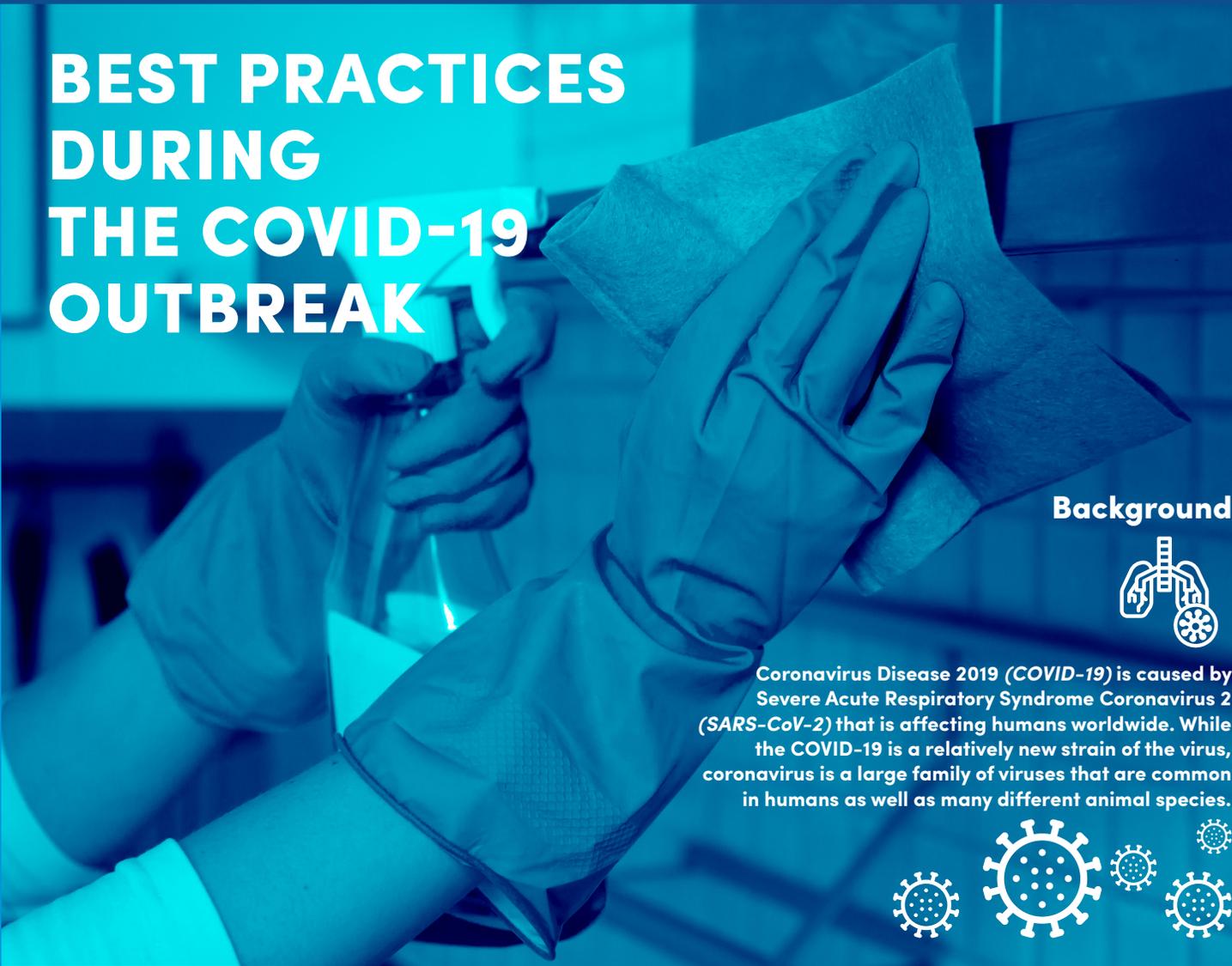


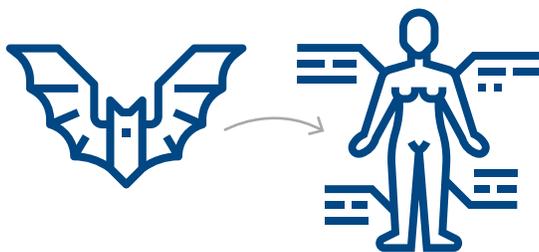
BEST PRACTICES DURING THE COVID-19 OUTBREAK



