



COVID-19 is Here...
Adapting Good Agricultural Practices
to meet the challenges

Webinar

April 29th, 2020

AGRI/ Sector Development/Industry Development

Elsie Friesen / GAP Food Safety Education



Agenda: Topics Covered

Disclaimer / Scope of this webinar based on HACCP

Hazard Analysis of Coronavirus -19

- what we know

Practical Adaptations to your GAPs:

- Worker hygiene
- Handwashing
- Gloves, Masks, Work clothes. Footbaths
- Physical Distancing
- Sanitizing and Cleaning – frequent touch zones, etc.

Specific Situations:

- CSAs, U-picks, Wine Tasting,

Recalls – a headache you need to be prepared for during COVID-19

Disclaimer Scope of this Webinar

- No Medical advice on COVID-19
- All changes or adaptations based on HACCP Principles, food safety; and public health safety as put out by the Provincial Health Office
- Handouts by PHO and other references are available
- NO GAP adaptations or changes to GAPs affect Certification Standard requirements
- Please contact your GAP Certification Body to learn more information on when your audit will be scheduled



Poll: Are you certified to a On-Farm Food Safety Standard?

- ☐ Yes, I have achieved a OFFS Certification.
- ☐ No, but I am working to implement a program.
- ☐ No, but would like to know more about it.
- ☐ Non-applicable

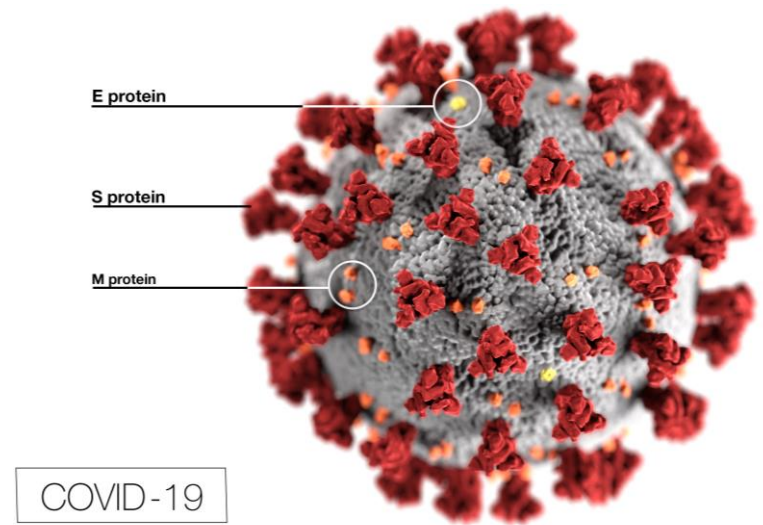
COVID-19 is HERE ...and so is HACCP

- #1: HA – Hazard Analysis
- #2: CCP – Critical Control Points
- #3: Critical Limits
- #5: Corrective Actions



COVID-19 is HERE – what do we know?

- It is a virus - which are no strangers to the food industry (e.g. Hep A, Noro virus)
- It is very contagious – travels and hitchhikes freely due to its invisibility
- It is searching for a ‘host’ or ‘reservoir’
- It is extremely tiny and not a living organism (unlike bacteria)
- It is an ‘enveloped’ virus – 😊



Structure Matters –
Bacteria 0.4 microns
Viruses 0.02 to 0.025 microns

COVID-19 is HERE

Prevention is the CURE

Being enveloped – provides a 'structure' that cleaning with soap, water and friction will interact with and damage the virus and STOP it

Prevention

- do not provide a transport vehicle for it to find a host
- do not provide a host = living cell for it to replicate within



COVID-19 is Here

Where are the Critical Control Points?

- Workers are the primary transport vehicle
- Direct Contamination, Cross-Contamination, and Secondary Contamination
- Time is an 'unknown factor'

The Food Chain



Agriculture



Transportation



Processing



Retail Store



Restaurant

COVID-19 is HERE / Worker Hygiene – Awareness is Key to making Change Happen



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- Head & face
– Masks, Shields
- Hand Washing
- Clothing
- Footwear
- Movement – where have they been? and where are they going?
- Physical distancing

COVID-19 is HERE Worker Hygiene – Hand Washing Stations



CanadaGAP /Certification Requirements (Section 11 & 15)

Choose at least one of the following 3 options (The items within each option are to be used ONLY in the order that they appear):

- ☐ hot and/or cold running **potable water** (with a receptacle to collect wastewater), soap and disposable paper towels
 - OR
- ☐ water (with a receptacle to collect wastewater), disposable paper towels and hand sanitizer
 - OR
- ☐ hand wipes and hand sanitizer
 - AND
- ☐ a garbage container
- ☐ all hand washing facilities have hand washing signs with understandable instructions
 - (e.g., appropriate language for employees, pictograms) and that are appropriate for
 - the handwashing option chosen. Refer to Appendix I: Hand Washing Sign Templates

