



# Emerging Issues Digest

2020/03/01 - 2020/03/27

## COVID-19

### RESPONSES, GUIDELINES AND RECOMMENDATIONS FOR THE FOOD INDUSTRY FROM GLOBAL OFFICIAL AND UNOFFICIAL SOURCES

---

1.1	Brazil.....	2
1.2	Canada .....	2
1.3	Czech Republic .....	2
1.4	China .....	2
1.5	European Union .....	3
1.6	France.....	4
1.7	Germany.....	4
1.8	International .....	4
1.9	Ireland .....	6
1.10	Italy.....	6
1.11	Korea .....	7
1.12	Luxembourg .....	7
1.13	Philippines.....	7
1.14	Poland .....	8
1.15	Slovakia .....	8
1.16	South Africa.....	8
1.17	United Kingdom .....	9
1.18	United States.....	9
1.19	USA Colorado .....	11
1.20	USA Kansas.....	11

1.21	USA Minnesota .....	12
1.22	USA New Jersey.....	12
1.23	USA New York .....	13
1.24	USA North Carolina .....	13
1.25	USA Oregon.....	13
1.26	USA Washington .....	14

## 1.1 BRAZIL

1.1.1 2020-03-21: COVID 19 - Monitoring: Transmission - Official  
ANVISA (National Health Surveillance Agency): Regulation

[Can the new coronavirus be transmitted by food? - News - Anvisa](#)

The European Food Safety Authority (EFSA), when assessing this risk in other epidemics caused by viruses of the same family, concluded that there was no transmission by food. In addition, this group of viruses is sensitive to the temperatures normally used for cooking food (around 70°C). The answer is: there is no evidence in this regard.

## 1.2 CANADA

1.2.1 2020-03-17: COVID 19 - Monitoring: Transmission - Official  
BC CDC: Notice

[COVID-19 doesn't appear to be transmitted by eating food contaminated with the virus, however, it is important to practice good hand hygiene before preparing or eating food. – FAQs](#)

## 1.3 CZECH REPUBLIC

1.3.1 2020-03-13: COVID 19 - Monitoring: Transmission; Food Packaging - Official  
Ministry of Environment: Regulation  
Concepts: [packaging](#), [food contact](#)

[Recommendation of the EAA on the sale of food and drink in brought containers and on the sale of food in non-packaging stores during the declared Covid-19 pandemic](#)

Ministry of the Environment issued recommendations on the sale of non-prepacked food, beverages and food to consumer packaging and containers and when selling food in stores. The only exception could be the sale of foods such as fruits and vegetables that are washed and peeled or cooked before serving.

## 1.4 CHINA

#### 1.4.1 2020-03-03: COVID 19 - Monitoring: Supply chain - Official

Ministry of Agriculture: Notice

Concepts: [supply chain](#)

##### [Grain production goal can be reached despite epidemic](#)

China has implemented wide-ranging measures to restrict transportation and people's movement in a bid to control the spread of the novel coronavirus. As a result, different sectors of the country's agricultural industry have to cope with disrupted market chains and trade, shortages of staff and materials, shuttered businesses and dwindling consumption. "To alleviate the impact of the epidemic on spring planting, we have been focusing on advancing resumption of factories producing key agricultural materials, removing hurdles in supplies of these products and machineries and helping farmers return to their fields," said Pan Wenbo, head of the ministry's crop production department. To address excess production of aquatic products, the ministry has also rolled out supportive policies to spur the development of fish processing and stock up on fish seedlings, according to the ministry. The ministry has thus created a green channel to ensure that vehicles delivering agricultural materials will be exempt from inspections or toll fees.

#### 1.4.2 2020-03-17: COVID 19 - Monitoring: Transmission - Official

Local Government: Notice

##### [GUANGZHOU INTERNATIONAL – FAQs](#)

Is it possible that agricultural products are contaminated by 2019 novel coronavirus during the transportation and selling process? How to handle the agricultural products at home before eating? A: The possibility that vegetables, meat and fruits are contaminated by the virus via direct contact and droplets is very low. Vegetables, meat and fruits should be washed with running water. Adoption of good sanitation practices, frequent hand-washing, cleaning and disinfection, eating food thoroughly cooked and paying attention to personal and family hygiene can effectively stop the spread of many intestinal infectious diseases. Q: Recently several research teams have isolated 2019 novel coronavirus from the feces of the patients. Vegetables and fruits should not be kept for a long time before eating.

