

COVID-19 Resources (as of 8-20-2020)

Headings

Government Agencies

University and Extension Resources

Produce Safety Alliance

HR Resources

Information in languages other than English

Food and Drug Administration

The FDA has teamed up with OSHA to develop the “[Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic.](#)”

FDA General FAQ (information about the virus, how to protect yourself, information about possible vaccine development, etc.)

<https://www.fda.gov/emergency-preparedness-and-response/coronavirus-disease-2019-covid-19/coronavirus-disease-2019-covid-19-frequently-asked-questions>

The [FDA has been releasing numerous updates](#) on how its work has been changing as a result of the COVID-19 pandemic. Many FDA employees are teleworking; international inspections have been delayed; and most domestic, routine inspections will be delayed.

FDA’s [food-specific FAQ website](#) includes resources available to industry members and consumers on COVID-19 and food safety.

What to Do if You Have [COVID-19 Confirmed Positive or Exposed Workers](#) in Your Food Production, Storage, or Distribution Operations Regulated by FDA

Guidance on what the FDA and USDA are doing to help [prevent interruptions at food processing facilities.](#)

US Department of Agriculture

Hub designed to assist local and regional food producers as USDA and its partners develop, share and assess resources on local and regional food system responses to COVID-19.

<https://lfscovid.localfoodeconomics.com/>

Employee at a USDA facility testing positive for COVID-19

<https://www.usda.gov/sites/default/files/documents/COVID19%20Playbook.pdf>

Information about H2A workers

<https://www.farmers.gov/manage/h2a>

On March 31, the U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) announced the extension of the expiration date of the USDA audit certifications scheduled to expire on or before May 31, 2020, by 60 days. The certification extension applies to 400 current auditees certified under the USDA good agricultural practices (GAP), domestic origin verification and plant systems audit programs. More information can be found [here](#).

Information sharing between USDA and DOL:

To help facilitate the identification of foreign and domestic workers that may be available and eligible to transfer to other U.S. agricultural sector employers to fulfill critical workforce needs within the U.S. under existing regulatory authority during the COVID-19 pandemic.

https://www.usda.gov/media/press-releases/2020/03/19/usda-and-dol-announce-information-sharing-assist-h-2a-employers?utm_campaign=2020%20BrandStorm&utm_medium=email&_hsmt=2&_hsenc=p2ANqtz--OtP5xZx1ZTMFOp6YybFMnpCXnaHfNel7Ahfd1VTUtgxN1SbYKx26Ec3nGlfKInoS8FQ8n&utm_content=2&utm_source=hs_email&fbclid=IwAR0atrFNnocG55dCpYziX0wVQLcAllIOTN0K25Q_I6dL-DKL8gH7SxDxutM

Department of Labor

OFLC Releases Round 2 of COVID-19 Frequently Asked Questions Covering Issues Related to the H-2A Temporary Agricultural Labor Certification Program.

<https://www.foreignlaborcert.doleta.gov>

DOL issues temporary paid leave rule under Families First Coronavirus Response Act. Detailed information can be found [here](#).

Centers for Disease Control and Prevention

The CDC has released the [Agricultural Employer Checklist for Creating a COVID-19 Assessment and Control Plan](#). This document is a companion piece to the recently released [guidance for Agriculture Workers and Employers](#). Agricultural employers can use this checklist to create a COVID-19 assessment and control plan for applying specific preparation, prevention, and management measures to prevent and slow the spread of COVID-19. The checklist is divided into five sections: assessment, control plan, shared housing, transportation, and children.

General CDC Guidance and Information:

<https://www.cdc.gov/coronavirus/2019-ncov/index.html>

The guidance on cleaning and disinfecting is here: <https://www.cdc.gov/coronavirus/2019-ncov/prepare/disinfecting-building-facility.html>

[Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 \(COVID-19\)](#). This link is for non-health care businesses.

A recording of the March 30 webinar with Dr. Jay Butler, deputy director for infectious diseases, providing an update to the private sector on the response to COVID-19 is available [here](#).

Recommendations on the wearing of [cloth face coverings](#).

Occupational Health and Safety Administration

Preparing Workplaces for COVID-10

<https://www.osha.gov/Publications/OSHA3990.pdf>

Environmental Protection Agency

For a complete list of COVID-19 information and resources from the EPA, visit the agency's website [here](#).

State and Local Government Resources:

Multistate, a state legislative and regulatory tracking service, has developed a [state and local policy dashboard](#) for actions taken in response to the pandemic in the states and major U.S. cities. The tracker includes all state declarations and orders and information on curfew and travel restrictions, along with other issues.

