

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 and 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: Michelle Danyluk

mddanyluk@ufl.edu 863.956.8654

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