## 1.5 EUROPEAN UNION

#### 1.5.1 2020-03-9: COVID 19 - Monitoring: Transmission - Official

European Food Safety Agency: Notice

##### [CORONAVIRUS: NO EVIDENCE THAT FOOD IS SOURCE OR TRANSMISSION ROUTE](#)

EFSA is closely monitoring the situation regarding the outbreak of coronavirus disease (COVID-19) that is affecting a large number of countries across the globe. There is currently no evidence that food is a likely source or route of transmission of the virus.

EFSA's chief scientist, Marta Hugas, said: "Experiences from previous outbreaks of related coronaviruses, such as severe acute respiratory syndrome coronavirus (SARS-CoV) and Middle East respiratory syndrome coronavirus (MERS-CoV), show that transmission through food consumption did not occur. At the moment, there is no evidence to suggest that coronavirus is any different in this

respect.”The European Centre for Disease Prevention and Control (ECDC) has said that while animals in China were the likely source of the initial infection, the virus is spreading from person to person – mainly via respiratory droplets that people sneeze, cough, or exhale.

## 1.6 FRANCE

### 1.6.1 2020-03-10: COVID 19 - Monitoring: Transmission - Official

ANSES (Agency for Food, Environmental and Occupational Health Safety France): Notice  
Concepts: [contamination](#)

#### [ANSES OPINION on an urgent request on certain risks related to COVID-19](#)

Ferguson, NM and MD Van Kerkhove. 2014. Gao, QY, YX Chen, and JY Fang. 2020. 2019 novel coronavirus infection and gastrointestinal tract. Easterbrook, JD, JB Kaplan, GE Glass, J. Watson and SL Klein. 2008. Li, JY, Z. You, Q. Wang, ZJ Zhou, Y. Qiu, R. Luo, and XY Ge. 2020. Paraskevis, Dimitrios, Evangelia Georgia Kostaki, Gkikas Magiorkinis, Georgios Panayiotakopoulos, G Sourvinos, and S Tsiodras. 2020.

## 1.7 GERMANY

### 1.7.1 2020-03-9: COVID 19 - Monitoring: Transmission - Official

German Federal Institute for Risk Assessment (BfR): Notice

#### [CAN THE NEW TYPE OF CORONAVIRUS BE TRANSMITTED VIA FOOD AND OBJECTS?](#)

Due to the transmission methods recorded thus far, and the relatively low environmental stability of coronaviruses, it is unlikely that imported goods such as imported foods or consumer goods and toys, tools, computers, clothes or shoes may be sources of an infection with the new type of coronavirus, according to the current state of knowledge. This assessment is still valid after the most recent publication on the persistence of the known coronaviruses by scientists from the Universities of Greifswald and Bochum.

## 1.8 INTERNATIONAL

### 1.8.1 2020-03-03: COVID 19 - Monitoring: COVID 19 - Official

WHO (World Health Organization): Notice

#### [UPDATED WHO ADVICE FOR INTERNATIONAL TRAFFIC IN RELATION TO THE OUTBREAK OF THE NOVEL CORONAVIRUS 2019-NCOV](#)

This is an update to the WHO advice in relation to the outbreak of the novel coronavirus nCoV, published by WHO on 10 January 2020. WHO advises against the application of any restrictions of international traffic based on the information currently available on this event. Coronaviruses are a large family of respiratory viruses that can cause diseases ranging from the common cold to the Middle-East Respiratory Syndrome (MERS) and the Severe Acute Respiratory Syndrome (SARS). With the information currently available for the novel coronavirus, WHO advises that measures to limit the risk of exportation or importation of the disease should be implemented, without unnecessary restrictions of international

traffic. Public health authorities should provide to travellers information to reduce the general risk of acute respiratory infections, via health practitioners, travel health clinics, travel agencies, conveyance operators and at points of entry.

