

# Best Management Practices for COVID-19 Safety in Greenhouses and Nurseries

- **NYS Agriculture & Markets**
  - Jennifer Trodden, Deputy Commissioner
  - Jon Greenberg, director, Division of Food Safety & Inspection
- Richard Stup, Cornell Agricultural Workforce Specialist
- Mary Jo Dudley, director of Cornell Farmworker Program
- Betsy Bihn, Cornell Food Science, director of Produce Safety Alliance



Webinar Recorded  
May 14, 2020



**Agriculture  
and Markets**

**ANDREW M. CUOMO**  
Governor

**RICHARD A. BALL**  
Commissioner

# Produce Safety and Farm Inspection During COVID-19



# Normal Produce Safety Inspection

**Personnel Qualifications and Training (21 CFR Part 112, Subpart C)**

**Health and Hygiene (21 CFR Part 112, Subpart D)**

**Biological Soil Amendments of Animal Origin and Human Waste (21 CFR Part 112, Subpart F)**

**Growing, Harvesting, Packing, and Holding Activities (21 CFR Part 112, Subpart K)**

**Equipment, Tools, Buildings, and Sanitation (21 CFR Part 112, Subpart L)**

**Records (21 CFR Part 112, Subpart O)**

**Other Observations**



## FDA Partial Stop Work Order

3/23/2020 - This Notice of Award has been revised to restrict all activities that involve face-to-face interaction under this grant due to the Coronavirus/COVID-19 pandemic. **This applies to inspections, on-farm readiness reviews, on-farm education or technical assistance activities, and any in-person education & outreach activities - including trainings. This restriction applies regardless of the authority being used to conduct inspections.** This restriction will be in effect until further notice. If there is a need to revise objectives, timeframes, and budgets due to this restriction, please contact your Program Official and Grants Management Specialist to discuss options and to obtain guidance on the submission of a prior approval request.



# Protect yourself from COVID-19 and stop the spread of germs.



**Wash your hands** thoroughly with soap and water for **at least 20 seconds**, especially before eating.



**Avoid close contact** with people who are sick and stay home if you are sick.



**Avoid touching** your eyes, nose, and mouth.



**Stay home** as much as possible. **Everyone** – even young people and those who feel well.



If you must go out, **stay at least 6 feet away** from others.



**You must wear a face mask or face covering** in public when social distancing (staying 6 feet apart) is not possible, especially on public transport, in stores and on crowded sidewalks.



**Cover your cough or sneeze** with a tissue, then throw the tissue in the trash.



**Clean and disinfect** frequently touched objects and surfaces.

**Stay Home. Stay Safe. Save Lives.**  
[www.ny.gov/coronavirus](http://www.ny.gov/coronavirus)



## Updated Interim Guidance for Cleaning and Disinfection of Food Manufacturing Facilities or Food Retail Stores for COVID-19

April 11, 2020

*To help prevent spread of COVID-19, procedures and supplies should be in place to encourage proper hand and respiratory hygiene as well as routine cleaning and disinfection of high-risk locations. This guidance is provided for any food manufacturing facilities, food distribution centers or food retail stores so that owners, operators and other individuals can incorporate these procedures into their facility protocols.*

### Background:

On March 7, 2020, Governor Andrew M. Cuomo issued [Executive Order 202](#), declaring a state of emergency in response to COVID-19. Community transmission of COVID-19 has occurred throughout New York. To minimize further spread, social distancing and frequent cleaning measures should be put in place.

### Stop the Spread:

Signs reinforcing social distancing of a minimum of 6 feet, hand-washing, and respiratory health should be posted in prominent locations. Examples of signs that may be used are available on the Department of Health (DOH) website at <https://coronavirus.health.ny.gov/home>. Alternative languages are also available.

### Hand Hygiene:

Staff should be reminded to wash their hands with soap and water, for at least 20 seconds:

- o Before and after eating;
- o After sneezing, coughing, or nose blowing;
- o After touching face, hair, cellphone, or clothing;
- o After using the restroom;
- o Before handling food;
- o After touching or cleaning surfaces that may be contaminated; and
- o After using shared equipment and supplies.

### What steps should be taken to clean and disinfect against COVID-19?

#### Now:

All facilities should continue performing routine cleaning and sanitization of their facilities. Additionally, high-risk locations (see below) warrant cleaning and disinfection on a regular schedule.

#### Employees:

Follow all steps listed in the "[STOP THE SPREAD](#)" poster. Also, consider using a face covering if in the presence of others, if available.

If an individual with laboratory confirmed COVID-19 was symptomatic while in your facility:

Immediately contact your local health department. Clean and disinfect throughout the area.



