



COVID-19 (Novel Coronavirus Disease)

GDA Produce Safety Program Supplemental Information

At this time, Produce commodities have not been identified as a likely source of transmission of the virus COVID-19. However, the GDA recommends that producers strictly follow and supplement their current food safety standards to protect their staff, workers, and customers from potential infection.

As the virus progresses and more information is made public, the GDA recommends that Georgia Producers consider the following recommendations as actions to supplement their current food safety practices.

Current Recommendations

Review and enforce operational food and health safety policies and procedures, for

- ALL operational personnel (staff, workers, etc).
- Contractors, customers, visitors, vendors, inspectors, drivers, etc.
- Any personnel who may have traveled recently.
- Anyone who could potentially introduce the virus to your farm, facility, or personnel.

Encourage sick employees to stay home

- Ensure sick-leave policies are consistent with public health guidance.

Enforce and Support an increased handwashing protocol, ensuring adequately stocked hand-wash stations and hand sanitizers as needed. Ensure the following personnel are adhering to your operations good hand-washing practices:

- ALL personnel associated with daily operations
- Contractors, customers, visitors, vendors, inspectors, drivers, etc.
- Any personnel who may have traveled recently.
- Anyone who could potentially introduce the virus to your farm, facility, or personnel.

Proper Handwashing 101



Clean and Sanitize (Microbial Abatement) all areas that could be touched and contaminated, including fixtures, sinks, handles, and equipment within areas of operation, offices, and common areas

- In conjunction with cleaning, adequate use of EPA registered sanitizers is necessary against COVID-19. A regularly updated list of registered sanitizers is available at [epa.gov](https://www.epa.gov) by searching "[EPA's Registered Antimicrobial Products for Use Against Novel Coronavirus SARS-CoV-2, the Cause of COVID-19](#)".
- When disinfecting for COVID-19, EPA recommends following the approved product label directions for Enveloped Viruses as indicated by the emerging viral pathogen claim on the master label. Should the directions for virus/viricidal treatment list multiple contact times or concentrations, **use the longest contact time or most concentrated solution for non-food contact surfaces.** If you have questions regarding your specific sanitizer, read the label carefully or contact your chemical provider for answers.
- Disinfection concentrations may exceed allowable levels for food contact surfaces, such as equipment and utensils. Follow the label directions for **Food Contact Surfaces** when using the chemical on or around utensils or other food contact surfaces.

More Information

Georgia Department of Health, <https://dph.georgia.gov/novelcoronavirus>

Center for Disease Control, Environmental Cleaning and Disinfection Recommendations, <https://www.cdc.gov/coronavirus/2019-ncov/community/home/cleaning-disinfection.html>

National Pesticide Information Center, npic.orst.edu/ingred/ptype/amicrob/covid19.html

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