



Module D: Produce Safety during Production, Harvest and Postharvest during COVID-19

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Learning Outcomes

- Map potential routes of SARS-CoV-2 contamination associated with your operation
- Identify practices to reduce possible routes of SARS-CoV-2 contamination for your operation
- Modify or create SARS-CoV-2 standard protocols to use for your operation
- Design or adapt records and/or signs to inform and document standard protocols to reduce SARS-CoV-2 and COVID-19 in your operation


General Recommendations for COVID-19

- Keep current on local, state or federal guidelines
- General recommendations
 - ❖ Don't work if you are sick
 - ❖ Wear a mask
 - ❖ Physical distancing
 - ❖ Handwashing
 - ❖ Clean and sanitize high touch areas

KEEP OUR INDUSTRY SAFE
Prevent the spread of COVID-19 in

7 STEPS

- 01 Wash your hands frequently
- 02 Avoid touching your eyes, nose and mouth
- 03 Cover your cough using the bend of your elbow or a tissue
- 04 Avoid crowded places and close contact with anyone that has fever or cough
- 05 Stay at home if you feel unwell
- 06 If you have a fever, cough and difficulty breathing, seek medical care early — but call first
- 07 Get information from trusted sources



SOURCE: WORLD HEALTH ORGANIZATION

<https://s3.amazonaws.com/nasda2/media/Food-Step-Prevention.pdf>

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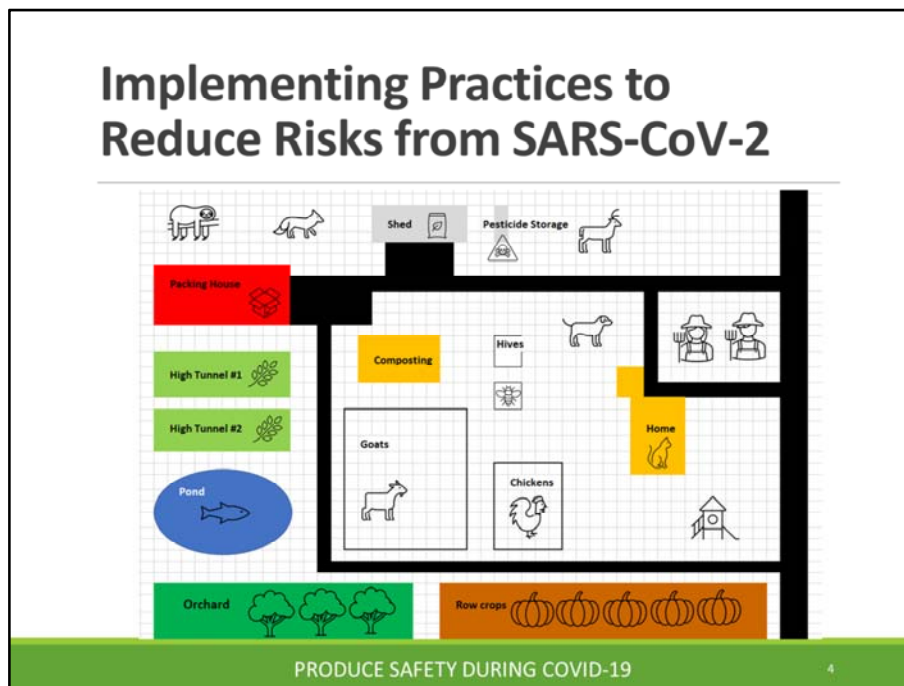
Notes

- SARS-CoV-2 is a respiratory virus that spreads primarily through droplets during person-to-person contact.
- According to guidance from the CDC, the most important actions you can take to minimize the spread of the disease are the following.
 - **Don't work if you are sick** - Know the symptoms like fever, cough, body aches, shortness of breath and do not come to work if you have any of these symptoms.
 - **Wear a mask** – The CDC continues to recommend that everyone wear masks when in public, even if they are vaccinated. CDC mask guidance recommends that masks have 2 or 3 layers.
 - **Physical distancing** - Maintain at least 6 feet between all staff, and visitors
 - **Handwashing** - Wash your hands before work and often while you work for at least 20 seconds.
 - **Clean and sanitize** - the high-touch areas including tools and surfaces at least daily to minimize the spread via surfaces.
- Even with people being vaccinated the interim CDC guidance recommends, **you should keep taking precautions in public places**. This protects people who might be unvaccinated, since you might be able to transmit the virus asymptotically.