**Respiratory Hygiene:**

- Cover coughs and sneezes with a tissue or the corner of the elbow.
- Dispose of soiled tissues immediately after use.
- DOH supports members of the public who choose to wear cloth face coverings in public settings where social distancing measures are difficult to maintain (e.g., grocery stores and pharmacies), especially in areas of significant community transmission. For additional information, please refer to the [DOH Health Advisory](https://coronavirus.health.ny.gov/system/files/documents/2020/04/doh_covid19_cloth_masks_040820.pdf), issued April 8, 2020, available at [https://coronavirus.health.ny.gov/system/files/documents/2020/04/doh\\_covid19\\_cloth\\_masks\\_040820.pdf](https://coronavirus.health.ny.gov/system/files/documents/2020/04/doh_covid19_cloth_masks_040820.pdf).

**Routine Cleaning:**

**Standard Infection Control Practices**

As part of standard infection control practices, routine cleaning should be rigorous and ongoing. Time should be allocated daily for individuals to routinely clean. Frequently touched surfaces must be prioritized for routine cleaning because these surfaces can be reservoirs for germs and an exposure pathway for transmission of COVID-19.

Examples of priority areas for routine cleaning include:

- High contact surfaces that are touched by many different people, such as light switches, handrails, cart handles, equipment buttons, shared equipment, point of sale devices, and doorknobs/handles.
- Floors and walls.
- Trash containers.
- Restrooms.
- Heat and air conditioner vents.
- Horizontal surfaces and light fixtures.
- Frequently used equipment.
- Uniform, protective equipment, and/or linens.

**Identify and routinely clean and disinfect high-risk locations.**

Examples of high-risk locations include:

**First Aid Station / Health Office:**

- Clean and disinfect health cots regularly (after each use).
- Cover treatment tables and use pillow protectors.
- Discard or launder coverings after each use.

**Examples of frequently touched surfaces:**

- Shared equipment;
- Counters, tables and chairs;
- Door handles and push plates;
- Handrails;
- Kitchen and bathroom faucets;
- Equipment surfaces;
- Equipment buttons;
- Light switches;
- Remote controls;
- Shared telephones;
- Shared computers, keyboards and mice; and
- Shared electronics and phones.

**Note:** Some surfaces or equipment are difficult to clean or are sensitive to liquids. When shared, they may contribute to indirect transmission. Locations with shared-use equipment should provide posted signs regarding proper hand-hygiene before and after using such equipment to minimize disease transmission. Also, consider using removable, washable covers to protect hard to clean equipment hardware against spills and facilitate cleaning.



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### Restrooms

- Clean and disinfect all restroom surfaces, fixtures, door knobs, push plates, and switches (at least once daily).

### Dining Areas/Breakrooms

- Clean and disinfect counters, tables, and chairs regularly (at least once daily).

### Locker rooms

- Clean and disinfect surfaces, tables, chairs and lockers regularly (at least once daily).

### Other Frequently Touched Surfaces or Equipment or Areas

- Clean and disinfect frequently touched surfaces on a periodic schedule as operational considerations allow, at least daily.

### **Cleaning and Disinfection:**

Cleaning removes germs, dirt and impurities from surfaces or objects. Disinfecting kills germs on surfaces or objects.

Individuals should use protective equipment (e.g. gloves) as recommended on product labels. Carefully read and follow all label instructions for safe and effective use.

**Step 1: Cleaning:** Always clean surfaces prior to use of disinfectants in order to reduce soil and remove germs. Dirt and other materials on surfaces can reduce the effectiveness of disinfectants. Clean surfaces using water and soap or detergent to reduce soil and remove germs. For combination products that can both clean and disinfect, always follow the instructions on the specific product label to ensure effective use. In New York State, all state agencies and state authorities are required to use green cleaning products. For additional information on the laws regarding the use of green cleaning products, see the [Policies, Guidelines and Report](#) section of NY's Green Cleaning Program website.

**Step 2: Disinfection:** Cleaning of soiled areas must be completed prior to disinfection to ensure the effectiveness of the disinfectant product. Use the [DEC list of products](#) registered in New York State identified as effective against COVID-19. This list corresponds to those identified by the EPA.

If these products are unavailable, disinfect surfaces using an EPA- and DEC\*-registered disinfectant labeled to be effective against rhinovirus and/or human coronavirus. If these commercial products are unavailable, it is also acceptable to use a fresh 2% chlorine bleach solution (approximately 1 tablespoon of bleach in 1 quart of water). Prepare the bleach solution daily or as needed.

- Label directions must be followed when using disinfectants to ensure the target viruses are effectively killed. This includes adequate contact times (i.e., the amount of time a disinfectant should remain on surfaces to be effective), which may vary between five and ten minutes after application. Disinfectants that come in a wipe form will also list effective contact times on their label.
- For disinfectants that come in concentrated forms, it is important to carefully follow instructions for making the diluted concentration needed to effectively kill



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the target virus. This information can be found on the product label.

