FOOD SAFETY AND COVID-19

IS CORONAVIRUS A FOOD SAFETY CONCERN?
• There is no evidence to suggest that food produced in the United States can transmit COVID-19.

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.
• For that reason, it is critical to follow safe food handling procedures.

FOOD HANDLING BEST PRACTICES
• As always, following good hygiene and food safety practices are the key to keeping food safe
  • Wash hands frequently, when arriving at work, when changing tasks, after touching money or anything handed to you from a customer, before and after eating, after going to the bathroom,
  • Use only single-use paper towels for drying hands and use that paper towel to turn the spigot off
  • Clean and sanitize food contact surfaces and equipment regularly
  • Do not allow customers to handle produce