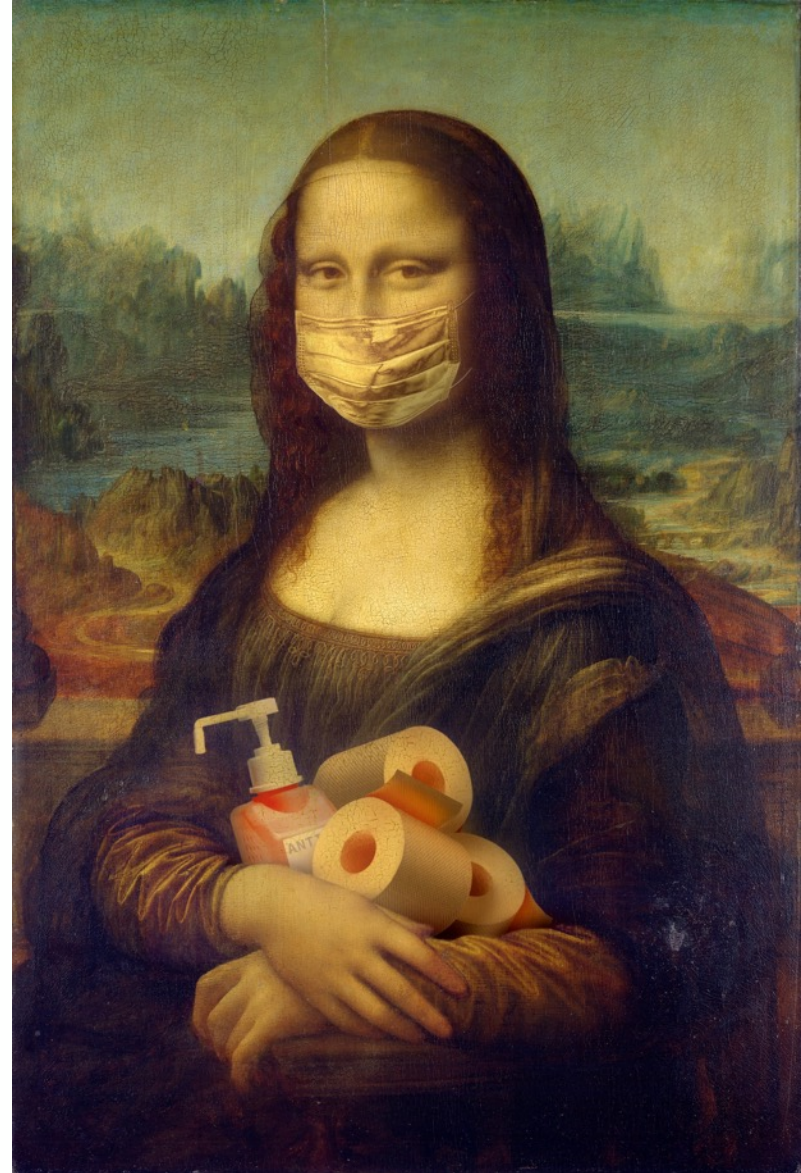


Considerations for Health and Hygiene and Cleaning and Sanitation Practices: **Food Processing Facilities**

Disclaimer: I AM NOT A COVID-19 EXPERT.
Information is in constant flux. Check with
local public health officials and/or regulators.



Joy Waite-Cusic

Associate Professor of Food Safety Systems
joy.waite-cusic@oregonstate.edu



Oregon State
University

+

0

**Is the food
supply safe if
food
workers are
exposed to
or sick from
COVID-19?**

•

No evidence of food or food packaging being associated with transmission of COVID-19.

Food recalls due to COVID-19+ workers are not expected.



+ •

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Why are there empty shelves at the grocery store, but milk is being dumped and crops are plowed under?