**Step 3: Disposal:** Place all used gloves and other disposable items in a bag that can be tied closed before disposing of them with other waste. Wash hands with soap and water for at least 20 seconds immediately after removing gloves or use an alcohol-based hand sanitizer containing at least 60% alcohol if soap and water are not available. Soap and water should be used if hands are visibly soiled.

### Notification, Isolation and Disinfection:

If a laboratory confirmed case of COVID-19 works in your facility or was known to be present in your facility, promptly notify your local health department and the Department of Agriculture and Markets at [RRT@agriculture.ny.gov](mailto:RRT@agriculture.ny.gov), and perform cleaning and disinfection of all surfaces throughout the area immediately.

Your local health department will be involved in monitoring the affected individual while symptomatic (and therefore isolated) until their recovery. If an employee, the local health department will also be involved in clearing the individual from their isolation after their full recovery, thereby clearing them before returning to work.

Cleaning and disinfection should be conducted by individuals who have been trained to use products in a safe and effective manner. Training should be ongoing to ensure procedures for safe and effective use of all products are followed. Training assures that individuals are reminded to read and follow use and safety instructions on product labels. It should also identify the location of all personal protective equipment (e.g., gloves) that should be used.

\*NYSDEC registration will not be listed on disinfection product labels. Information about disinfection product registration with NYSDEC can be found at: <http://www.dec.ny.gov/nyspad/products>. If you have any questions about NYSDEC pesticide registration, please call the NYSDEC Bureau of Pesticide Management at 518-402-8748.

### More Information:

New York State Department of Health's COVID-19 Webpage:  
<https://coronavirus.health.ny.gov/home>

Listing of Local Health Departments:  
[https://www.health.ny.gov/contact/contact\\_information/](https://www.health.ny.gov/contact/contact_information/)

Centers for Disease Control and Prevention Webpage:  
<https://www.cdc.gov/coronavirus/2019-ncov/>

FDA Guidance Regarding Food and Food Handling:  
<https://www.fda.gov/emergency-preparedness-and-response/mcm-issues/coronavirus-disease-2019-covid-19-frequently-asked-questions>



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## Additional Resources:

Interim Guidance for Food Manufacturing Facilities or Food Retail Stores -

<https://coronavirus.health.ny.gov/interim-guidance-food-manufacturing-facilities-or-food-retail-stores>

Executive Order 202.16 -

[https://coronavirus.health.ny.gov/system/files/documents/2020/04/doh\\_covid19\\_eo20216employeefacecovering\\_041420.pdf](https://coronavirus.health.ny.gov/system/files/documents/2020/04/doh_covid19_eo20216employeefacecovering_041420.pdf)

Stop the Spread Poster -

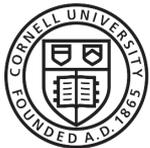
[https://www.google.com/url?sa=t&rct=j&esrc=s&source=appssearch&uact=8&cd=1&cad=rja&q&sig2=Mvax8c3yPLBupbbQTleVaA&ved=0ahUKEwi3nfbdmrPpAhWHBjcKHUaCCFE4ABABKAEwAQ&url=https://coronavirus.health.ny.gov/system/files/documents/2020/04/13067\\_coronavirus\\_protectyourself\\_poster\\_042020.pdf&usg=AOvVaw1OqIfeiCzo1xdPBKID8QiB](https://www.google.com/url?sa=t&rct=j&esrc=s&source=appssearch&uact=8&cd=1&cad=rja&q&sig2=Mvax8c3yPLBupbbQTleVaA&ved=0ahUKEwi3nfbdmrPpAhWHBjcKHUaCCFE4ABABKAEwAQ&url=https://coronavirus.health.ny.gov/system/files/documents/2020/04/13067_coronavirus_protectyourself_poster_042020.pdf&usg=AOvVaw1OqIfeiCzo1xdPBKID8QiB)

21 CFR 112 - STANDARDS FOR THE GROWING, HARVESTING, PACKING, AND HOLDING OF PRODUCE FOR HUMAN CONSUMPTION - <https://www.ecfr.gov/cgi-bin/text-idx?SID=f49731f3c0efc5c3cb3c503d17332f43&mc=true&node=pt21.2.112&rgn=div5>

# Speakers

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Cornell **CALS**

College of Agriculture and Life Sciences

# Best Practices to Lead Your Workforce

Richard Stup, Ph.D.,  
Cornell Agricultural Workforce Development

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**“Never give in.  
Never, never, never.”**  
–Winston Churchill, Prime  
Minister of the United  
Kingdom, 1940–1945.