### 1.8.2 2020-03-07: COVID 19 - Monitoring: Transmission - Packaging - Unofficial

Science Direct : Scientific Article

#### [Persistence of coronaviruses on inanimate surfaces and their inactivation with biocidal agents](#)

G.Kampf, D.Todt, S.Pfaender, E.Steinmann

Human-to-human transmissions have been described with incubation times between 2-10 days, facilitating its spread via droplets, contaminated hands or surfaces. We therefore reviewed the literature on all available information about the persistence of human and veterinary coronaviruses on inanimate surfaces as well as inactivation strategies with biocidal agents used for chemical disinfection, e.g. in healthcare facilities. The analysis of 22 studies reveals that human coronaviruses such as Severe Acute Respiratory Syndrome (SARS) coronavirus, Middle East Respiratory Syndrome (MERS) coronavirus or endemic human coronaviruses (HCoV) can persist on inanimate surfaces like metal, glass or plastic for up to 9 days, but can be efficiently inactivated by surface disinfection procedures with 62–71% ethanol, 0.5% hydrogen peroxide or 0.1% sodium hypochlorite within 1 minute. Other biocidal agents such as 0.05–0.2% benzalkonium chloride or 0.02% chlorhexidine digluconate are less effective.

### 1.8.3 2020-03-19: COVID 19 - Monitoring: Supply Chain - Unofficial

Press/News: Notice

#### [HOW ARE BEVERAGE BRANDS COPING IN THE FACE OF COVID-19?](#)

Pernod Ricard USA is producing sanitizer at all of its US manufacturing sites, including in Arkansas, West Virginia, Kentucky and Texas. London-based distillery 58 Gin has completely halted its gin production in order to focus on producing sanitizer, using its full capacity to produce 3,000 bottles in a first run. Here's a snapshot of some of the beverage companies which are taking action in response to the new reality. And a £1m fund will be set up to compensate bartenders' wages across Great Britain, starting March 23. The company said it is using its undiluted Perry's Tot Navy Strength Gin to create bulk hand sanitizer, using a home recipe based on CDC recommendations--two parts uncut gin with one part aloe vera gel.

### 1.8.4 2020-03-25: COVID 19 - Monitoring: Supply Chain – Unofficial

Press/News: Notice

#### [A Few Countries Are Creeping Toward Food Protectionism](#)

A growing number of countries are signing pledges to resist export controls and other barriers to the movement of food and other necessities during the Covid-19 pandemic. But some countries are leaning in the other direction. Kazakhstan, one of the world's biggest shippers of wheat flour, just banned exports of that source of flour along with others, including carrots, sugar and potatoes. Vietnam's customs department reportedly ordered a stop to rice exports Tuesday to ensure domestic food security. Serbia has stopped the flow of its sunflower oil and other goods. Russia, the biggest player on the global grain market, is leaving the door open to shipment bans and said it's assessing the situation weekly.

## 1.9 IRELAND

### 1.9.1 2020-03-11: COVID 19 - Monitoring: Transmission - Official

Press/News: Notice

#### [CORONAVIRUS AND FOOD SAFETY | FAQs | THE FOOD SAFETY AUTHORITY OF IRELAND](#)

The Food Safety Authority of Ireland is closely monitoring this outbreak of respiratory illness caused by COVID-19 (Coronavirus). Guidelines and Recommendation for the Food Industry. Any change to product, packaging or processing requires a full review of the business' food safety management system (GHP and HACCP). The source of COVID-19 (coronavirus) is believed to be animals, but the exact source is not yet known. Signs of infection include high fever (>38°C) together with one or more respiratory symptoms like coughing, shortness of breath and breathing difficulties. The Irish Government is providing information, health and travel advice and updates about COVID-19 (Coronavirus).

