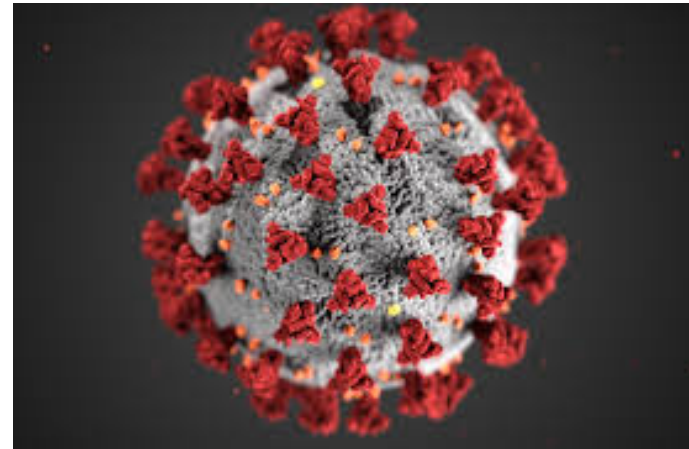
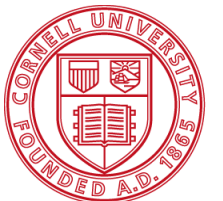


How Should my Business Respond to COVID-19? A Q & A Zoom Session for the Produce Industry: Apple Packing Facilities

July 16th, 2020

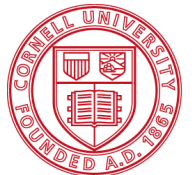


Cornell Cooperative Extension | **Lake Ontario Fruit Program**



Agenda

- Welcome, Zoom Basics – Craig Kahlke, Fruit Quality Management, Team Leader, Lake Ontario Fruit Program (~ 5 min)
- Short (~ 3 min each) presentations by the following panelists:
 - Dr. Rich Stup, Cornell Workforce Development Program
 - Dr. Elizabeth Bihn, Institute of Food Safety at Cornell University
 - Matt Wells, Director of Field Services, New York Apple Sales
 - Dr. David Bell, Public Health Emergency Preparedness Coordinator for the Genesee and Orleans County Health Departments
 - Mark Wiltberger, Business Management Specialist, CCE- Lake Ontario Fruit Program



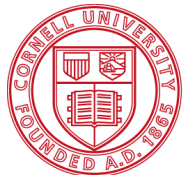
Agenda (continued)

You can also ask questions during any of the panelists presentations, please use the Q & A box or raise your hand to be allowed to ask the question live

Panelist also available to answer questions:

Dr. Chris Watkins, Director of CCE & Professor,
Postharvest, Cornell

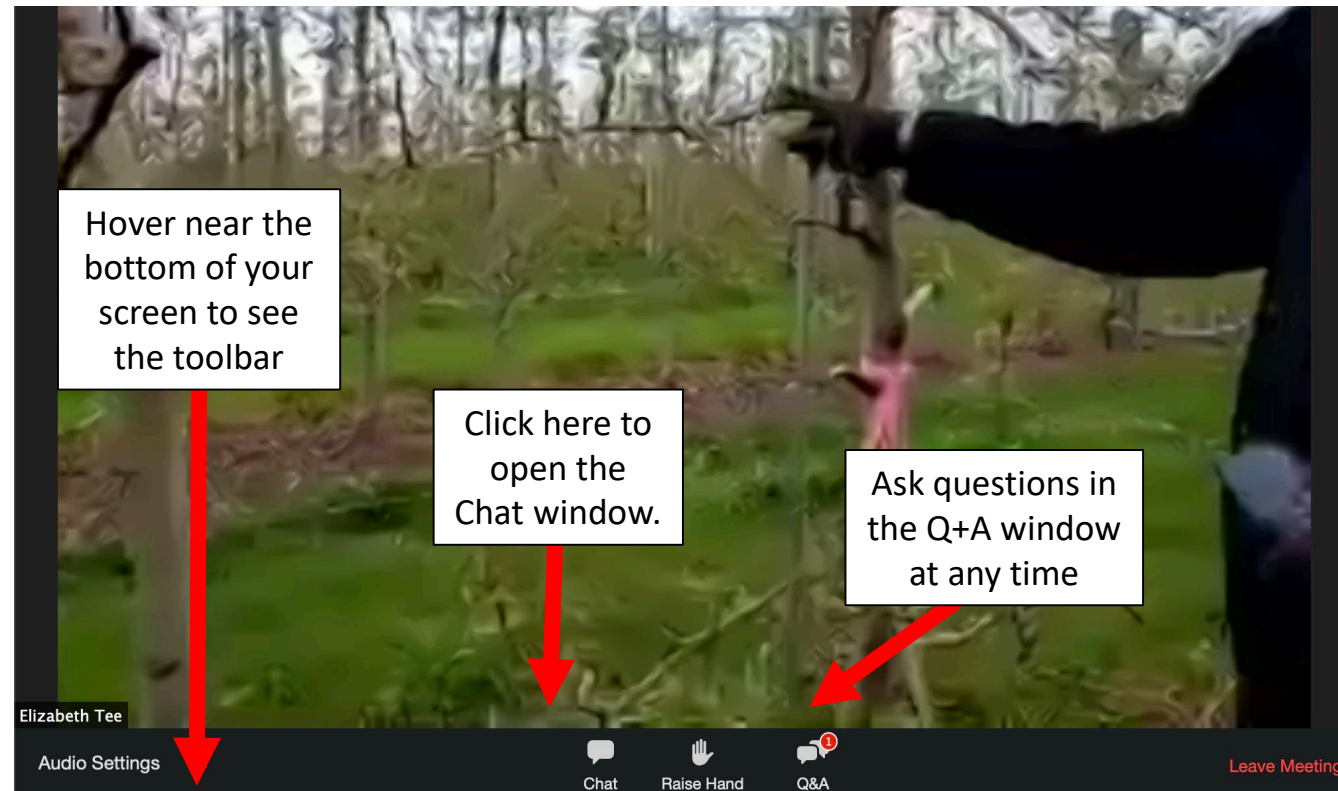
Other Questions and Answers (~ 40 min)



Zoom Webinar Basics

You are automatically muted.

You can ask questions at any time during the presentation by typing them in the **Q+A window**. We will address all your questions at an appropriate time during the presentation. You can also click the **“Raise Hand” button** and you can ask you question live at the appropriate time, you’ll be unmuted. Please use the **Chat** window for technical questions only (audio/vide problems, etc.) Links to other resources can also be found in the chat window.



3 Overarching themes

- **Think strategically**
- **Find what works for you**
- **Know your risks**

New York Forward Business Safety Plans

- The state's "Business Safety Plan Template" <https://forward.ny.gov/>
 - People, Place, Process
 - Plan required for all businesses
- CCE Resources for farms:
<https://agworkforce.cals.cornell.edu/ny-forward-business-safety-plan/>
 - Templates plus considerations and examples
- Step by step video guide:
<https://youtu.be/V2PH3wCgdhc>



NY Forward Business Safety Plan Support for Farms

Business Safety Plans Required For All Farms

Cornell Cooperative Extension Webinar Series on developing safety liability risk

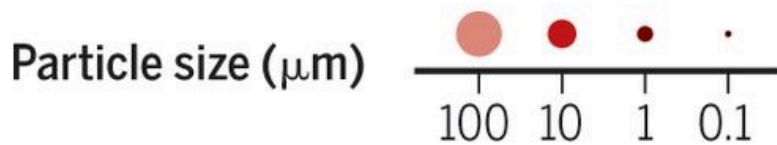
[Welcome Video](#)

[Step by Step Video on How to Access Documents](#)



Masks reduce airborne transmission

Infectious aerosol particles can be released during breathing and speaking by asymptomatic infected individuals. No masking maximizes exposure, whereas universal masking results in the least exposure.



Infected, asymptomatic



Healthy

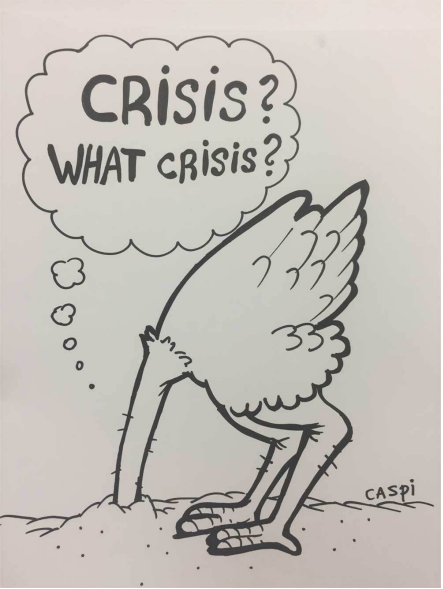


Key Points:

- Wearing a mask reduces risks, predominantly for others
- Does not eliminate risks
- Increase in cumulative time together increases exposure

Other Options for Risk Reduction

- Social distancing
- Cohort development

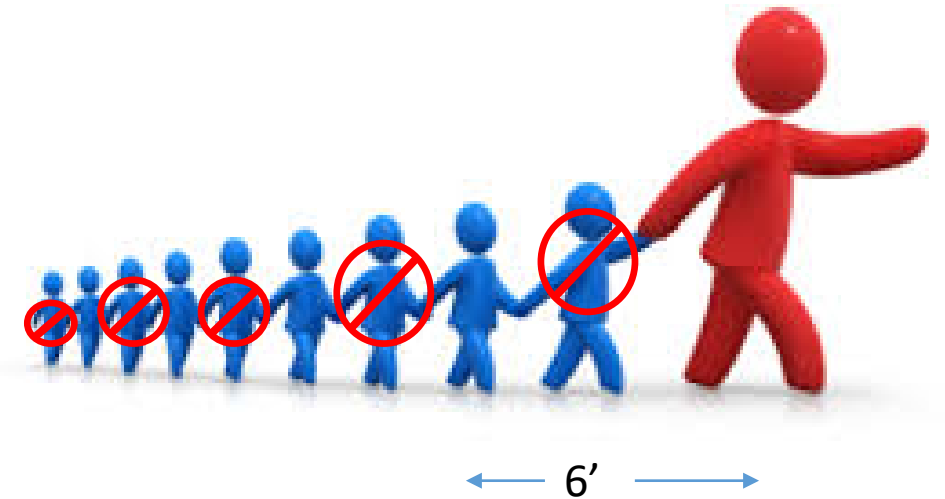


Risk Management in a Crisis:

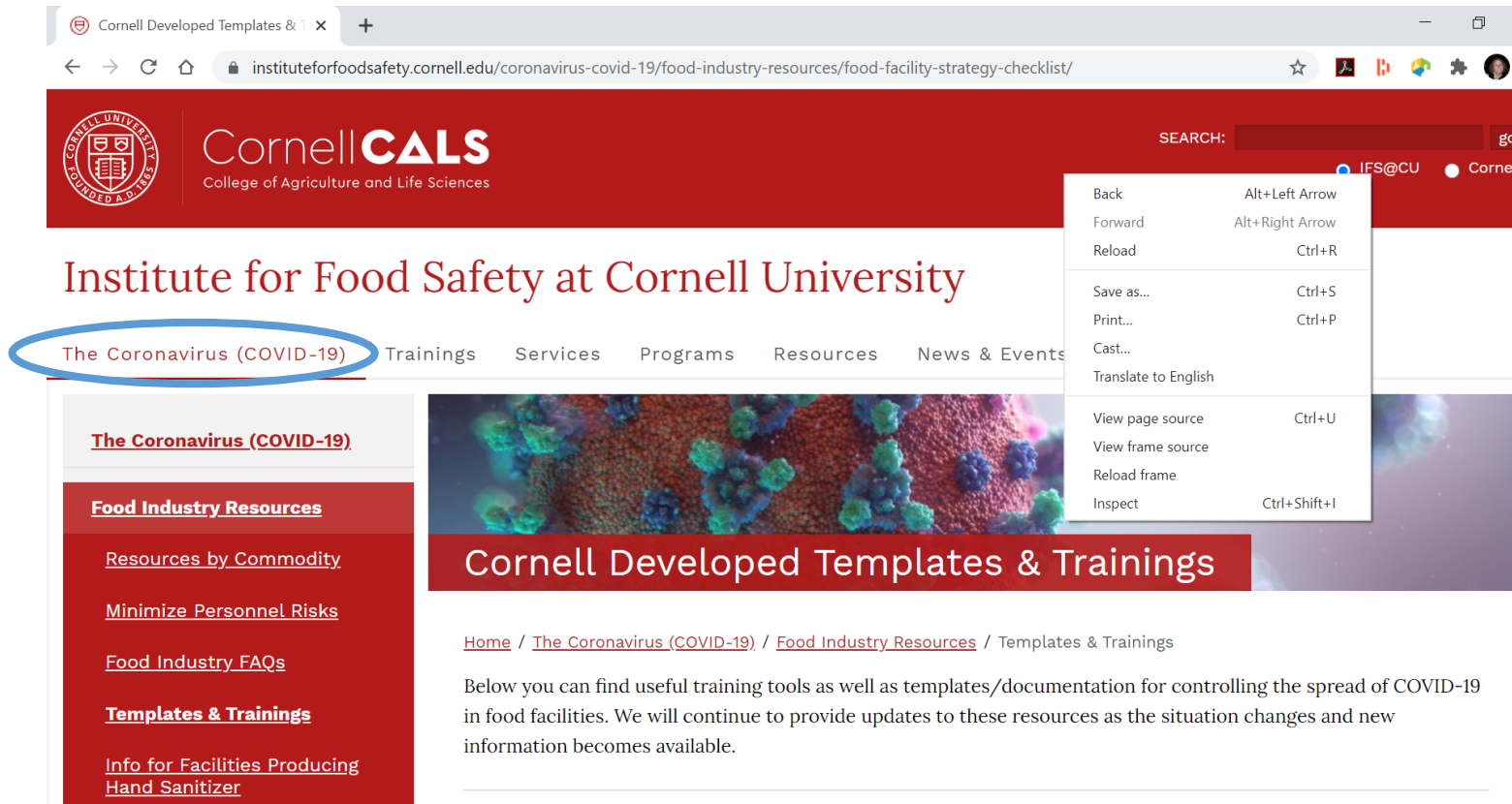
- Identify, assess and control threats to a business
- Spectrum of Risk:
 - Lack of sufficient labor to a complete shutdown for days/weeks.
 - Financial losses from production inefficiencies and loss of customers.