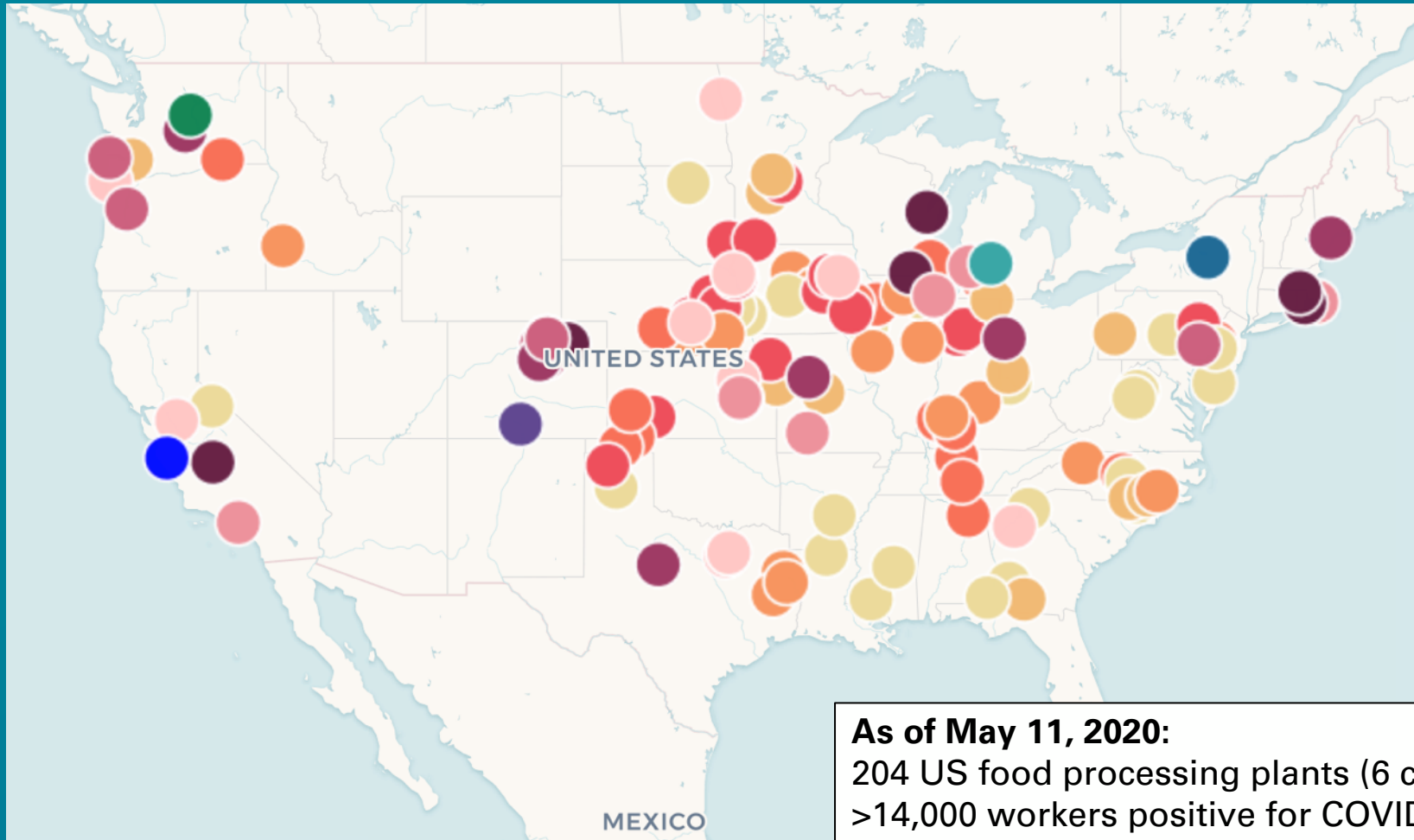


First, hoarding

Then, food service → grocery demand

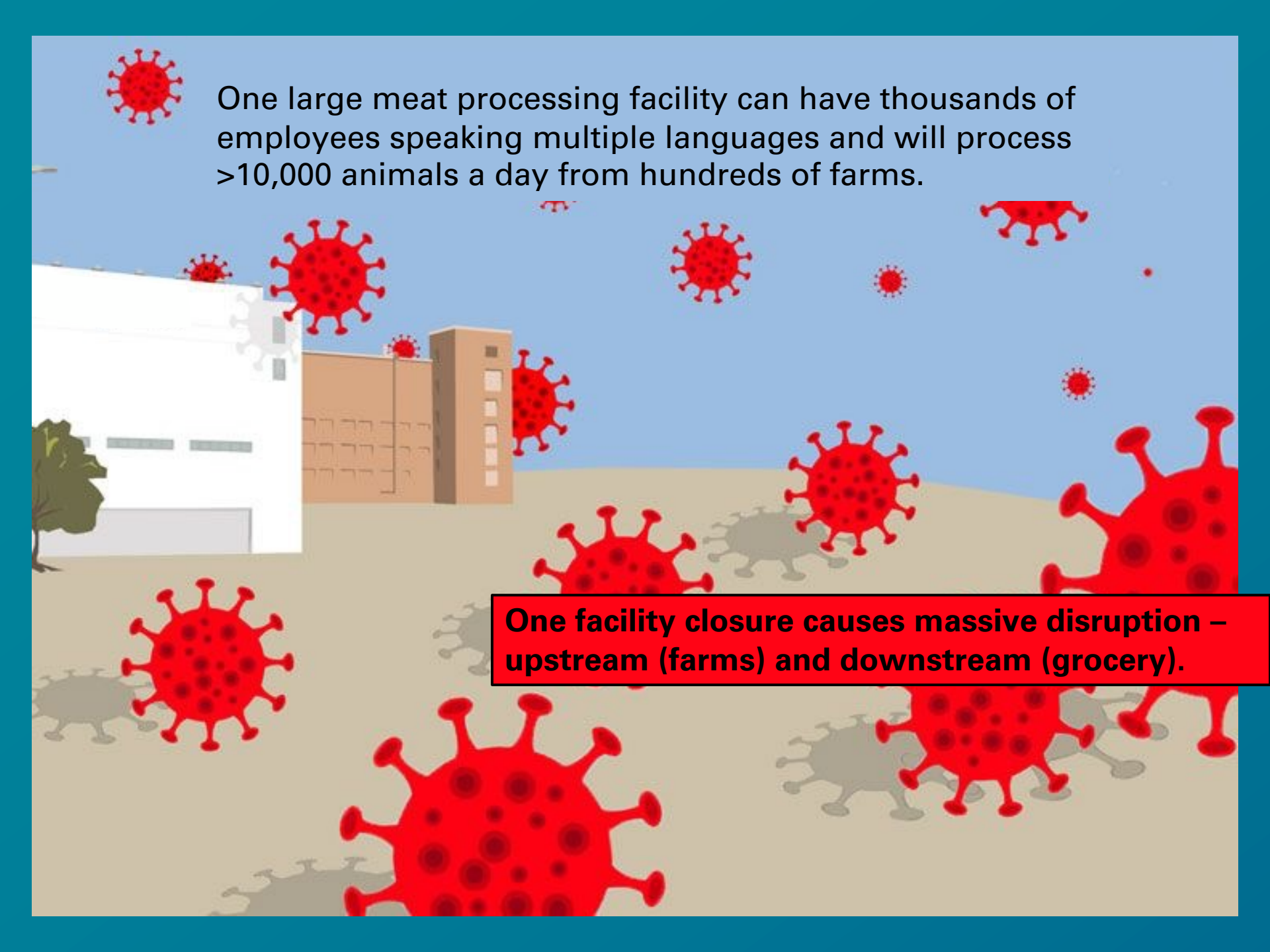
Now, potential shortages

Food processing facilities and COVID-19 Transmission



As of May 11, 2020:

204 US food processing plants (6 closed)
>14,000 workers positive for COVID-19
57 worker deaths

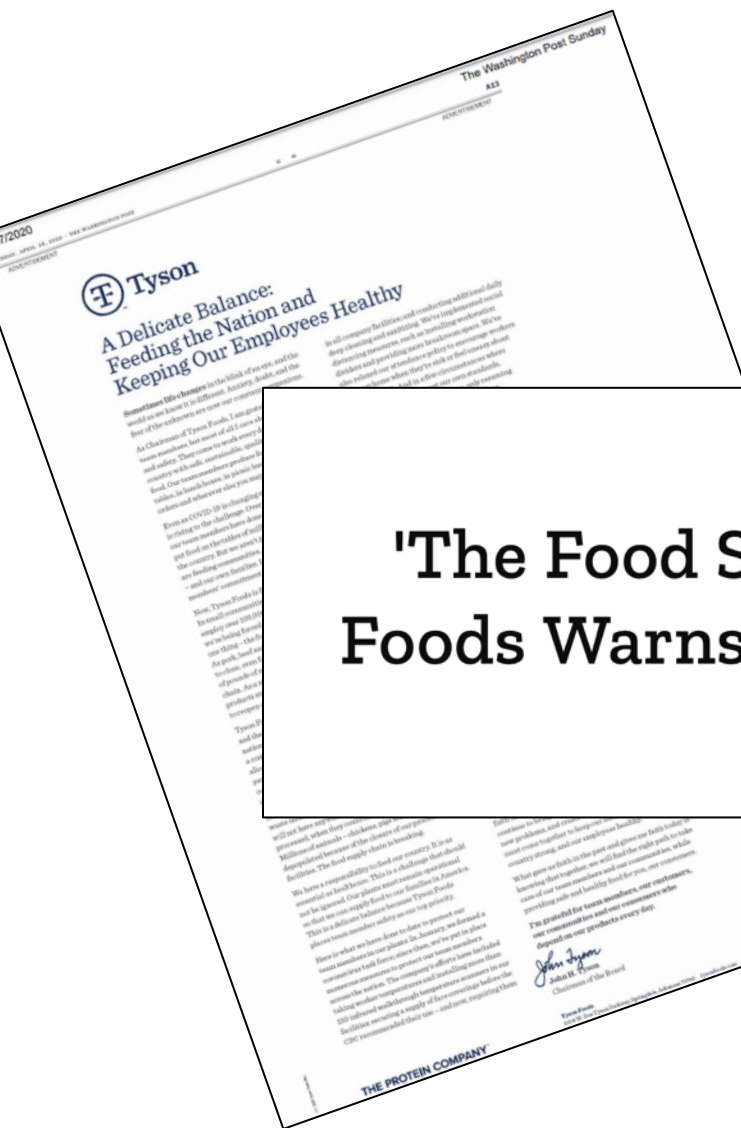


One large meat processing facility can have thousands of employees speaking multiple languages and will process >10,000 animals a day from hundreds of farms.

One facility closure causes massive disruption – upstream (farms) and downstream (grocery).



>145 USDA Inspectors have tested positive for COVID-19 and 3 have died.



U.S. • COVID-19

'The Food Supply Chain Is Breaking.' Tyson Foods Warns of Meat Shortage as Plants Close Due to COVID-19





Keeping meat and poultry processing facilities operational – Executive Order (4/28/20)

"To ensure continuity of operations of essential functions, CDC advises that critical infrastructure workers may be permitted to continue work following potential exposure to COVID-19, provided they remain asymptomatic and additional precautions are implemented to protect them and the community,"

Producers have altered rations to slow livestock growth

By the end of April, meat production was down 25%.

We are entering a meat shortage.

Significant price increases to consumers.

Wholesale prices to grocery are up 25% this week.



Food facilities need a strategy to deal with COVID-19.
This is a matter of when, not if.



Reducing person-to-person
COVID-19 transmission risk

<1 minute

Time

COVID-19 Exposure Risk



<10 people

Number
of People

>6 feet or barriers

Distance

Other critical personnel practices to reduce COVID-19 transmission risk



Frequent sanitation of frequently touched surfaces

*EPA list



Signs to reinforce hygienic practices




Face coverings
Mandatory with known exposure



Frequent hand washing
(20 second min)

Language and literacy considerations



Frequently Touched Surfaces - examples

- Light switches
- Pull cords
- Handicap accessible push buttons
- Door handles
- Tool box drawers
- Padlocks
- Markers on dry erase boards
- Equipment switches
- Clip boards and pens
- Tape guns
- Personal phones
- Mouse and keyboards
- Chart recorder handles
- Chair arms
- Phone charger cords
- Gear shifter of equipment
- Steering wheel
- Keys
- Outside of hand sanitizer bottles
- Ladders
- Cart handles
- Garbage lids/holders
- Hose handles
- Table tops

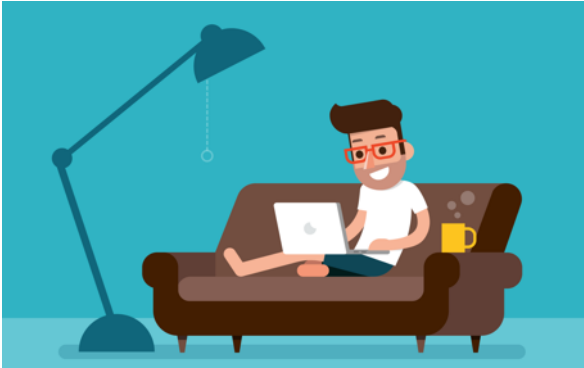
Dealing with face coverings...