### 1.9.2 2020-03-13: COVID 19 - Monitoring: Transmission; Supply Chain - Official

Local Government: Notice

#### [STATEMENT FROM THE DEPARTMENT OF AGRICULTURE, FOOD AND THE MARINE ON COVID-19](#)

The Department of Agriculture, Food and the Marine is working closely with the Department of Health and with other Departments, as part of a whole of Government response to Covid-19. Senior Department officials met Food Drink Ireland on Wednesday (11 March 2020) to discuss contingency planning for the food processing sector. It will ensure that its staff operate in accordance with protocols that follow HSE advice. There are no food safety implications arising from Covid-19, and there is no evidence that the virus can be spread through food products. A range of supports for businesses have already been announced by the Government and is available at <https://dbei.gov.ie/en/>, including the SBCI Covid-19 Working Capital Loan Scheme, which is co-funded by the Department of Agriculture, Food and the Marine.

## 1.10 ITALY

### 1.10.1 2020-03-14: COVID 19 - Monitoring: Transmission - Official

Protezione Civile : Regulation

#### [REGULATION OF MEASURES TO COMBAT AND CONTAIN THE SPREAD OF COVID-19 VIRUS IN THE WORKPLACE: A SUMMARY OF THE SHARED PROTOCOL](#)

Signed on March 14 by trade unions and employers at the invitation of the Prime Minister, and the Ministers of Economy, Labor, Economic Development and Health, the "Shared Protocol for the regulation of measures to combat and the containment of the spread of the Covid-19 virus in the workplace". The additional and specific indications provided by the protocol concern:

- The information.
- The procedures for entering the company
- External suppliers.
- Daily cleaning and periodic sanitization of the company is provided. If there is a COVID-19 case, specific sanitisation is envisaged.
- All people in the company must take personal hygiene precautions, starting from the correct hand washing.
- The possible adoption of individual safety devices is linked to their availability on the market[...]

## 1.11 KOREA

### 1.11.1 2020-02-27: COVID 19 - Monitoring: Supply chain; Retail Market - Unofficial

Ministry of Commerce: Notice

Concepts: [supply chain](#)

#### [COVID-19 Impact on Korean Food Retail Market \(THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF\)](#)

The Korean food market has been significantly impacted by the on-going COVID-19 virus outbreak as consumers since the first local infection reported on January 20, 2020. The Korea Small Business Federation reported on February 20 that 97.6 percent of small businesses in Korea saw sales decline since the outbreak of COVID-19 in mid-January. SSG.com, a leading on-line grocery store, reported that its grocery food sales grew 98 percent January 20 through February 20. EMART, another hypermarket grocery store retailer, also reported strong growth in food sales related to eating home. EMART reported 17 percent growth in health functional food sales during the last 30 days.

## 1.12 LUXEMBOURG

### 1.12.1 2020-03-16: COVID 19 - Monitoring: Transmission - Official

Food Safety Agency: Notice

Concepts: [contamination](#)

#### [Coronavirus-SARS-CoV-2: Questions and answers - Food security // Luxembourg](#)

The cold has no effect on viruses, there is no proliferation in food, nor destruction. The possibility of direct transmission of the virus through food from a contaminated animal was ruled out by experts. An infected person could contaminate food by preparing or handling it with dirty hands, or by exposing it to infectious droplets when coughing and sneezing. Consequently, a risk of contamination by the SARS-CoV-2 coronavirus by the consumption of hot dishes is unlikely. The Food Safety Division has prepared a COVID-19 technical sheet: HOME FOOD DELIVERIES - professional sector, which contains all the instructions to be observed during home deliveries.

## 1.13 PHILIPPINES

### 1.13.1 2020-03-18: COVID 19 - Monitoring - Official

FDA (Food and Drug Administration): Notice

#### [FDA CIRCULAR NO. 2020-006 || GUIDANCE FOR APPLICATIONS AND TRANSACTIONS AT THE FOOD AND DRUG ADMINISTRATION IN LIGHT OF THE COMMUNITY QUARANTINE DECLARATION - FOOD AND DRUG ADMINISTRATION OF THE PHILIPPINES](#)

Comments Off on [FDA Circular No. 2020-006 || GUIDANCE FOR APPLICATIONS AND TRANSACTIONS AT THE FOOD AND DRUG ADMINISTRATION IN LIGHT OF THE COMMUNITY QUARANTINE DECLARATION](#)

## 1.14 POLAND

### 1.14.1 2020-03-25: COVID 19 - Monitoring: Transmission - Official

Health Institute: Notice

#### [Recommended actions to prevent epidemiological risk of COVID-19 \(coronavirus\) where food is sold](#)

The current situation should be the motivation for the food industry to comply more strictly with sanitary and hygienic requirements at every stage of the food chain. The provisions of the food law impose hygienic requirements on entrepreneurs, the purpose of which is to prevent microbiological contamination of food. During the current epidemiological threat, care should be taken to apply these requirements to prevent not only coronavirus infection, but above all other microbial contamination of food that exposes consumers' health and can lead to food poisoning.