Continue to follow these precautions until we know more, or your local area achieves herd immunity.

Resources

- COVID-19 Graphics for Print and Social Media Use (NASDA)
<https://www.nasda.org/news/covid-19-graphics-for-print-and-social-media-use>
- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit
- COVID-19 Response Template for Community Gardens
https://docs.google.com/document/d/1WDhovmJiRgeggFRJF2hP1u9yr3nEb2Jy_vb8OIOWryl/edit?ts=5eac5861#heading=h.ljb6h8w5deik
- How to Protect Yourself & Other <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/prevention.html>
- COVID-19 Safety Tips for Grocery and Food Retail Workers
<https://www.health.state.mn.us/diseases/coronavirus/materials/tipsgrocery.pdf>



Notes

- You are not required to have a farm food safety plan unless you are GAP certified, however it is a good resource to have for farm operations
- Farm Food Safety Plan will also evolve over time with your operation and with situations like COVID-19
- The rest of this module will be on incorporating practices and policies as well as trainings, posters and records to use during COVID-19 which can also be modified for future pandemics

Resources

- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit
- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan <https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>

Evaluate Your Farm

- Identify your COVID-19 contact person
- Changes on the farm
 - ❖ New policies and practices
 - ❖ New trainings
 - ❖ New communications
- Staff situations
 - ❖ Are they at a high risk of contracting COVID-19?
 - ❖ Are they or others in their life at a high level of consequences for getting COVID-19?
 - ❖ Other responsibilities

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Notes

- COVID-19 contact person will likely be the Farm Food Safety person.
 - Contact for staff with questions and to report if they become ill
 - Trainer for staff
 - Contact for local health department if there are questions for contact tracing
- Changes on the farm – coming up in the following slides
- Discussion with staff on their situations with COVID-19
 - Do they live with people that are at higher risk of contracting COVID-19
 - i. Essential staff
 - ii. Housemates
 - Do they live with people who face a greater risk of severe consequences
 - i. People who are immunocompromise or with heart conditions
 - ii. Elderly parent or relative
 - iii. Infant or children
 - Do they have other changes in their responsibilities that affects their work?
 - i. Need to take care of children or relatives
 - ii. No longer has transport

Resources

- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48Im_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit
- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan
<https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>

Creating a Culture of Safety on the Farm

- Keeping everyone safe is everyone's business
- No punishment for reporting illnesses or risk factors
- Self-screening before coming into work
- Introduce and train on new COVID-specific safety policies and supplies
- Changes to communication to ensure social distancing
- New signs at the farm and markets regarding new policies

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Notes

- How will you create a culture of safety on the farm – not just keeping the food safe now but also keeping the customers and other staff safe as well
- Be clear on your sick-leave policies and how you will be handling staff needing to stay home for themselves or taking care of others
- Introduce self-screening for all staff before coming into work
- You will be developing new or updating existing policies and will need to train the staff on them as well as how to use the supplies
 - Refresher on Handwashing
 - How to put on and take off a face covering
 - How to put on and take off gloves
 - Refresher on Cleaning and Sanitizing
 - Update on visitors to the farm
 - Tools (pens, hoes, etc.) will be assigned to a single person
- Discuss how there will be less face to face communications and identify what else you will use
 - Walkie-talkies
 - Emails

Produce Safety During COVID-19 - Module D

- Zoom meetings
 - Apps on cell phones – text message, FB messenger, Slack, Discord, etc.
- New and updated signage
 - Hand washing
 - Social distancing
 - Sanitizing tools and surfaces

Resources

- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit
- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan <https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>

Screening for COVID-19

- Train staff on symptoms, how it spreads and how to prevent getting infected
- Post signage on COVID-19 in the workplace
- Encourage virtual or in-person health checks
 - ❖ No symptoms of COVID-19
 - ❖ No fever of 100.4°F or higher
 - ❖ Not close contact to someone with COVID-19 in prior 14 days
 - ❖ Not waiting for a SARS-CoV-2 test

Symptoms	Coronavirus	Flu	Cold
Fever	Common	Common	Rare
Cough	Common	Common	Mild
Loss of taste and smell	Sudden	Rare	Sometimes
Fatigue	Sometimes	Common	Sometimes
Headaches	Sometimes	Common	Rare
Aches and pains	Sometimes	Common	Common
Runny/stuffy nose	Rare	Sometimes	Common
Sore throat	Sometimes	Sometimes	Common
Sneezing	No	No	Common
Shortness of breath	Sometimes	No	No
Diarrhea	Sometimes, for children	Sometimes, especially for children	No