# Farm Leaders Must Persevere

1. **Lead your team and reinforce vigilance** about sanitation and social distancing practices. Communicate and re-communicate the value of prevention.
2. **Provide the needed tools:** face coverings, cleaning solutions, brushes, buckets, mops, hand sanitizers, etc.
3. Develop the [standard operating procedures \(SOPs\)](#) for preventing COVID-19. Link to [CDC](#) and [OSHA](#) recommendations for business.
4. [Train employees](#) in how to use SOP's and tools. **Train and re-train repeatedly** as new recruits arrive at the farm. Make training for COVID-19 part of your [employee onboarding](#) and a key part of a manager's job.
5. **Assign cleaning details.** Use your leadership authority and assign important tasks to individuals as part of their work. Assign cleaning in farm-provided housing also.
6. Manage for compliance with **measurement, [feedback](#) and reinforcement.**
7. **Model the behaviors** you want from followers. Your actions speak louder than your words so model grit, determination, and most of all, perseverance.

# Prevention & Control Resources

- Talk with employees about coronavirus, how it spreads, and how to prevent infection.
- Post language-appropriate information in your workplace and employee housing.
- U.S. Centers for Disease Control and prevention (CDC) provides clear guidance about preventing infection in [English](#), [Spanish](#) and many other languages.
  - CDC [printable factsheets and posters](#), download at:  
<https://www.cdc.gov/coronavirus/2019-ncov/communication/factsheets.html>
  - CDC also provides: [Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 \(COVID-19\)](#)
- New York State Department of Health has a [Coronavirus Website](#) with posters in [English](#), [Spanish](#) and other languages for preventing coronavirus infection.
  - (<https://coronavirus.health.ny.gov/protect-yourself-and-your-family-coronavirus-covid-19>)

# Use Visuals and Language-Appropriate Resources

## Stop the Spread of Germs

Help prevent the spread of respiratory diseases like COVID-19.

Avoid close contact with people who are sick.



Cover your cough or sneeze with a tissue, then throw the tissue in the trash.



Avoid touching your eyes, nose, and mouth.



When in public, wear a cloth face covering over your nose and mouth.

Clean and disinfect frequently touched objects and surfaces.



Evite el contacto cercano con personas que están enfermas.



Cúbrase con un pañuelo desechable al toser o estornudar y luego bótelos en la basura.



Evite tocarse los ojos, la nariz o la boca.



Cuando esté en un lugar público, use una cubierta de tela para la cara sobre su nariz y boca.

Limpie y desinfecte los objetos y superficies de contacto frecuente.



Stay home when you are sick, except to get medical care.



Wash your hands often with soap and water for at least 20 seconds.



Quédese en casa cuando esté enfermo, excepto para recibir atención médica.



Lávese las manos frecuentemente con agua y jabón por al menos 20 segundos.



[cdc.gov/coronavirus](https://www.cdc.gov/coronavirus)

7/2021 & April 2, 2020 (10:48)



[cdc.gov/coronavirus](https://www.cdc.gov/coronavirus)

11/11/21 & 7/2020 (10:48)

# Sick Leave

- What is your sick leave policy?
  - All recommendations call for sick people to stay home! Toughing it out is a great way to turn an individual problem into a workforce disaster.
  - Do employees feel financially or otherwise obligated to come to work even if they are sick?
- Instruct sick employees to stay home.
  - [Symptoms](#): cough, shortness of breath or difficulty breathing, fever, chills, muscle pain, sore throat, new loss of taste or smell
  - CDC's "[What to do if you are sick](#)," in [English](#), [Spanish](#) and other languages.
- New York requires sick leave for COVID-19.
- Federal FFCRA requires 80 hours of COVID-related sick leave and can be reimbursed.

# Plan for Distancing or Quarantine in Employee Housing

- Spread out employees in existing housing to increase social distancing and reduce infection
  - Keep beds 6 feet apart, increase ventilation by opening windows or turning up fans
- Act now to secure additional housing, if possible
  - Federal and state authorities are being flexible with additional H-2A and other temporary housing
  - NYSDOL: keep informed but do what is right to protect employee health
- Make plans now for separating sick or quarantined workers
  - Contact county health department if you have an employee who needs to be quarantined/isolated and this can't happen at home
  - Facilities, management plans, food and water, cleaning, monitoring health
- Discourage visiting and social interaction:
  - Train about COVID-19 social distancing
  - Organize grocery/supply runs, discourage individual store trips/socializing.
  - Implement and reinforce the [governor's 10-point plan in NYS on PAUSE](#)
    - No gatherings of people, stay 6-feet part, limit contact
    - Point 5: "Businesses and entities that provide other essential services **must implement rules** that help facilitate social distancing of at least six feet."
- [Recommendations for Temporary Worker Housing](#) from Washington State Dept of Health

# Employee Transportation

- Hand cleaning before and after
- Limit passengers to maintain 6 feet of separation
- Stagger start times and shifts
- Wear cloth masks
- Open windows to increase ventilation
- Consider installing physical barriers
- Clean and disinfect vehicles after each trip
- NY Center for Agricultural Medicine and Health <https://www.nycamh.org/covid-19/>