## 1.15 SLOVAKIA

### 1.15.1 2020-03-24: COVID 19 - Monitoring: Transmission; Food Packaging - Official

FDA (Food and Drug Administration): Notice

Concepts: [food contact](#)

#### [RECOMMENDATIONS OF THE SLOVAK REPUBLIC TO PREVENT THE DISSEMINATION OF NEW CORONAVIRUS THROUGH FOOD SALES](#)

In connection with the current epidemiological situation in the Slovak Republic caused by the spread of COVID-19, the State Veterinary and Food Administration of the Slovak Republic recommends taking and following the following measures when selling food: 2. Unpacked food, food and drink only in new, clean, unused packaging that is suitable and intended to come into contact with food. 3. Food service staff (sales of food, must in this period to maintain a high level of personal and operational hygiene, in particular: 4. regular and thorough washing of hands with running water and soap for at least 20 seconds, eventually washing with a suitable disinfectant and drying with a paper disposable cloth; when cutting, protective gloves (7) monitoring their health, total exclusion of personnel showing symptoms of respiratory disease (such as: cough, sneezing, elevated temperature); ie persons who are ill must not handle food or food and must not enter food handling areas) 8. avoidance of direct contact with persons showing signs of respiratory illness, maintaining a minimum distance of at least 1 m if necessary, 9 . Maintaining a thorough cleanliness of the working environment, work surfaces and working aids (we recommend increasing the frequency of cleaning and disinfection). Such rules include, for example: - prevent[...]

## 1.16 SOUTH AFRICA

### 1.16.1 2020-03-16: COVID 19 - Monitoring - Official

Ministry of Agriculture: Notice

#### [LIST OF MEASURES ANNOUNCED BY CYRIL RAMAPHOSA](#)

A national state of disaster is declared in terms of the Disaster Management Act. 3. Calling on everyone to take various personal measures as previously stated (hygiene, 12. Businesses are called upon to take

measures to intensify hygiene control. 9. Partnering with the private sector to develop a tracing, tracking and monitoring system for all those affected by coronavirus. 11. Establishment of National Command Council chaired by Pres to meet 3 times a week[...].

## 1.17 UNITED KINGDOM

### 1.17.1 2020-03-23: COVID 19 – Monitoring: Supply chain - Unofficial

Press/News: Notice

Concepts: [supply chain](#)

#### [UK seafood witnessing a severe fall in demand from export markets](#)

Industry body Seafish agrees the situation is grave, but one that does present an opportunity for people to try UK seafood. The value of UK seafood exported to Europe and beyond amounts to about £1.5bn (€ 1.6bn) every year, according to industry authority Seafish. It will be interesting to see what adaptations will take place.” He noted, too, that British consumers, while traditionally unadventurous with fish, were becoming slightly better. We are looking for a reorientation towards the British market. While exporting is not possible, fishing businesses without established UK supply chains are struggling to get prices high enough to cover their costs so may be unable to go to sea.

## 1.18 UNITED STATES

### 1.18.1 2020-03-17: COVID 19 - Monitoring - Official

FDA (Food and Drug Administration): Guidance

#### [GUIDANCE FOR INDUSTRY: TEMPORARY POLICY REGARDING PREVENTIVE CONTROLS AND FSVP FOOD SUPPLIER VERIFICATION ONSITE AUDIT REQUIREMENTS DURING THE COVID-19 PUBLIC HEALTH EMERGENCY](#)

The agency has made this determination because there are public health reasons for the immediate implementation of the guidance document; in particular, the guidance addresses exigent circumstances related to an ongoing public health threat. We are issuing this guidance consistent with our good guidance practices (GGP) regulation (21 CFR 10.115). This guidance is immediately effective because FDA has determined that prior public participation is not feasible or appropriate (21 CFR 10.115(g)(2)). FDA's guidance documents, including this guidance, do not establish legally enforceable responsibilities. Instead, guidances describe our current thinking on a topic and should be viewed only as recommendations, unless specific regulatory or statutory requirements are cited.