MN Dept of Ag published information on sick agricultural workers:

[https://www.mda.state.mn.us/sites/default/files/inline-files/Preparing%20for%20sick%20agricultural%20workers%20and%20COVID-19%2033120 final.pdf](https://www.mda.state.mn.us/sites/default/files/inline-files/Preparing%20for%20sick%20agricultural%20workers%20and%20COVID-19%2033120%20final.pdf)

World Health Organization

Q&A on COVID-19. What is it; how it spreads; how it is affecting people around the world, and how to get your workplace ready for COVID-19

<https://www.who.int/news-room/q-a-detail/q-a-coronaviruses>

Guidance for Food Businesses (available in French, Spanish, Russian, and Arabic)

<https://www.who.int/publications-detail/covid-19-and-food-safety-guidance-for-food-businesses>

University and Extension Resources:

NC state factsheets. Including Spanish resources. The following resources provide best practices for preparing for COVID-19 and managing risk for individuals at home and for food environments such as restaurants, grocery stores, food banks, gardens and farms.

<https://foodsafety.ces.ncsu.edu/covid-19-resources/>.

Western Region Center to Enhance Food Safety website. Factsheets for home, retail establishments, food banks, and produce farms. Includes Spanish translations.

<https://agsci.oregonstate.edu/wrcefs/covid-19-resources>

K-State resources. Includes basic information, myths about COVID-19, advice for farmers' markets and growers. Includes information in Spanish and Chinese: <https://www.ksre.k-state.edu/foodsafety/topics/covid19.html>

University of Minnesota Extension. Includes basic information and advice for farmers markets and produce delivery: <https://blog-fruit-vegetable-ipm.extension.umn.edu/2020/03/guidance-for-fruit-and-vegetable.html>

The COVID-19 farm template plan can be accessed here: <https://z.umn.edu/COVIDplan>

The COVID-19 garden template plan can be accessed here:

<https://z.umn.edu/COVIDgardenplan>

FAQ page specific to issues that fruit and vegetable farmers and gardeners are asking about in relation to COVID-19 such as cleaning and sanitizing, masks, and gloves.

<https://z.umn.edu/COVIDplanFAQ>

[Videos to share information for small farmers](#) (in English, Spanish, and Hmong)

Mississippi State resources. Geared towards food industry professionals and includes links to the CDC and FDA websites: <https://extension.msstate.edu/publications/covid-19-preventive-measures-for-food-industry-professionals>

Purdue Extension: Food Safety Implications for Extension Educators: Food Safety Implications, in [English](#), (For other languages, see Multiple Languages section)

Consumer Information from Purdue: Enhanced Food Safety Practices, in [English](#), (For other languages, see Multiple Languages section)

University of Missouri Extension has information for [farmers' markets and produce auctions](#).

[COVID-19 and specialty crops](#)

[COVID-19 and food safety](#)

Iowa State University Extension and Outreach has information for farmers' markets and U-Pick operations.

<https://www.safeproduce.cals.iastate.edu/>

The Ohio State University has multiple resources, including fact sheets for the Plain Community, tips for grocery shopping, and advice for growers.

<https://producesafety.osu.edu/covid-19>

From Cornell University Cornell Agricultural Workforce Development offers this advice for COVID-19 Prevention and Control for Farms. “Your farm workforce is not immune to coronavirus, please begin taking steps to protect yourself and your employees.”

Cornell Institute for Food Safety’s compilation of resources including data, guidelines and official statements related to foodborne transmission (no evidence) and effective sanitizers against the causative coronavirus. The Produce Safety Alliance operates as a partner organization with the IFS at Cornell. Worker training videos in [English](#) and [Spanish](#).

Lincoln University (Missouri) has collected [resources for the pandemic](#), including the [Federal Rural Resource Guide](#) and information for [farmers’ markets](#).

Resources from the University of Florida, including frequently asked questions, preventative measures, and information for community gardens.