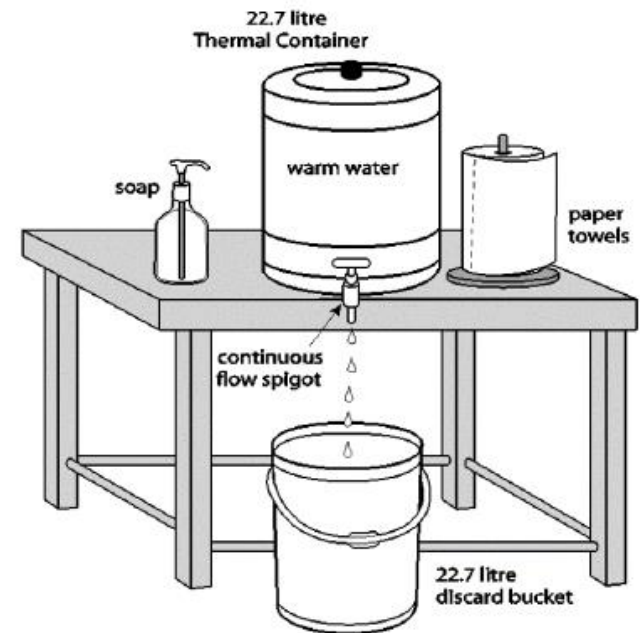
COVID-19 is HERE

Worker Hygiene – Hand Washing Stations

Handwashing

- Handwashing stations with **soap and water** must be made available to **employees in the field**, as well as immediately outside and inside all buildings that employees are working in or eating food.
- Handwashing stations may be either permanent or portable where there is a lack of pressurized water (see Appendix A: Handwashing Stations). Wash stations should be checked, cleaned, and restocked **with supplies three times a shift**.
- Soap and water hand-washing stations **can be supplemented with waterless hand sanitizers with a minimum 60% alcohol** where appropriate. For example, where supplies are available, **each employee can be provided with hand sanitizer for personal use** that is replaced prior to each shift.
- Handwashing periodically **throughout the day and especially before and after break times or when tools are switched** must be encouraged as much as possible.
- **Hand washing instructions and reminders will be posted in both English and the language appropriate for the employees at all handwashing stations.**

Appendix A – Suggested Handwashing Station





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Worker Hygiene – Hand Washing Stations

PHO recommends the following:

4. Guidance for Increased Hygiene

- **Frequent handwashing** and **avoidance of face touching** can prevent infection transmission.
- Employers should support hygiene by reminding workers to cough and sneeze into elbows, avoid touching one's face, and dispose of used tissues immediately, to avoid contaminating their hands. Wash hands with plain soap and warm running water or use hand sanitizer with a minimum 60% alcohol. **Employers must provide a suitable number of handwashing stations for the size of the work site and post signage that identifies their location or provide hand sanitizer** with a minimum 60% alcohol. Antimicrobial soap is not required for COVID-19.

**CanadaGAP
required number
of hand stations is:
ONE for every 35
workers**

Question:

Is that enough?

COVID-19 is Here / Worker Hygiene & Biosecurity Clothing / Footwear / Movements



- Gloves – training, allergens- Nitrile, cost of gloves compared to soap;
- Clothing – should be washed after each day's use;
- Footwear – borrow from Poultry Biosecurity Protocols;
 - Footbaths are Prevention aides
- Movement – drivers, shopping, off-hours, Visitor Policy SOP

Murphy's Third Law:
*Everything takes longer
than you think it will.*

COVID-19 is Here / Worker Hygiene & BioSecurity

Physical Distancing (6 feet) & COVID Assessments

- BCCDC Questionnaire Assessments are to be done Daily (PHO)
- Temperature Checks? A monitoring tool FS people trust;
- AGRI FAQs – odd row then even row;
- Physical distancing of hands to face is one of the most common habits by which people will now become infected.
- **KEY: Follow PHO handout**





COVID-19 is Here and related to its buddy SARS

What did we learn in 2003?

Directions for use:

1. **READ** the LABEL
2. **FOLLOW** the LABEL
3. **USE AS DIRECTED**
ON LABEL



- **Soap** interacts with the ‘envelop’ of the virus
- **Friction** gets the soap into tiny creases and ‘hiding spots’
- **Water** magically washes it away
- **Sanitizers** if used correctly kill off the extra pathogen load
- **Disinfectants** are chemicals that ‘oxidize’ or ‘burn’ off the virus



COVID-19 is Here and related to its buddy SARS What did we learn in 2003?

Directions for use:

1. **READ** the LABEL
2. **FOLLOW** the LABEL
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ON LABEL



- [BCCDC When to use what and where?](#)
- [Health Canada Hard surface disinfectants and hand sanitizers \(COVID-19\)](#)
- Time is required for the Kill Step to take effect
- Change your choice of disinfectant (e.g. every 6 – 12 months)

COVID-19 is Here Cleaning & Sanitation



HACCP HA confirms that ‘splashing’ is a key factor in both Direct and Cross Contamination methods.

- SSOPs are successful Prevention Tools
- High touch areas are Red Hot Zones
- Pressure washers need to be used only out of doors
- 4-Step Method of Cleaning is:
 1. Wash & Scrub with Soap & Water
 2. Rinse with plain water
 3. Sanitize with proper dilution of disinfectant
 4. Air Dry (provides Time for disinfectant to work).