### 1.18.2 2020-03-18: COVID 19 - Monitoring - Unofficial

Press/News: News Article

#### [KEY TAKEAWAYS FROM FDA'S CORONAVIRUS FOOD INDUSTRY STAKEHOLDER CALL - FOOD SAFETY MAGAZINE](#)

The u.s. food and drug administration (fda) hosted a briefing for the food industry. Many questions that members of the food industry have can be answered in the faqs at <https://www.fda.gov/food/>. If you missed today's meeting, stay tuned to [fda.gov](https://www.fda.gov/) for a recording to be posted.

1.18.3 2020-03-19: COVID 19 - Monitoring: Supply Chain – Unofficial  
Press/News: News Article

#### [COVID-19 Supply Chain Impact: The Story So Far - Nutraceuticals World](#)

The natural products industry is particularly dependent on China for raw materials. Upward of 75-80% of all the natural product raw materials used in dietary supplements are sourced from China. However, now that the disease has spread across the globe, it appears that COVID-19's country of origin may be just a small facet of the problem in hindsight. For nutraceutical companies specializing in wellness-focused products with immune support claims, the virus brought on a substantial uptick in demand, which was countered with the fact that a wide array of natural products, vitamins, and ingredients are produced in high-impact areas of China.

1.18.4 2020-03-19: COVID 19 - Monitoring - Unofficial ([link](#))  
Press/News: News Article

#### [THE AMERICAN FEED INDUSTRY ASSN. \(AFIA\), ALONG WITH 23 STATE AND REGIONAL FEED AND GRAIN ASSOCIATIONS, CALLED ON STATE OFFICIALS AROUND THE COUNTRY TO MAINTAIN ACCESS TO BUSINESSES PROVIDING ANIMAL FOOD AMID PROPOSED STATE PLANS TO CLOSE “NON-ESSENTIAL BUSINESSES” TO CURTAIL THE SPREAD OF THE NOVEL CORONAVIRUS DISEASE \(COVID-19\).](#)

“The U.S. animal food industry is answering the nation’s call to curb the spread of the novel coronavirus while fulfilling our responsibility to keep America’s livestock, poultry and pets fed. We know the road that lies ahead will be bumpy, but our commitment to sustaining the food supply is unwavering,” Cullman said. The American Feed Industry Assn. (AFIA), along with 23 state and regional feed and grain associations, called on state officials around the country to maintain access to businesses providing animal food amid proposed state plans to close “non-essential businesses” to curtail the spread of the novel coronavirus disease (COVID-19).

1.18.5 2020-03-22: COVID 19 – Monitoring: Supply Chain - Unofficial  
Association/Professional Organization: Notice

#### [COVID-19 and the Food Industry: What We Know - Food Quality & Safety](#)

Additionally, food companies should review their crisis management or emergency response plans to make sure they are prepared to handle any disruptions caused by pandemic. We also know there are known unknowns; that is to say we know there are some things we do not know. But there are also unknown unknowns—the ones we don’t know we don’t know.” What We Know The virus: We know that this pandemic is an outbreak of a respiratory disease caused by a novel coronavirus. As we consider the impact of coronavirus on food industry, I am reminded of a quote attributed to former U.S. Secretary of Defense Donald Rumsfeld: “[T]here are known knowns; there are things we know we know. While suppliers of ingredients and raw materials report little effect of the coronavirus epidemic on their ability to supply ingredients to food and beverage companies, it may be advisable for food companies to line up alternate suppliers that meet U.S. food safety requirements.

1.18.6 2020-03-24: COVID 19 – Monitoring: Transmission; Supply chain - Unofficial  
Association/Professional Organization: Notice  
Concepts: [supply chain](#), [dairy](#), [milk](#)

## [National Milk Producer Federation - Press Release](#)

Over the last five weeks, the department's estimate of 2020 milk prices reflects a drop of about \$2.85 billion at the farm level. Reopen enrollment in the Dairy Margin Coverage program. The demand shock experienced by our entire economy is turning what initially looked to dairy farmers like the first decent year in the last five into one of potentially widespread economic devastation.