Chris Callahan, from the North East Center to Advance Food Safety, included advice for farmers’ markets and growers on his blog. <http://blog.uvm.edu/cwcallah/2020/03/18/considerations-for-fruit-and-vegetable-growers-related-to-coronavirus-covid-19/>

From Michigan State University

Video: [On-Farm Produce Safety for Small Growers](#) during the time of COVID-19

Podcast: [Cleaning, Sanitizing, and Disinfecting](#)

[Produce Safety Alliance Temporary Remote Delivery of PSA Grower Course Policy and information on the Online Course](#)

Produce Safety Alliance Temporary Policy on remote delivery:

<https://producesafetyalliance.cornell.edu/training/covid-19-outbreak-temporary-policy/>

PSA Grower Training Online Course information:

<https://producesafetyalliance.cornell.edu/training/grower-training-courses/online-psa-grower-training-course/>

[Other organizations:](#)

United Fresh

Food Industry Recommended Protocols When Employee/Customer Tests Positive for COVID- 19

https://www.unitedfresh.org/content/uploads/2020/03/Positive-Test-Protocol-3.23.20.pdf?utm_campaign=2020%20BrandStorm&utm_source=hs_email&utm_medium=email&utm_content=85150107&hsenc=p2ANqtz-TmNDKLC_M7Ct4a3r2GdseQttC9BVvR9EPh6S0hUBUz5skU9Qfs8HcehAraUELZMudgQW05rQJYjPYhAhY2giQ_CBig&hsmi=85150107

Food Industry Association. Includes guides for handling the immediate situation and some short-term planning <https://www.fmi.org/food-safety/coronavirus>

Food and Beverage Industry Association

FBIA has posted three resources to its [website](#) for industry:

- a. [*Emergency Prevention Measures for Physical \(Social\) Distancing in Food Manufacturing Facilities as Related to COVID-19*](#), and
- b. [*Food Industry Recommended Protocols When Employee/Customer Tests Positive for COVID-19*](#).
- c. [*Screening Food Industry Employees for COVID-19 Symptoms or Exposure*](#)

Information from the [Farmers' Market Coalition](#) helps farmers' market operators respond to new regulations.

AFDO recently developed a resource on Best Practices for Conducting Produce Farm Inspections During the COVID-19 pandemic. It provides an insightful list of SOPs and considerations that may be helpful as your group is developing practices to return to activities like OFRRs.
<http://www.afdo.org/resources/Documents/Final%20DRAFT%20Produce%20Farm%20Best%20Practices%20For%20Conducting%20Inspections%20.pdf>

HR resources

SHRM resources on dealing with the pandemic from an HR perspective. Includes information about small business loans.

<https://www.shrm.org/ResourcesAndTools/legal-and-compliance/employment-law/Pages/default.aspx>

Languages other than English

Mississippi State resources. Geared towards food industry professionals and includes links to the CDC and FDA websites:

<https://extension.msstate.edu/publications/covid-19-medidas-preventivas-para-profesionales-de-la-industria-de-alimentos-incluyendo>

Extension Educators Resources from Purdue: Food Safety Implications, in [Spanish](#), [Simplified Chinese](#), and [Traditional Chinese](#).

Consumer Information from Purdue: Enhanced Food Safety Practices, in [English](#), Spanish (to be posted soon), [Simplified Chinese](#), and [Traditional Chinese](#).

NC state factsheets. Including Spanish resources. The following resources provide best practices for preparing for COVID-19 and managing risk for individuals at home and for food environments such as restaurants, grocery stores, food banks, gardens and farms.

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The FDA has released guidance for consumers on Shopping for Food During a Pandemic. It is available in English, Spanish, Chinese, Tagalog, Korean, and Vietnamese.

https://www.fda.gov/food/food-safety-during-emergencies/shopping-food-during-covid-19-pandemic-information-consumers?utm_campaign=NewsForEducators_04282020&utm_medium=email&utm_source=Eloqua

What to Do if You Have COVID-19 Confirmed Positive or Exposed Workers in Your Food Production, Storage, or Distribution Operations Regulated by FDA

Spanish: <https://www.fda.gov/food/food-safety-during-emergencies/que-debe-hacer-si-tiene-trabajadores-con-resultados-positivos-confirmados-o-que-han-sido-expuestos>

Chinese: <https://www.fda.gov/media/137667/download>

Cornell Extension: [Worker Training Video in Spanish](#)

From the World Health Organization: Guidance for Food Businesses (available in French, Spanish, Russian, and Arabic)

<https://www.who.int/publications-detail/covid-19-and-food-safety-guidance-for-food-businesses>

UMN Extension horticulture team has created a series of [short COVID-19 videos](#) to provide science-based information on transmission of the disease and how to reduce risks on farm and at farmers' market settings. They were made to be very short, and the intended audience is small farmers in any agricultural sector, especially farmers who are not native English speakers. Find links to the videos in English, Spanish, and Hmong on our website.