

COVID-19

FDA Update for Food Facilities

<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

FDA Inspections:

Forgo routine inspections and focus on for-cause inspections.

Consult with local health department if your employees become ill with COVID-19.

Department of Homeland Security knows agriculture and food production / transportation critical.

No evidence that it's spread through food or water; this is a respiratory illness. FDA doesn't anticipate any recalls association with Coronavirus. They don't recommend putting food on hold if there is an illness at the plant.

The FDA has issued guidance to temporarily not enforce supplier verification onsite audit requirements for receiving facilities and importers under FSMA in response to the global pandemic of COVID-19. FDA does not intend to enforce onsite audit requirements if other supplier verification methods are used instead.

Any food companies that have trouble with food shipping logistics in certain regions should consult the FEMA website for aid:
<https://www.fema.gov/nbeoc>

Food Service recommendations: follow Food Code (frequent handwashing & glove changes; cleaning/sanitize counters & condiment containers often.)

Pre-announcing all domestic inspections

Food Manufacturing recommendations: frequent handwashing & glove changes; cleaning/sanitize food contact surfaces & tools often

References

- Centers for Disease Control: <https://www.cdc.gov/coronavirus/2019-ncov/index.html>
- World Health Org: <https://www.who.int/health-topics/coronavirus>
- Tips for Keeping the Workplace & Home Safe: <https://travel.state.gov/content/dam/NEWTravelAssets/pdfs/What%20every%20American%20and%20community%20can%20do%20now%20to%20decrease%20the%20spread%20of%20the%20coronavirus.pdf>
- Travel Advisories: <https://travel.state.gov/content/travel/en/international-travel.html>
- CDC Environmental Cleaning and Disinfection Recommendations for COVID-19: <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html>

Questions? Contact Wendy White at wendy.white@innovate.gatech.edu