Source: WHO, CDC
https://www.bbc.com/news/health-54145299

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Notes

- Log training and update with new information as necessary

Resources

- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan <https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>
- Guidance for Businesses and Employers Responding to Coronavirus Disease 2019 (COVID-19) <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>
- Advisory for Agricultural Worker Protection During COVID-19 Crisis on the Central Coast of California <https://www.co.monterey.ca.us/home/showdocument?id=88063>
- COVID-19 Preventative Measures What To Do If You Are Sick https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/What-To-Do-If-Sick_COVID-19_Flyer.pdf?fwd=no

- COVID-19 FAQ for Foodservice General Questions and Employee Health
https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/Retail-FAQ_COVID-19_Flyer.pdf?fwd=no
- Covid symptoms: Is it a cold, flu or coronavirus?
<https://www.bbc.com/news/health-54145299>
- Symptoms of Coronavirus (COVID-19) <https://www.cdc.gov/coronavirus/2019-ncov/downloads/COVID19-symptoms.pdf>
- Symptoms of Coronavirus Disease 2019
<https://www.youtube.com/watch?v=F70BzSFAZfw>
- Episode 13: Health Screening and Unemployment on the Farm During COVID-19 <https://farmcommons.org/resources/podcasts/episode-13-health-screening-and-unemployment-on-the-farm-during-covid-19/>
- Episode 16: Managing Workers on the Farm During COVID-19
<https://farmcommons.org/resources/podcasts/episode-16-managing-workers-on-the-farm-during-covid-19/>

Staff with COVID-19

- Staff should stay home if they are sick OR if anyone in their home is ill
- Staff that develop symptoms at work will be sent home immediately
- Maintain flexible policies that permit staff to stay home to care for sick family members or take care of children
- If possible, wait 24 hours before cleaning and disinfecting an area to minimize potential for other staff
- Determine other staff that may have been exposed and take additional precautions
- Review human resource policies that are consistent with public health recommendations and existing state and federal workplace laws

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Notes

- Inform staff of their possible close contact (within 6 feet of an infected person for a cumulative total of 15 minutes or more over a 24-hour period) with someone with confirmed or suspected SARS-CoV-2 infection in the workplace, but maintain confidentiality as required by the Americans with Disabilities Act (ADA) <https://www.eeoc.gov/laws/guidance/pandemic-preparedness-workplace-and-americans-disabilities-act> The most protective approach for the workplace is for exposed staff (close contacts) to quarantine for 14 days, telework if possible, and self-monitor for symptoms. This approach maximally reduces post-quarantine transmission risk and is the strategy with the greatest collective experience at present.

Resources

- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan <https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>

- Guidance for Businesses and Employers Responding to Coronavirus Disease 2019 (COVID-19) <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>
- Advisory for Agricultural Worker Protection During COVID-19 Crisis on the Central Coast of California <https://www.co.monterey.ca.us/home/showdocument?id=88063>
- COVID-19 Preventative Measures What To Do If You Are Sick https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/What-To-Do-If-Sick_COVID-19_Flyer.pdf?fwd=no
- COVID-19 FAQ for Foodservice General Questions and Employee Health https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/Retail-FAQ_COVID-19_Flyer.pdf?fwd=no
- Symptoms of Coronavirus (COVID-19) <https://www.cdc.gov/coronavirus/2019-ncov/downloads/COVID19-symptoms.pdf>
- Symptoms of Coronavirus Disease 2019 <https://www.youtube.com/watch?v=F70BzSFAZfw>

Handwashing

- Access to hand washing stations
 - ❖ Are there enough?
 - ❖ Add mobile hand wash stations?
- When to wash hands
 - ❖ Create or revise hand washing policy
 - ❖ Train or retrain
- Restocking hand washing stations
 - ❖ Who is responsible?
 - ❖ Responsible for restocking and reordering