### 1.19 USA COLORADO

2020-03-18: COVID 19 – Monitoring: Transmission; Supply Chain - Official

Local Government: Regulation

Concepts: [food contact](#), [food packaging](#)

#### [UF\\_Food Safety\\_COVID-19\\_Flyer\\_031820](#)

IS FOOD IMPORTED FROM COUNTRIES AND STATES AFFECTED BY COVID-19 AT RISK OF SPREADING COVID-19? CDC and USDA are not aware of any reports at this time of human illnesses that suggest COVID-19 can be transmitted by food or food packaging. CAN I GET SICK WITH COVID-19 FROM TOUCHING FOOD, THE FOOD PACKAGING, OR FOOD CONTACT SURFACES, IF THE CORONAVIRUS WAS PRESENT ON IT? Currently there is no evidence of food or food packaging being associated with transmission of COVID-19. Like other viruses, it is possible that the virus that causes COVID-19 can survive on surfaces or objects. Coronaviruses need a living host (animal or human) to grow in and cannot grow in food.

### 1.20 USA KANSAS

1.20.1 2020-03-12: COVID 19 - Monitoring: COVID 19 - Official ([link](#))

Department of Health: Notice

#### [Guidance for Kansas Drinking Water and Wastewater](#)

Water Treatment Plants Water treatment plants downstream (surface water) or down gradient (ground water) of wastewater systems have some susceptibility to their raw water supply being contaminated. Attention thus shifts to the protection of the wastewater treatment operators having high exposure to waterborne pathogens in raw sewage entering the wastewater treatment plants. Furthermore, filtration and disinfection at the water treatment plant provide adequate barriers to breakthrough by ambient viruses into the drinking water supply. The best safeguard to the Kansas public from incidental waterborne transmission of coronavirus is through ongoing operation of drinking water and wastewater treatment plants. Guidance issued by the Occupational Safety and Health Administration (OSHA) indicates no additional protections are needed for wastewater treatment operators beyond routine hygienic practices.

## 1.21 USA MINNESOTA

### 1.21.1 2020-03-18: COVID 19 - Monitoring: Food Packaging; Transmission - Official

Ministry of Agriculture: Notice

Concepts: [packaging](#), [food contact](#)

#### [Food Safety for Delivery and Pick-up](#)

Keep hot food hot and cold food cold Keep hot and cold food separated when prepared for delivery or pick-up so that it stays out of the temperature danger zone. Food delivery best practices ▪ Protect food orders during storage, packaging, and transportation to prevent cross- contamination and contamination by dust, insects or other sources. Keep equipment and Food pick-up best practices ▪ Minimize the time hot and cold food items are placed in non-mechanical holding containers. ▪ Wrap or cover food items completely to protect the food from contamination while holding for The temperature danger zone is between 41°F and 135°F. ▪ Maintain cold food at 41°F or below. ▪ Maintain hot food at 135°F or above. ▪ Always use a thermometer to check food temperatures. Other ordinances may apply. ▪ Tightly close or seal all food items prepared for pick-up or delivery to keep it safe from ▪ Plan order preparation and delivery to minimize the length of time food is out of temperature Contact your inspector if you have questions.

## 1.22 USA NEW JERSEY

### 1.22.1 2020-03-20: COVID 19 - Monitoring: Supply chain - Unofficial

Press/News: Notice

#### [The Unclear Future of Restaurant Industry - Food Institute Focus](#)

In Texas alone, the restaurant industry could lose up to 500,000 jobs due to closures and declining traffic, the Texas Restaurant Association (TRA) projected. The U.S. restaurant industry is set to lose 7.4 million jobs, according to a report from Challenger, Gray & Christmas Inc. Under the program, each restaurant can set its own terms. Customers must contact the individual restaurants to purchase the certificates since different establishments have different platforms or methods for selling them. In a possible scenario, a restaurant would sell a \$100 certificate for \$75, but the certificate couldn't be redeemed for at least 30 days.