Cloth face coverings should:

- Fit snugly but comfortably against face
- Secured with ties or ear loops
- Multiple layers of fabric
- Allow for breathing without restriction
- Safe removal & management during breaks
- Able to launder and dry

Additional strategies to help reduce COVID-19 transmission risk



Support work from home, if possible



Minimize outside visitors

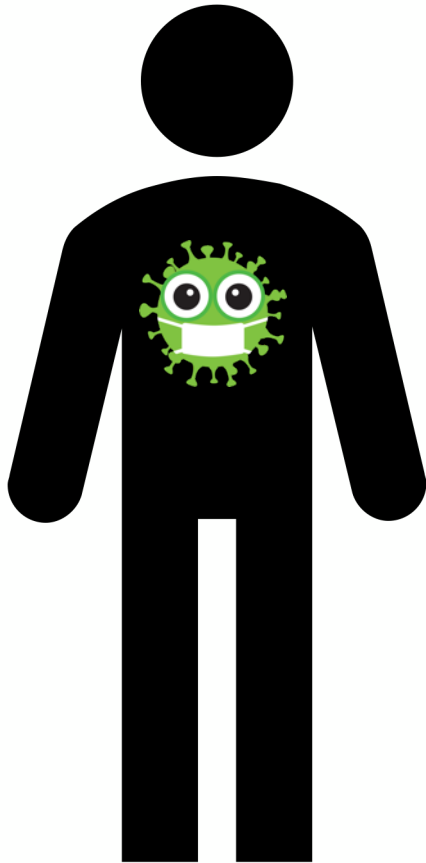


Proactive communication strategy



Review and enhance sick leave policy

Scenario: Worker symptomatic or tests positive (or awaiting test results - symptomatic)



Go home. Stay home.

Symptomatic: 14-day quarantine

Asymptomatic: 10-day from first positive

Were they at work in the 48 hrs before symptoms?

Close off areas where they worked.

Clean and disinfect – wait 24 hrs, if possible

Contact tracing (confidentially)

Return to work:

>72 hrs symptom
free without
medication

+

>10 days since
first symptoms

OR

Resolution of fever
(no meds)

+

Improvement in
respiratory symptoms

+

2 negative tests (>24
hrs apart)

Scenario: Worker exposed, asymptomatic

Continue to work with additional precautions (for 14 days after last exposure)

Screen and monitor for symptoms (fever):