<https://drive.google.com/file/d/1T7QxFl-oYfBn0VbhncMn7o2ixuWHV2/view>

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Notes

- SARS-CoV-2 is spread primarily through person-to-person contact between an infected person and another person. The best ways to minimize spread is by maintaining adequate physical distance between individuals and encouraging people to wash their hands regularly.
- Hand washing is critical to all areas of food safety. Suggested at least 1 per 20 staff. Do you need more? If so perhaps adding a mobile hand wash station?
- Hand sanitizer is not a replacement for hand washing. However, hand sanitizer (60% ethanol or higher) will kill the virus but it not effective when hands are dirty
- If the hand washing SOP is new then all should be trained and it should be documented. If the SOP is revised, then the staff should be re-trained and this training should be documented in the training log at your farm
- On person should be given the responsibility of checking the hand washing stations (and sanitizer stations if used) each day to restock and reorder supplies as necessary

Resources

- COVID-19 Response Plan Template for Fruit and Vegetable Farms

https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit

- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan <https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>
- How to Build a Low-Cost Handwashing Station <https://drive.google.com/file/d/1T7QxFI-oYf8on6VbhncsMn7o2ixuWHV2/view>
- COVID-19 Preventative Measures Clean Your Hands Often https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/Handwashing_COVID-19_Flyer.pdf?pwd=no
- Food Safety Hand Washing Station Demonstration (Tuskegee University) <https://www.facebook.com/281495325336707/videos/762403254296877>

¶
Standard Operating Procedure-¶
Farm Name/Location: _____¶
¶
Doc. No. 2.02¶
Title: **Proper Handwashing Techniques for Employees and Visitors**¶
Effective Date: _____¶
Reviewed by: _____ GAP Coordinator, Date: _____¶
¶

- 1.→ Turn on and allow water to wet the hands and wrists.¶
- 2.→ Use soap bar or liquid soap and apply to the hands.¶
- 3.→ Rub hands vigorously together for 15-20 seconds. ¶
- 4.→ Scrub hands thoroughly including back of hands, between the fingers, around cuticles and under the wrists. ¶
- 5.→ Under a stream of running water, rinse the hands well¶
- 6.→ Dry the hands with a disposable paper towel.¶
- 7.→ If using a public restroom, a paper towel should be used to turn the faucet off.¶
- 8.→ Dispose of the towel in the proper receptacle.¶

<https://www.agconfoodsafety.com/200-standard-operating-procedures.html>

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Notes

- An example SOP for handwashing techniques from the Ag Con
- Every Farm operation is UNIQUE and DIFFERENT, so any SOPs that are borrowed need to be customized to YOUR farm.

Resources

- Policy and Procedures for Safe Food Handling During COVID-19 on the Farm
https://ourenvironment.berkeley.edu/sites/ourenvironment.berkeley.edu/files/user/profile2/main/publications/Policy%20and%20Procedures%20for%20Safe%20Food%20Handling%20During%20COVID-19_04_14_20.pdf
- Sample SOPs for GAP Plan of Action Manual (AgCon)
<https://www.agconfoodsafety.com/200-standard-operating-procedures.html>

Employee Training Log	
Training Topic: _____	
Date and Time: _____	
Trainer: _____	
Location: _____	
Length of Training: _____	
Training material (Please attach any written materials to this log with a staple):	
Employee Name (please print)	Employee Signature
1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____
6. _____	_____
7. _____	_____
8. _____	_____
9. _____	_____
Reviewed by: _____ Date: _____	
https://extension.umn.edu/safety/growing-safe-food#plan-templates-and-log-sheets-1355910	

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Notes

- This is an example employee training log from the University of Minnesota outlining the different pieces of information you should collect each time you train your staff on a topic.

Resources

- Plan templates and log sheets <https://extension.umn.edu/safety/growing-safe-food#plan-templates-and-log-sheets-1355910>



Notes

- The CDC and the many depts of health continue to recommend that all Americans remember to wash your hands thoroughly with soap and water following the steps provided in this poster.