### 1.22.2 2020-03-25: COVID 19 - Monitoring: Supply chain; Retail Market - Unofficial

Press/News: Notice

Concepts: [supply chain](#)

#### [Retailers Shuttering and Stockpiling](#)

Smart & Final is planning to bypass distribution centers when possible, bringing goods to stores directly from manufacturers. More than 47,000 chain stores across the U.S. temporarily shut their doors in 10 days, according to data compiled by Bloomberg. Most stores pledged to remain closed to the public for at least two weeks, but could be closed for much longer. Instead, retail executives are talking directly to manufacturers and making decisions in real time, according to Harmening. Retailers are overriding the algorithms that say how much of what products they should buy.

## 1.23 USA NEW YORK

### 1.23.1 2020-03-18: COVID 19 - Monitoring: Transmission - Official

Department of Health: Notice

#### [Interim Guidance for Cleaning and Disinfection of Food Manufacturing Facilities or Food Retail Stores for COVID-19](#)

Cleaning of soiled areas must be completed prior to disinfection to ensure the effectiveness of the disinfectant product. Interim Guidance for Cleaning and Disinfection of Food Manufacturing Facilities or Food Retail Stores To help prevent spread of COVID-19, procedures and supplies should be in place to encourage proper hand and respiratory hygiene as well as routine cleaning and disinfection of high-risk locations. This guidance is provided for any food manufacturing facilities, food distribution centers or food retail stores so that owners, operators and other individuals can incorporate these procedures into their facility protocols. Cleaning and Disinfection: Cleaning removes germs, dirt and impurities from surfaces or objects. For additional information on the laws regarding the use of green cleaning products, see the Policies, Guidelines and Report section of NY's Green Cleaning Program website.

## 1.24 USA NORTH CAROLINA

### 1.24.1 2020-03-20: COVID 19 - Monitoring: Transmission - Official

Local Government: Notice

#### [NORTH CAROLINA DEPARTMENT OF AGRICULTURE & CONSUMER SERVICES](#)

From the US Food and Drug Administration's (FDA) FAQs on food safety and COVID-19, "Currently there is no evidence of food or food packaging being associated with transmission of COVID-19. Guidance to businesses in North Carolina can be found from the NC Department of Health Human Services COVID-19 website. However, it's always critical to follow the 4 key steps of food safety—clean, separate, cook, and chill – to prevent foodborne illness." What is NCDA&CS doing during this COVID-19 situation? Unlike foodborne gastrointestinal (GI) viruses like norovirus and hepatitis A that often make people ill through contaminated food, SARS-CoV-2, which causes COVID-19, is a virus that causes respiratory illness. There is no evidence to suggest COVID-19 is a food-borne illness.

## 1.25 USA OREGON

### 1.25.1 2020-03-14: COVID 19 - Monitoring: Transmission; Food Packaging - Official

Department of Health: Notice

Concepts: [plastic based packaging, packaging, food contact](#)

#### [OHA 2272 Cleaning tips for restaurants, food carts and other food service operations to help prevent the spread of COVID-19](#)

The Oregon Health Authority received your questions about cleaning tips for COVID-19. You perform an important service when you follow food sanitation rules and safety practices. Cleaning tips for restaurants, food carts and other food service operations to help prevent the spread of COVID-19 Salad bars and self-service • Make sure that self-serve ready-to-eat foods have the right utensils that protect

food from contamination. • Make sure workers trained in food safety keep an eye on self-service areas, such as buffets and salad bars. What you already do helps reduce the spread of COVID-19. You can use this tip sheet as a helpful reminder.

## 1.26 USA WASHINGTON

1.26.1 2020-03-19: COVID 19 - Monitoring: Transmission - Official  
Ministry of Agriculture: Guidance

### [COVID-19 Prevention And Food Storage Warehouses](#)

COVID-19 (novel coronavirus disease) and Food Storage Warehouses in Washington State The situation around COVID-19 (novel coronavirus disease) in Washington State continues to develop. Wash hands immediately with soap and water after each cough or sneeze. To be clear, food and dairy products have not been identified as a source of COVID-19 infection.