# New York Forward Plan

<https://forward.ny.gov/industries-reopening-phase>

## Business Safety Precautions (quoted from NY Forward Plan)

- Each business and industry must have a plan to protect employees and consumers, make the physical work space safer and implement processes that lower risk of infection in the business.
  - In developing these plans, businesses will need to consider three main factors.
1. **Protections for employees and customers.** These include possible adjustments to workplace hours and shift design as necessary to reduce density in the workplace; enacting social distancing protocols, and restricting non-essential travel for employees.
  2. **Changes to the physical workspace,** including requiring all employees and customers to wear masks if in frequent close contact with others and implementing strict cleaning and sanitation standards.
  3. **Implementing processes that meet our changing public health obligations,** like screening individuals when they enter the workplace, or reporting confirmed positives to customers. While these processes will vary from business to business, almost everyone will have to adapt, in some way or another, to our new normal.

# Interim Guidance For Non-food Related Agriculture Activities During The Covid-19 Public Health Emergency

- <https://www.governor.ny.gov/sites/governor.ny.gov/files/atoms/files/NonFoodAgricultureMasterGuidance.pdf>
- 10-page document with extensive and helpful guidance
- “Responsible Parties” appears to be business owners/managers
- Document asks you to “affirm” that you read it at a state website:
  - *“At the link below, affirm that you have read and understand your obligation to operate in accordance with this guidance:  
<https://forms.ny.gov/s3/ny-forward-affirmation>”*

# NY Forward: Business Re-Opening Safety Plan Template

- [https://www.governor.ny.gov/sites/governor.ny.gov/files/atoms/files/NYS\\_BusinessReopeningSafetyPlanTemplate.pdf](https://www.governor.ny.gov/sites/governor.ny.gov/files/atoms/files/NYS_BusinessReopeningSafetyPlanTemplate.pdf)

## I. People

- A. Physical Distancing

## II. Places

- A. Protective Equipment
- B. Hygiene and Cleaning
- C. Communication

## III. Process

- A. Screening
- B. Contact tracing and disinfection of contaminated areas

## IV. Other



The image shows a screenshot of the 'NY FORWARD BUSINESS RE-OPENING SAFETY PLAN TEMPLATE' document. At the top, there is a dark blue header with the 'NEW YORK STATE' logo and 'Department of Health'. Below the header is an orange banner with the title 'NY FORWARD BUSINESS RE-OPENING SAFETY PLAN TEMPLATE'. The main content area is white and contains the following text:

Each re-opening business must develop a written Safety Plan outlining how its workplace will prevent the spread of COVID-19. A business may fill out this template to fulfill the requirement, or may develop its own Safety Plan. **This plan does not need to be submitted to a state agency for approval** but must be retained on the premises of the business and must be made available to the New York State Department of Health (DOH) or local health or safety authorities in the event of an inspection.

Business owners should refer to the State's industry-specific guidance for more information on how to safely operate. For a list of regions and sectors that are authorized to re-open, as well as detailed guidance for each sector, please visit: <https://forward.ny.gov/>

**COVID-19 Reopening Safety Plan**

**Name of Business:**

**Industry:**

**Address:**

**Contact Information:**

**Owner/Manager of Business:**

**Human Resources Representative and Contact Information, if applicable:**

**I. PEOPLE**

**A. Physical Distancing.** To ensure employees comply with physical distancing requirements, you agree that you will do the following:

- Ensure 6 ft. distance between personnel, unless safety or core function of the work activity requires a shorter distance. Any time personnel are less than 6 ft. apart from one another, personnel must wear acceptable face coverings.
- Tightly confined spaces will be occupied by only one individual at a time, unless all occupants are wearing face coverings. If occupied by more than one person, will keep occupancy under 50% of maximum capacity.

At the bottom of the page, there is a dark blue footer with three orange buttons: 'STAY HOME.', 'STOP THE SPREAD.', and 'SAVE LIVES.'



Cornell Cooperative Extension

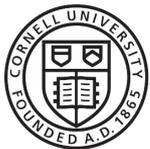
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# Summary

- Listen to the science.
- Lead with authority and communicate, communicate, communicate.
- Be empathetic, this is tough for everybody.
- Write your plan, stick to your plan, and **document your actions**.
- Persevere.

