

COVID-19 AND FOOD SAFETY FAQ IS CORONAVIRUS A CONCERN AT GROCERY STORES?

CDC, FDA and USDA are not aware of any reports at this time that suggest COVID-19 can be transmitted by food or food packaging. Current evidence shows the biggest risk of transmission of COVID-19 is being around individuals who are symptomatic. Food businesses should be following employee health policies and local health department recommendations to keep these individuals home.

CAN I GET SICK WITH COVID-19 FROM TOUCHING FOOD OR PACKAGING IF THE CORONAVIRUS WAS PRESENT ON IT?

- The risk of transfer of viruses from food or packaging is very low, based on current research.
- To further minimize risk, handling food packaging should be followed by handwashing and/or using hand sanitizer.

HOW SHOULD PRODUCE BE HANDLED?

- If possible, use hand sanitizer before and after selecting produce items.
- Avoid touching multiple produce items when making selections.
- If concerned about fresh produce or other food being contaminated with coronavirus, wash hands before/after eating, and before touching your face.

WHAT STEPS CAN SOMEONE TAKE TO MINIMIZE RISK WHEN SHOPPING AT THE GROCERY STORE?

- Use hand sanitizer when entering stores, and wash hands and/or use sanitizer as soon as possible after leaving.
- Try to maintain social distancing as much as possible while shopping.
- Avoid touching surfaces or items unnecessarily and avoid touching your mouth, nose or face.
- Do not go shopping when showing symptoms.

WHAT IS MY GROCERY STORE DOING TO MINIMIZE MY RISK?

- Many grocery stores are following CDC guidelines on cleaning and sanitizing.
- Grocery stores may also be asking sick employees or customers to leave.

For more info, visit: www.cdc.gov/coronavirus/2019-ncov Contact: Nicole Arnold, PhD arnoldni19@ecu.edu 252-744-1026 Updated March 20, 2020