Resources

- Wash Your Hands (MN Dept of Health)
<https://www.health.state.mn.us/diseases/coronavirus/materials/washland.pdf>
- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit
- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan <https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>
- COVID-19 Response Template for Community Gardens
<https://docs.google.com/document/d/1WDhovmJiRgeggFRJF2hP1u9yr3nEb2J>

- [y_vb8OIOWryl/edit?ts=5eac5861#heading=h.ljb6h8w5deik](https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/Facecoverings-101_COVID-19_Flyer.pdf?fwd=no)
COVID-19 Preventative Measures Facemasks and Cloth Face Coverings
https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/Facecoverings-101_COVID-19_Flyer.pdf?fwd=no
- COVID-19 Preventative Measures Bandanas As Cloth Face Coverings
https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/Bandanas-as-Face-Coverings_COVID-19_Flyer.pdf?fwd=no

Face Coverings

- Abide by your Department of Health and the CDC guidelines
- Wear a manufactured or homemade cloth face covering in public settings
- It may not be necessary to wear it at all times, if working alone, but they should when working in more confined situations or working with customers
- Develop an SOP and training on how to put on and take off face coverings



The infographic is titled "Wear a Mask to Protect You and Your Friends". It is divided into two main sections: "PUT ON" and "TAKE OFF". The "PUT ON" section shows three steps: 1. "WASH YOUR HANDS" (illustrated with hands being washed), 2. "PLACE OVER NOSE AND MOUTH" (illustrated with a person placing a mask over their face), and 3. "MAKE SURE YOU CAN BREATHE EASILY" (illustrated with a person wearing a mask). The "TAKE OFF" section shows three steps: 1. "TAKE OFF YOUR MASK" (illustrated with a person removing a mask), 2. "FOLD OUTSIDE CORNERS TOGETHER" (illustrated with a mask being folded), and 3. "PUT AWAY FOR WASHING" (illustrated with a mask being placed in a container). Below these steps, it says "WASH YOUR HANDS OFTEN, WEAR A MASK, AND STAY 6 FEET FROM OTHERS." The CDC logo is at the bottom left, and the URL "cdc.gov/coronavirus" is at the bottom right.

<https://www.cdc.gov/coronavirus/2019-ncov/downloads/Young-Mitigation-recommendations-resources-toolkit.pdf>

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Notes

- The CDC and the many depts of health continue to recommend that all Americans wear cloth masks in public, even persons who have been fully vaccinated against COVID-19. It is not currently known how effective vaccines are against asymptomatic spread, that is, people might be able to spread the disease even when they are fully vaccinated. Wearing a mask helps prevent transmission by blocking droplets when we speak, sneeze, cough or breathe.
- The CDC recommendations indicate a mask with 2 or 3 layers is best to prevent transmission.
- Your operation may want to consider providing masks to staff

Resources

- Wear a Mask to Protect You and Your Friends (CDC)
<https://www.cdc.gov/coronavirus/2019-ncov/downloads/Young-Mitigation-recommendations-resources-toolkit.pdf>
- COVID-19 Response Plan Template for Fruit and Vegetable Farms

https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit

- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan <https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>
- COVID-19 Response Template for Community Gardens https://docs.google.com/document/d/1WDhovmJjRgeggFRJF2hP1u9yr3nEb2Jy_vb8OIOWryl/edit?ts=5eac5861#heading=h.ljb6h8w5deik
- COVID-19 Preventative Measures Facemasks and Cloth Face Coverings https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/Facecoverings-101_COVID-19_Flyer.pdf?fwd=no
- COVID-19 Preventative Measures Bandanas As Cloth Face Coverings https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/04/Bandanas-as-Face-Coverings_COVID-19_Flyer.pdf?fwd=no

Cleaning and Sanitizing

- Create or modify existing SOP and train staff
- Identify all the high-touch and food contact surfaces
- How often will you clean and sanitize the surfaces?
- What sanitizing product(s) will you use?
- Modify existing SOP for COVID-19
- Keep a log sheet documenting the process



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Notes

- What are your high-touch and food contact surfaces on the farm?
 - Office: keyboard, mouse, iPad, phones, chair armrests, desk area
 - Restrooms: toilet handles and seats, faucet handles, door handles
 - Tools and equipment: harvest totes and buckets, scales, clippers, knives, sorting tables,
 - Greenhouse: watering wand, door handles, vent openers, germination chamber handles
 - Field: vehicle door handles, steering wheels, stick shifts, PTO handles, shared tools and equipment
 - Pack shed: dolly handles, cooler handles, door handles, light switches, scale buttons
 - Other: buttons, pads and touch screens used by staff or volunteers
- How often will you clean and sanitize the surfaces?
 - Depends on how often they are touched and the number of people
 - At least daily
 - In some cases make items such as field tools assigned to a person and make them responsible for doing this
- How will you clean and sanitize surfaces?