# Additional Resources

- General Questions & Links: <https://eden.cce.cornell.edu/>
- Food Production, Processing & Safety  
Questions: <https://instituteforfoodsafety.cornell.edu/coronavirus-covid-19/>
- Employment and Agricultural Workforce  
Questions: <http://agworkforce.cals.cornell.edu/>
- Cornell Small Farms Resiliency  
Resources: <https://smallfarms.cornell.edu/resources/farm-resilience/>
- Financial and Mental Health Resources for Farmers: <https://www.nyfarmnet.org/>
- Short Educational Videos on COVID-19 in Spanish and Mam (Guatemala):
  - [www.farmworkers.cornell.edu](http://www.farmworkers.cornell.edu)
  - [www.trabajadores.cornell.edu](http://www.trabajadores.cornell.edu)



# Thanks and Take Care

## Questions?



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# The Cornell Farmworker Program

*Addressing the needs of farmworkers and their families through research, education and extension.*

The Cornell Farmworker Program  
275 Warren Hall  
Cornell University, Ithaca, NY 14853

Telephone: (607) 254-5194

Fax: (607) 255-9710

Email: [farmworkers@cornell.edu](mailto:farmworkers@cornell.edu)

Websites:

[www.farmworkers.cornell.edu](http://www.farmworkers.cornell.edu)

[www.trabajadores.cornell.edu](http://www.trabajadores.cornell.edu)



# Interviews with Farmworkers- Ongoing Needs Assessment



# COVID 19 and Farmworkers



**New Challenges**

**New Partners**

**New Conversations**

# Priority on Maintaining Ongoing Communication with Farmworkers

- **Text messaging to 2500 farmworkers**

**Videos in Spanish, Mam and other indigenous languages about transmission of COVID- 19 and protective measures**

**Spanish language calls with Q and A with Dr. Canario,  
Medical Director of Finger Lakes Community Health**

**Mechanism to respond to text message requests for masks, additional medical advice,  
legal referrals**



# Provide trustworthy, culturally and linguistically appropriate resources and support to Farmworkers

**Short videos on COVID 19** transmission and protections in Spanish and indigenous languages for low literacy populations

**Regularly scheduled telephone Q and A** with a trusted medical provider

**Delivery of 3,000 cloth face coverings** to farmworkers

**Facilitation of food delivery**

**COVID 19 Fact sheets**

**Continuation of virtual legal consultations for emergency**

**preparedness and assigning temporary guardians for**





# How to Wear and Wash Your Mask

# Cómo Usar y Lavar su Mascarilla



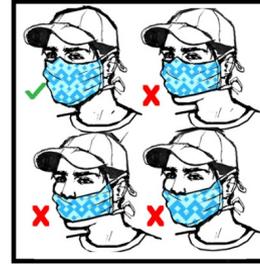
**Lávese las manos.**  
Wash your hands.



**Presione su nariz para ajustar la mascarilla.**  
Press nose wire to fit.



**Amarre los lazos firmemente, antes de.....poner la gorra.**  
Tie ties firmly before.....putting hat on.



**Use la mascarilla correctamente.**  
Wear mask properly.



**No toque la máscara.**  
Do not touch mask.



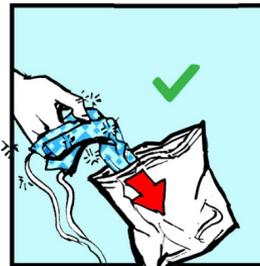
**Quítese la máscara desamarrando lazos.**  
Remove mask with ties.



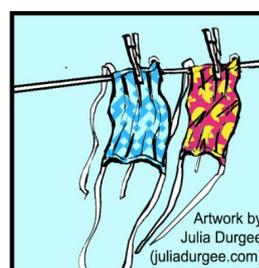
**Quítese la máscara para comer o beber.**  
Remove mask to eat, drink or smoke.



**No se ponga mascarilla usada.**  
Don't use mask again.



**Ponga la mascarilla usada en una bolsa.**  
Put used mask in bag.



Artwork by  
Julia Durgeon  
(juliadurgeon.com)

## Programa de Apoyo a los Trabajadores Agrícolas de Cornell

mas información  
[www.trabajadores.cornell.edu](http://www.trabajadores.cornell.edu)  
[www.farmworkers.cornell.edu](http://www.farmworkers.cornell.edu)  
o mande un mensaje al  
(607) 224-8821

**Para preguntas médicas,  
llame 1-800-724-0862**



# ¿Qué es el Coronavirus?



Coronavirus conocido, como COVID-19, es un virus nuevo que causa síntomas parecidos a la gripe o flu comunes. El virus se transmite a través de varias maneras, incluyendo:

- A través del aire cuando personas infectadas hablan, estornudan, o tosen.
- Tocando superficies contaminadas con el virus y tocándose la cara, boca u ojos.

## ¿Cuáles son los síntomas?

- Tos seca
- Dificultad al respirar
- Fiebre más de 100.4 °F
- Dolor de cabeza, garganta o pecho



**¿Cuándo debo llamar al 911 o ir a la sala de emergencia?** Si usted tiene:

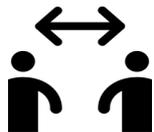
- 1) Fiebre más de 102°F.
- 2) Grave dificultad al respirar.
- 3) No puede comer o levantarse de su cama.
- 4) Si sus labios están morados.