COVID-19 is Here Cleaning & Sanitation

To Do List

Cleaning SSOP:

- ✓ All door handles
(In & Out)
- ✓ All light and
equipment
switches
- ✓ Vehicles
- ✓ Lunch rooms

HACCP HA key in identifying Direct and Cross-Contamination methods.

Reminders & Training Ideas:

- Make a list (e.g. AgSafe)
- Frequency of cleaning Hot zones? Hand Washing? (e.g. Cobs Bread staff wash every 20 minutes) What do you use as reminders?
- Reminders to Consumers – MOST Fruits and Veggies are not washed as in Ready-to-Eat. Reminder Stickers?
- Floors – is the mop cleaning or moving the virus laden dirt around?



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GAP Special Areas of Focus – Consumer Interactions Consumer Supported Agriculture (CSAs) – Tote Use

- Designate a spot at the farm gate for pick-up. delegate one person who interacts with the public, as much as possible, at a two metre distance.
- If you choose to deliver, empty the tote's produce into the customer's tote (which they provide, and you do not touch); or
- Use paper single-use bags for pick-up or delivery of produce; or
- If a customer must use your tote to take home product, then a strict cleaning and disinfection of the tote must be carried out when the tote is returned. See the SSOP on Cleaning

COVID-19 is HERE

GAP Special Areas of Focus – Consumer Interactions Farm Gate Sales & Wine Tasting Rooms



- Plan one-way 'In & Out' Pathways' for consumers – use tape, rope rails, direction arrows
- Set up Hand Washing stations or Sanitizing Stations prior to entering and leaving Tasting Rooms and Market
- No Self-Service
- Bundle or pre-package fruit/veggies
- Wine-tasting in single-use disposable cups and watch for Public Health announcements



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GAP Special Areas of Focus – U-Picks (Producer Supplied)

- Separate pathways in and out of the fields
- Open up larger areas of the field for picking (e.g. multiple fields at once) to allow for people to spread out
- Have signs posting requirements for physical distancing between family units
- Minimize the need for weighing of containers (e.g. charging a fixed price per container, regardless of how full they are)
- Pre-picked produce kept in cooler behind counter, not on display
- Only one customer allowed in farm stand at a time
- Payment by tap – technology needs to become your friend



Poll: Do you have a Traceability system and a Recall Program for your farm?

- ☐ Yes, and practice a Mock Recall yearly.
- ☐ No, but working on it.
- ☐ No, would like help with implementing.
- ☐ Non-applicable



COVID-19 is Here: HACCP #5 – Corrective Actions Traceability & Recall

- Great discoveries and improvements invariably involve the cooperation of many minds. I may be given credit for having blazed the trail, but when I look at the subsequent developments I feel the credit is due to others rather than to myself.”
- —Alexander Graham Bell



MURPHY'S LAW

NOTHING IS AS EASY AS IT LOOKS

EVERYTHING TAKES LONGER THAN YOU EXPECT

IF ANYTHING CAN GO WRONG

IT WILL GO WRONG

...AND AT THE WORST POSSIBLE MOMENT.



COVID-19 is Here: HACCP #5 – Corrective Actions Traceability

- Mock Recalls are now a requirement in all On-Farm Food Safety Programs
- Pre-Planning using a Traceability system is how to do Contact Tracing
- Using a number system makes it easier to apply and follow should it be required to find that 'specific' number/batch



COVID-19 is Here: HACCP #5 – Corrective Actions Start with Traceability

Consider your 'phone number', it provides the following tracing with logical number placement:

1. Your country's location
2. Your area location
3. Your specific phone location
4. You the owner of the phone (last digit).





COVID-19 is Here: HACCP #5 – Corrective Actions Start with Traceability

- #1 - Premise ID
 - #2 – Field number
 - #3 – Row number
 - #4 – Harvesting Crew
 - #5 – Harvesting Date /
Batch number
 - #6 – Your buyer
- Apply a number to the following:
 - Your Farm
 - Your Fields and rows
 - Your Harvesting crews
 - Your Harvest dates /Batch
 - Your buyers
- #Farm - #Field - #Row - #Harvest Crew - #Harvest Date - #Buyer



COVID-19 is Here: HACCP #5 – Corrective Actions Building a Recall Plan

Your Recall Plan should include:

- ✓ Information (SOP) – who does what in the Team;
- ✓ Important Phone numbers;
- ✓ Communication Plan;
- ✓ Daily Record Keeping documents which will have your Traceability #'s



#Farm - #Field - #Row - #Harvest Crew - #Harvest Date - #Buyer

COVID-19 is Here: HACCP #5: Corrective Action

Prepare with a Mock Recall

Recall Team Members

- Farm management / owner / manager
- Farm employees
- Lawyer / Insurance Agent
- Gov't Agency CFIA
- Ministry Specialists
- Suppliers
- Buyers / Packer
- Technical Consultant
- Media Consultant

Practice lets your farm team make mistakes they won't make during harvest.





**Thank You to Producers who Supplied
Key Ideas for this Webinar
Questions?**

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