- Just like with anything else, we start by removing any visible debris with a broom or hose
 - Scrub the surface with a detergent to break down the fats and carbohydrates that are present
 - Rinse with potable water
 - Spray with a sanitizing agent according to the directions on the label)
- Sanitizers to use with COVID-19
 - EPS List N
 - Some options
 - i. Ultra Clorox Regular Brand Bleach (6.0% sodium hypochlorite product)
 - ii. VigorOx SP-15
 - iii. Sanidate 5.0

Resources

- How long does the COVID-19 virus live on surfaces
<https://covid19communicationnetwork.org/covid19resource/how-long-does-the-covid-19-virus-live-on-surfaces/>
- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit
- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan
<https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>
- FAQ about COVID-19 for fruit and vegetable farms, gardens and markets
https://docs.google.com/document/d/14bk7QiKmecysrlksh2j_ElPbdGOqFL_Y28jJSZZR0K8/edit
- Cleaning and sanitizing tools, harvest containers and surfaces
<https://extension.umn.edu/growing-safe-food/cleaning-and-sanitizing-tools-harvest-containers-and-surfaces>
- Handling COVID-19 Produce Farms and Packinghouses
https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/03/Packinghouse_COVID-19_Flyer-2.pdf?fwd=no
- COVID-19 Preventative Measures What is the Difference Between Cleaning, Sanitizing, Disinfecting and Sterilizing
https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/05/Sanitizing-v-Disinfection_COVID-19_Flyer_041620.pdf?fwd=no
- COVID-19 FAQ for Foodservice Cleaning and Disinfection
https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/03/Cleaning-and-disinfection_COVID-19_Flyer_031520.pdf?fwd=no

The image contains three diagrams illustrating social distancing strategies in agriculture. The first, 'SOCIAL DISTANCING PIG FARM STYLE', shows two people standing 6 feet apart, with a row of pigs between them, labeled '6 feet = 2 pigs' and 'or 6 pigs'. The second, 'SOCIAL DISTANCING COW STYLE', shows two people standing 6 feet apart, with a cow between them, labeled 'KEEP 1 COW'. The third, 'SOCIAL DISTANCING LOUISIANA STYLE', shows two people standing 6 feet apart, with a row of alligators between them, labeled '1 YOUNG ALLIGATOR', '10 CANS OF SOUP', and '10 LIVE CHAMPION'. Below the diagrams are two URLs: <https://www.mcheraldonline.com/story/2020/04/09/news/social-distancing-ag-style/4632.html> and <https://www.lsuagcenter.com/articles/page1593722210875>.

Social Distancing

- Separate staff by 6 ft minimum
- Stagger shifts and break time to reduce number of people
- Consider alternatives

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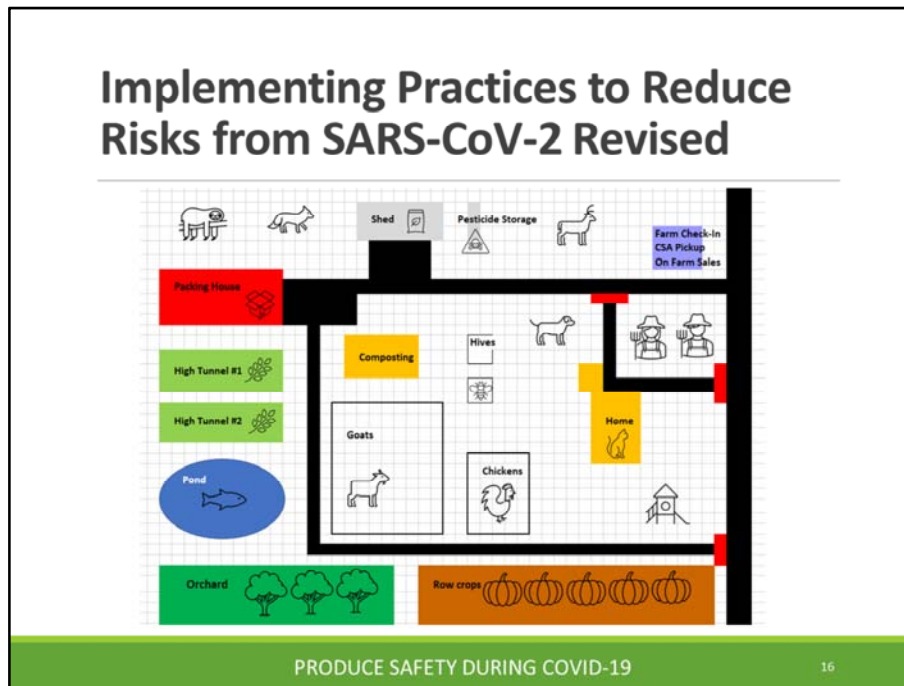
Notes

