

Coronavirus and Food Safety

Coronavirus is generally thought to be spread from person-to-person (contact) and respiratory. Respiratory droplets are generated when an infected person sneezes or coughs. When one comes in contact with someone who has respiratory symptoms, the risk of being exposed to potential infective respiratory droplets. The virus can remain virulent on surfaces for up to 24 hours on cardboard and up to 2 to 3 days on plastic and stainless steel. Also the virus can remain viable in aerosols attached to particles that stay aloft in the air for up to 3 hours.

Currently there is no evidence to support transmission of COVID-19 associated with food. Before preparing or eating food it is important to always wash your hands under running water with soap for 20 seconds for general food safety. Throughout the day wash your hands before applying sanitizers after blowing your nose, coughing or sneezing, before and after eating, after using the restroom or bathroom, after touching your face, hair, cellphone and /or clothing, before handling food, after touching or cleaning surfaces that may be contaminated and dispose of soiled tissues immediately after use.

It may be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their own mouth, nose, or possibly their eyes, but this is not thought to be the main way the virus spreads.

In general, because of poor survivability of these coronaviruses on surfaces, there is likely very low risk of spread from food products or packaging that are shipped over a period of days or weeks at ambient, refrigerated, or frozen temperatures.

It is also very important for us to make sure the water we use in our agriculture production, post-harvest activities and drink is safe and meet all water quality requirement.

Sanitation in our farms, packaging areas, dining areas/breakrooms, locker rooms, restrooms etc have to be routinely clean and disinfect at least once daily. Use EPA approved or food grade sanitizers and disinfectants and follow manufacturer instruction.

Visitors policy, sick leave policy, worker's health and hygiene trainings have to be take serious and enforced.

Try to maintain the required distance between person-to-person, wash your food produce well before using it (use warm water), eat well, drink a lot of water not ice water, and exercise indoors.

Grow healthy, eat healthy, stay healthy, and take preventive measures serious!!!

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