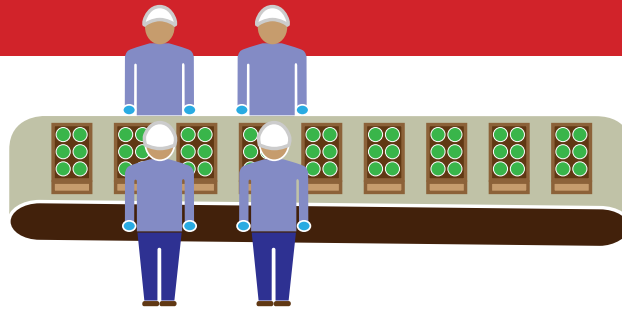


Guidelines for Packinghouse Workstations TO PREVENT SPREAD of COVID-19

COVID-19 spreads through close contact between people. To prevent spread, physical distance between people must be maintained. This can often be challenging for employees in the food industry who work in close contact at workstations. Below are some examples of how to reduce spread in vegetable packinghouses.

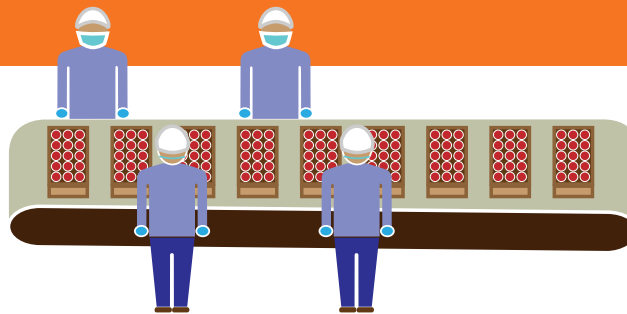
BAD:

Workers are in too close contact: Less than 6 feet apart either beside or across from each other, not wearing a cloth face covering/mask.



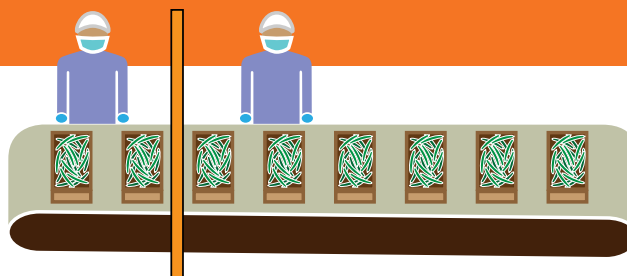
BETTER:

Workers are at least 6 feet apart and not facing one another; workers wear a cloth face covering/mask.



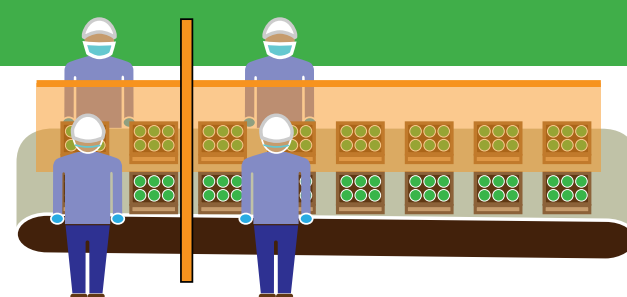
BETTER:

Physical barriers are used as partitions to keep workers separated; workers wear a cloth face covering/mask.



BEST:

Physical barriers are used to partition both between workers side by side and across from one another; workers wear a cloth face covering/mask.



Other tips:

Disinfect workstations regularly (using an EPA-recommended disinfectant found at: go.ncsu.edu/epacovid-19)

Note: this list is based on current data, but compounds have not been validated for inactivation of the virus causing COVID-19.

Handwashing is vital to prevent the spread of COVID-19. Remember to wash hands after:

- Changing face coverings
- Before harvesting produce.
- After breaks.
- After eating.
- After using the toilet.
- After smoking.
- After touching the face.
- After coughing.
- After sneezing.
- Any time hands are dirty or have touched dirty objects or surfaces.

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