- Identify all tasks that require people to work in close proximity and then brainstorm on ways to maintain physical separating during these tasks
- Consider alternatives
 - Transplant by hand rather than use the transplanter
 - Transplant with transplanter with staff who live together
 - Plant to make harvesting easier with a socially distant crew
 - Create one way rows or aisles in the field, high tunnel or greenhouse
 - Put tape on the floor to indicate work stations and flow in the packing house
 - Assign tools to a specific person if possible
 - Require each person to sanitize tools after use
 - Assign a vehicle to a specific work crew or provide bicycles

Resources

- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit

- Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan <https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/Agricultural-Employer-checklist.pdf>

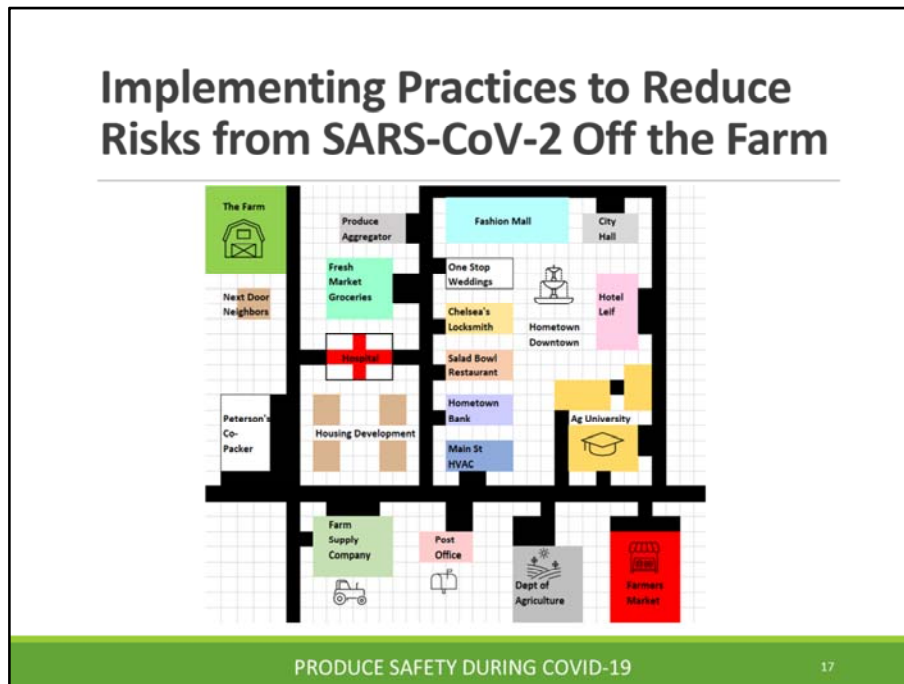


Notes

- Other changes may need to be made in your operation
 - Shut down alternative routes into the farm to have everyone come in thru one location to be checked in
 - Move the office near the front of the operation so that all staff and visitors can be checked in here
 - Move on farm store or CSA pick up to the front of the operation to minimize exposure to the operation

Resources

- Excel workbook with The Farm, The Farm Revised and Off Farm



Notes

- SOPs for staff may apply to anyone coming on to the farm
 - Alert any visitors to check in at one site
 - Alert any visitors what is expected for them to be doing while on the farm
 - i. This is just expanded of what you would have done prior to COVID-19
 1. Screening
 2. Handwashing
 3. Face covering
 4. Social distancing
 - ii. Already have SOPs, record sheets and signage to implement this
 - Face coverings can be required even if your local or state health department do not
- Visitors coming on the farm
 - Customers – buy onsite, CSA, restaurant, aggregator, co-packer, etc.
 - Vendors – bringing in supplies
 - Repair people
 - Ag Service Providers
 - Inspectors/Auditors

Produce Safety During COVID-19 - Module D

- Others not customers – family of owners, staff, neighbors
- Staff doing work off the farm
 - Delivering to customers - CSA, restaurant, aggregator, co-packer, etc.
 - Farmers Market
 - Picking up supplies
- But do we need to develop any more SOPs, records or signage?