Background



Coronavirus Disease 2019 (COVID-19) is caused by Severe Acute Respiratory Syndrome Coronavirus 2 (SARS-CoV-2) that is affecting humans worldwide. While the COVID-19 is a relatively new strain of the virus, coronavirus is a large family of viruses that are common in humans as well as many different animal species.



Coronavirus is a zoonotic virus meaning it can jump from animals to humans. It's rare but not uncommon for an animal coronavirus to infect humans.

While it has not been completely confirmed, scientists are confident that COVID-19 originated in an animal species then jumped over to humans in Wuhan, China in late 2019. There are various types of viruses and fortunately, COVID-19 is an enveloped virus which is among the easiest viruses to destroy on surfaces.



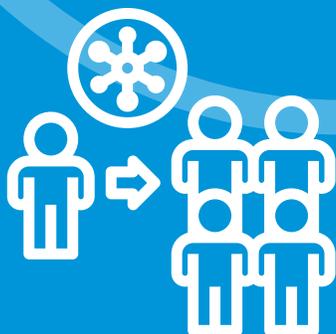
FOOD SAFETY PRACTICES DURING THE COVID-19 OUTBREAK

Transmission



Scientists are still researching the specifics of how COVID-19 is transmitted to humans, but what we do know is that the disease is spread through droplets that are released by the mouth or nose of an infected individual when they cough, sneeze, or even exhale.

A person can contract the disease if they inhale the droplets or if the droplets come into contact with their eyes, nose, or mouth. As an infected individual release these droplets, the droplets can settle on surfaces.



If a non-infected individual touches a surface containing droplets then touches their eyes, nose, or mouth, they are at risk of contracting the disease. While this is not one of the main modes of transmission, measures should be taken to prevent potential surface transmission.

The CDC as well as WHO has stated that frequent hand washing as well as hand sanitation is one of the best measures for preventing the spread of COVID-19.



Currently, there is no evidence to support that **COVID-19** is transmitted through food or food packaging. **COVID-19** requires a human host in order to replicate therefore, it does not appear likely that **COVID-19** is capable of replicating on food or food packaging.

Other gastrointestinal (GI) viruses such as norovirus and hepatitis A often make people sick through contaminated food, but **COVID-19** is a respiratory illness that is transmitted from person-to-person.



Guidelines and Recommendations

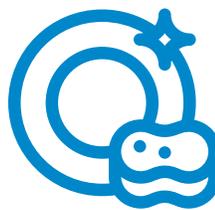
While COVID-19 doesn't appear to be transmitted through food, any worker exhibiting flu-like symptoms, that has recently traveled, or has come into contact with infected individuals should not be permitted onto the premises of a food plant.

In order to reduce the spread of COVID-19 in food plant environments, we recommend the following:



■ Anyone entering the plant should wash and sanitize their hands prior to entering the production floor.

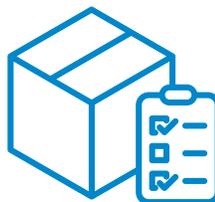
■ Any personnel that handles food products should follow current food-handling guidelines. This includes frequent hand washing, hand sanitation, good hygiene practices, GMP, and proper PPE.



■ Proper cleaning and sanitation of all food contact and non-food contact surfaces is very important. This includes the use of EPA-registered sanitizers. This is common practice for prevention of common foodborne viruses or bacteria.



■ It is recommended to follow protocols set by local as well as state and federal health departments and agencies, which may vary geographically based on the number of reported COVID-19 cases.



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