# ¿Cómo se puede proteger?

## How can one protect oneself?

- **Limite salir** a lugares donde estén muchas personas.
- Manténgase por lo menos **2 metros** alejado de otras personas en lugares públicos.



- **No se toque la cara, boca, ojos o nariz** sin antes lavarse o desinfectarse sus manos.



Si sale de su hogar a comprar o a trabajar:

- ✓ Siempre **cúbrase la boca y la nariz** con una mascarilla.
- ✓ **Quítese los zapatos** antes de entrar a su hogar y **cámbiese su ropa**.
- ✓ **Lave y desinfecte sus manos** vigorosa y frecuentemente.
- ✓ **Lave frutas, verduras** y **tire los empaques** que traen algunos productos de la tienda al venir de compras.





## *Suggestions for staying healthy during reopening in NYS*

### ***Sugerencias para mantener buena salud con la reapertura en NYS***

***Wednesday, May 20, 2020***

**Miércoles, Mayo 20, 2020**

**6:30 PM (ET)**

**Doctor José Canario, Director de Medicina General del Finger Lakes  
Community Health**

Will provide suggestions for remaining healthy during reopening.

Q and A and responses to questions submitted in advance.

***Webinars and  
Spanish language calls***



For more information contact:

The Cornell Farmworker Program  
275 Warren Hall  
Cornell University Ithaca, NY 14853

Telephone: (607) 254-5194

Fax: (607) 255-9710

Email: [farmworkers@cornell.edu](mailto:farmworkers@cornell.edu)

Websites: [www.farmworkers.cornell.edu](http://www.farmworkers.cornell.edu)

[www.trabajadores.cornell.edu](http://www.trabajadores.cornell.edu)



# Speakers

- NYS Agriculture & Markets
  - Jennifer Trodden, Deputy Commissioner
  - Jon Greenberg, director, Division of Food Safety & Inspection
- Richard Stup, Cornell Agricultural Workforce Specialist
- Mary Jo Dudley, director of Cornell Farmworker Program
- **Betsy Bihn, Cornell Food Science, director of Produce Safety Alliance**





# Produce Safety

ALLIANCE



## Implementing Effective Practices: Social Distancing, Sanitation Practices, and More to Reduce COVID-19 Risks in Greenhouses



Elizabeth A. Bihn, Ph.D.  
Produce Safety Alliance Director  
May 14, 2020



Cornell University  
Department of Food Science



# Consider the Science

- SARS-CoV-2 has created a disruption across the whole food system and a need for new considerations
- Must still manage food safety as well as COVID 19 risks
  - Good news! Some practices overlap and already in place
- Prioritize most impactful actions
- Each operation is different, so important to think through how implementation looks
- Something new almost everyday...for everyone!
  - **We are all learning!**



# Priority #1 : Social Distancing

- Social Distancing is Most Important!
  - SARS-CoV-2 is predominantly spread person to person
- Think about the entire operation and how to implement at least 6 ft of distance between people
  - Review planting, harvest, packing, sales
  - May need to rethink work schedules
  - May need to consider flow
  - Things may move slower
- Require cloth face coverings for everyone





# Social Distancing Challenges and Risk Reduction Options

- Social distancing is not possible
  - Critical practices; Checking out customers
  - Use barriers and practices to reduce risks; Plexiglass
- Divide crews by family, transportation, housing
  - Group people who are socially together
  - Minimize risks of losing all labor groups
- For sales, limit people & family groups
  - Reserve times
  - Establish wait protocols