Resources

- Excel workbook with The Farm, The Farm Revised and Off Farm

Who is Allowed on the Farm

- Who
 - Staff
 - Customers
 - Vendors
- Required to follow
 - Screening SOP
 - Handwashing SOP
 - Face Covering SOP
 - Social Distancing SOP



PRODUCE SAFETY DURING COVID-19

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Notes

- Besides essential staff, you may choose some risk-reduction measures to limit customers on the farm
 - Create a pick up away from the main production site and staff on the farm
 - Create a pick up away from the farm such as at a farmers market
 - Schedule pick up times
 - Limit the number of customers that come at one time
 - Signage to remind customers of the farm rules
 - Make hand-washing stations available
 - Share information on COVID-19 practices at your operation via social media, website or emails on a regular basis
- Unusual customer cases
 - U-pick – look additional specific resources
 - i. Rows are uni-directional
 - ii. Hand washing stations at the entrance and exit
 - iii. Limited number of customers at a time (timed entry)
 - iv. Flag the field every 6' to identify proper physical distance
 - v. Use contactless payment options

- vi. Alternative: Close U-pick and offer items pre-harvested and pack everything
 - Agritourism
- Vendors
 - Create an Office site away from the production site and staff on the farm
 - Create a designated drop-off site where drivers can drop-off if farm staff doesn't have to be present
 - Try to consolidate deliveries
 - Wash hands after handling packages

Resources

- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit

Deliveries Off the Farm

- Limit number of staff in a vehicle and keep disposable gloves, masks and hand sanitizer in vehicle
- Communicate policies to customers via website, social media, newsletters and/or emails
- Consolidate trips and schedule times
- Drivers will wear face covering (and gloves)
- Deliveries will be pre-ordered and pre-paid only
- Use non-returnable containers
- Maintain social distancing



PRODUCE SAFETY DURING COVID-19

19

Notes

- Limit staff in a vehicle to only 1 or if more than that they live together or they are socially distant in the vehicle
- Require masks of delivery staff
- Drivers will NOT go into customers homes
- If you have a store or market consider having the CSA pick up at that location and have one staff responsible for CSA pickups at the store or market

Resources

- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit
- Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-updelivery-services-during-covid-19>
- COVID-19 Guidance: Farms and On-Farm Deliveries and Pick-Ups

https://mda.maryland.gov/maryland_products/Documents/Ag-COVID19-Delivery-Guidance.pdf



Farm Store/Farmers Market

- Post signage regarding farm stand/farmers market expectations
- Wear a face covering
- Maintain social distancing and/or plexiglass protection
- Wash hands and if necessary, use gloves for handling produce
- Sanitize surfaces
- Designate a waiting line with 6 ft separations
- Pre-package produce for easy pickup

PRODUCE SAFETY DURING COVID-19 20

Notes

- Bring portable hand washing station if possible
- Gloves are not a replacement for hand washing and staff should be taught how put them on and take them off correctly
- Have detergent and cleaner available for cleaning tables, chairs and other surfaces
- Deal with one customer at a time
- Use tape or chalk to identify separation between customers
- Erect a barrier between staff and customers
 - Plexiglass stand
 - Clear shower curtain
- With multiple staff, designate duties (Subway model)
 - Answering questions/Restocking
 - Picking produce to package
 - Taking payment
- Taking payments
 - Have a dedicated staff who only takes payment
 - Credit cards – have the customer swipe the card without touching the machine and do not require a signature

- Cash – when taken staff will change gloves, wash hands or use sanitizer regularly

Resources

- COVID-19 Response Plan Template for Fruit and Vegetable Farms
https://docs.google.com/document/d/12sLifH-6Dm48lm_s2OIM3rIrN54Fv_z_i52Mvy5yGA/edit
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- COVID-19 Guidance: Farms and On-Farm Deliveries and Pick-Ups
https://mda.maryland.gov/maryland_products/Documents/Ag-COVID19-Delivery-Guidance.pdf

Summary

- Identify one person to be the COVID-19 contact person for the farm
- Aim to keep staff and customers safe as well as your food
- Integrating COVID-19 into your farm should include assessing risks, any SOPs taken to reduce risks and record keeping
- Communicate your COVID-19 plan to customers and vendors via signage, website, newsletters, emails and/or social media
- Modify the practices as necessary based on information from the state and local health departments and the CDC
- Network with other producers, ag service providers and businesses for more solutions

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