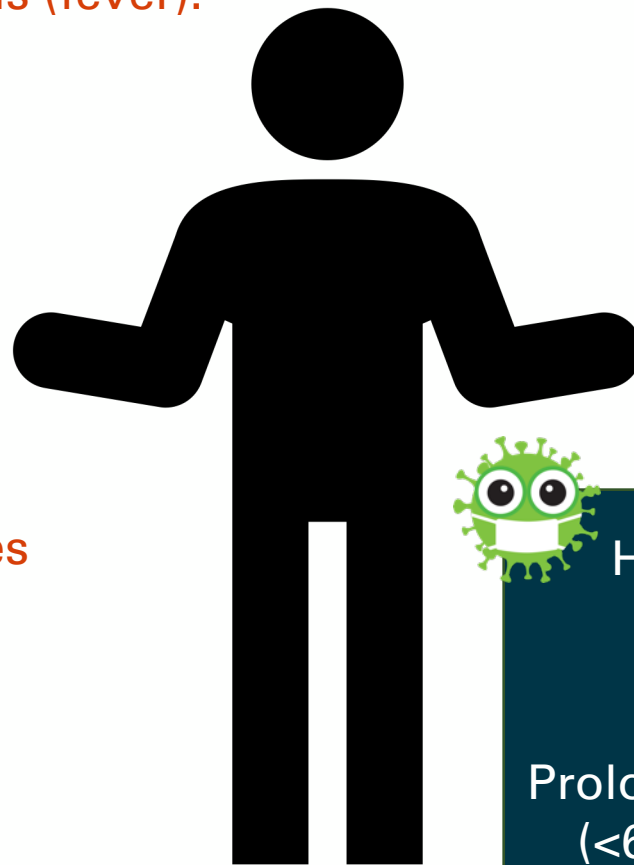
Arrival

Throughout shift

Wear a face covering

Distancing (>6 ft)

Clean and disinfect work spaces



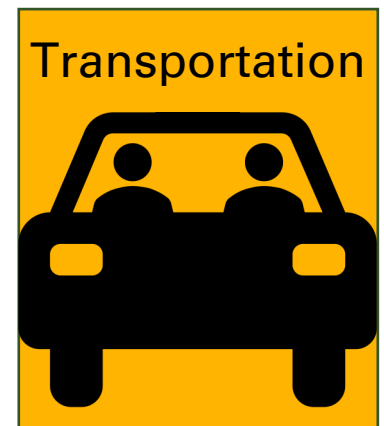
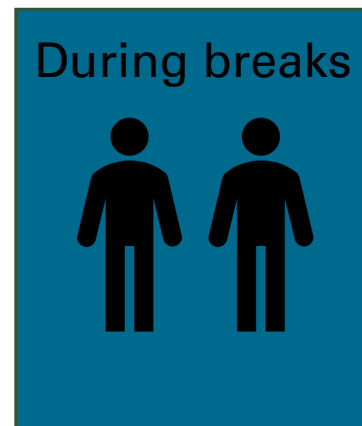
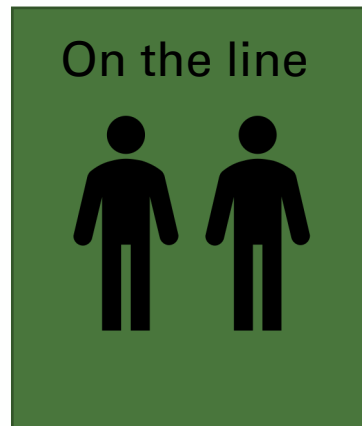
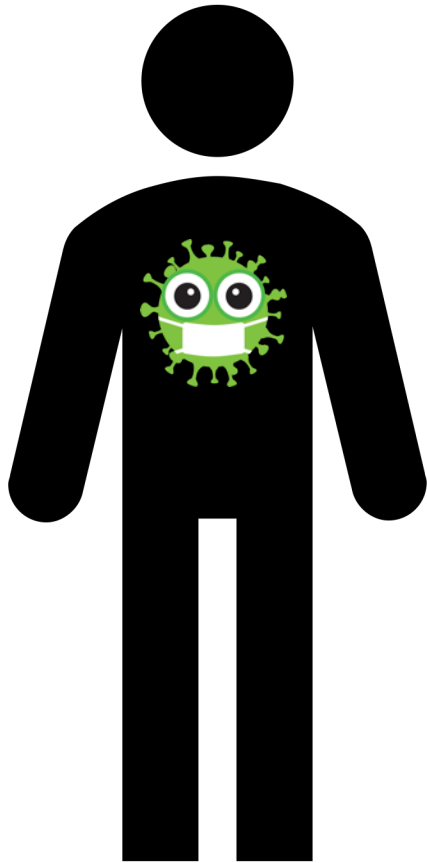
Household
member

OR

Prolonged contact
(<6 ft, 15 min)

Contact Tracing at Work

Who did they have prolonged contact with in the 48 hrs prior to symptoms?
Confidentiality – ADA compliance



Why are some facilities closing?

- Multiple positive workers – clear community transmission associated with work
- Local and state health department perspective
- Final decision will be based on public health risk of person-to-person transmission – not based on food safety.

Do I need to recall products?

- Highly unlikely.
- Like normal, facilities are required to control risks of workers who are ill regardless
 - Maintain clean and sanitized facilities and food contact surfaces.



The new "normal"?