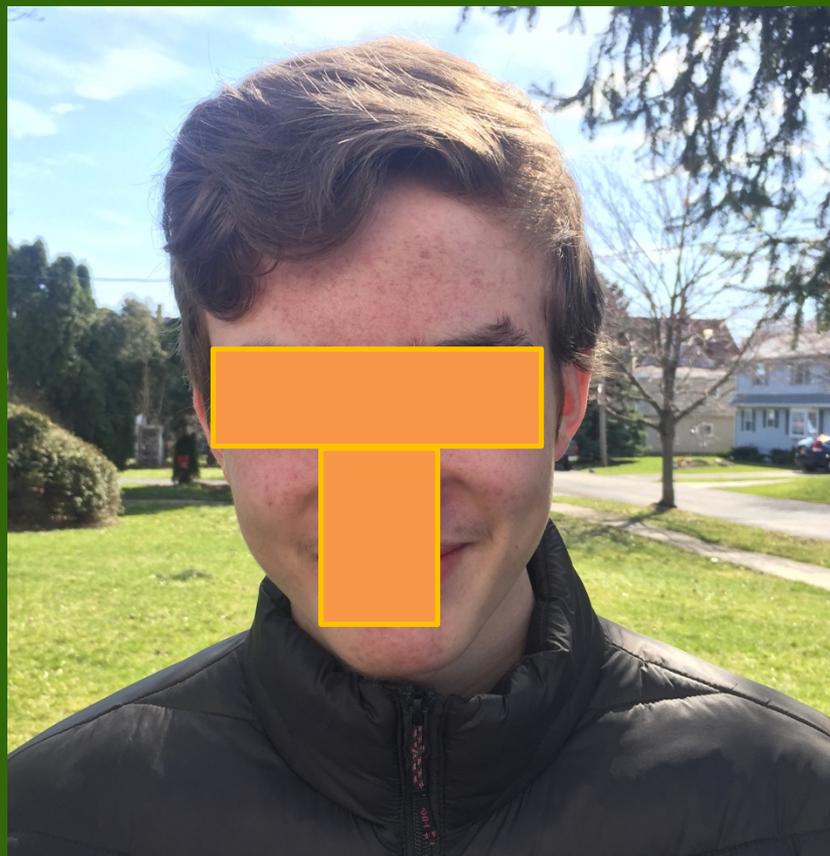
# Hand sanitation & Face Touching

- Handwashing & hand sanitizer use
  - Employees & Customers must have access; must use
  - Food safety & COVID-19!
- Don't touch the face!
  - Very, very difficult for people
  - Include things people overlook; eating, smoking
  - Makes handwashing and hand sanitizer use that much more important!





# Avoiding Touching Your Face





# And what that really means...



**Produce Safety**  
ALLIANCE



# Cleaning, Sanitizing, Disinfecting Oh My!

- Pre-COVID-19 still a need to understand difference between cleaning and sanitizing
- Stick with current cleaning and sanitizing SOPs unless reason to believe COVID-19 on the farm
- Increase C/S of commonly touched surfaces
  - May use disinfecting for these areas
- COVID-19 created many questions about how and when to disinfect
  - EPA N-List of disinfectants: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>





# Actions for Positive Impact

- **Communication**
  - Always important; Critical Now!
  - Lots of misinformation, need to convey risks, policies, and plans to employees, customers, and consumers
- **Update farm food safety plan**
  - COVID-19 is not foodborne, but since food safety plan has relevant policies and SOPs, easiest to add/modify
- **Training, Training, Training**
  - Social distancing & cloth face coverings; work & community
  - Hand sanitation; commonly touched surface sanitation





# Cleaning, Sanitizing, Disinfecting Resources

- Many new resources but still lots of questions
- **Always Be Cleaning & Sanitizing + Understanding Disinfection Webinar – L Johnston, C Simmons, E Rogers, C Gunter, NCSU**
  - <https://ncfreshproducesafety.ces.ncsu.edu/2020/04/always-be-cleaning-sanitizing-understanding-disinfection-webinar/>
- **A Guide to Cleaning, Sanitizing, and Disinfecting for Produce Farms – C Callahan, UVM**
  - <https://blog.uvm.edu/cwcallah/2020/03/30/clean-sanitize-disinfect/>
- **Setting the Record Straight on Cleaning, Sanitizing and Disinfecting in the COVID-19 Era and Beyond – R Petran, Ecolab**
  - <https://producesafetyalliance.cornell.edu/resources/educators-group/>



# Additional Resources

- **Institute for Food Safety at Cornell University**

<https://instituteforfoodsafety.cornell.edu/coronavirus-covid-19/food-industry-resources/>

- **NCSU COVID-19 Food Safety Resources**

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

- **Best Management Practices for U-Pick Farms During the COVID-19 Pandemic**

<https://smallfarms.cornell.edu/resources/farm-resilience/best-management-practices-for-u-pick-farms-during-the-covid-19-pandemic/>



# The PSA Website

<http://producesafetyalliance.cornell.edu/>

**En español:** [es.producesafetyalliance.cornell.edu](http://es.producesafetyalliance.cornell.edu)

The screenshot shows the homepage of the Produce Safety Alliance website. At the top, the title "Produce Safety Alliance" is displayed in a red serif font. Below it is a navigation menu with links for "Training", "PSA Curriculum", "Resources", "News", "Food Safety Modernization Act", "The Alliance", and "Contact Us". The main content area features a large photograph of a farmer operating a red tractor in a field with a center pivot irrigation system. Below the photo is a red banner with the text "WELCOME TO THE PRODUCE SAFETY ALLIANCE WEBSITE!". To the left of the banner is the Produce Safety Alliance logo, and to the right is a smaller photo of a field with irrigation. Below the banner is a paragraph of text: "Providing fundamental, science-based, on-farm food safety knowledge to fresh fruit and vegetable farmers, packers, regulatory personnel and others interested in the safety of fresh produce." To the right of the banner is a section titled "Water Summit Meeting" with a sub-headline: "The Produce Safety Alliance hosted a Water Summit on February 27-28, 2016 at the".



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