Lead the Way:

- A crisis needs a leader
- Facility procedures, policies, controls etc. needed to minimize risk will only work with employee engagement



Where to Start?



The screenshot shows a web browser window with the URL instituteforfoodsafety.cornell.edu/coronavirus-covid-19/food-industry-resources/food-facility-strategy-checklist/. The page header features the Cornell CALS logo and a search bar. The main navigation bar includes links to [The Coronavirus \(COVID-19\)](#), [Trainings](#), [Services](#), [Programs](#), [Resources](#), and [News & Events](#). A sidebar on the left contains links to [The Coronavirus \(COVID-19\)](#), [Food Industry Resources](#), [Resources by Commodity](#), [Minimize Personnel Risks](#), [Food Industry FAQs](#), [Templates & Trainings](#), and [Info for Facilities Producing Hand Sanitizer](#). The main content area displays a large image of a virus particle and the text "Cornell Developed Templates & Trainings". Below this, a breadcrumb trail shows the path: [Home](#) / [The Coronavirus \(COVID-19\)](#) / [Food Industry Resources](#) / [Templates & Trainings](#). The text below the breadcrumb trail states: "Below you can find useful training tools as well as templates/documentation for controlling the spread of COVID-19 in food facilities. We will continue to provide updates to these resources as the situation changes and new information becomes available."

- Training Videos
- Food Facility Strategy Checklist
- Decision Trees
- Symptoms Checklist
- Standard Operating Procedures

www.Instituteforfoodsafety.cornell.edu

SYMPTOM Monitoring, quarantine, & isolation

- All international travel and travel from NYS restricted states (<https://coronavirus.health.ny.gov/covid-19-travel-advisory>) requires at least Precautionary Quarantine, and completion of the NYS Traveler Health Form. PRECAUTIONARY QUARANTINE can become MANDATORY QUARANTINE at discretion of local health departments at any time.
- PRECAUTIONARY vs. MANDATORY QUARANTINE – same except for health dept. enforcement
- MANDATORY ISOLATION is for confirmed cases
- **SYMPTOM MONITORING** above normal baseline, including body temperature
 - Temperature must be “monitored” prior to work. This can include experience of feeling feverish, however thermometers are preferred. There is no need to record temperatures, only to ensure than no one is working with a fever of 100.0 F or above. This can all be done differently – FIND WHAT WORKS FOR YOU.
 - Temperature and fever is only one symptom. Employers must monitor for all symptoms consistent with COVID-19. PURPOSE AND INTENT IS MORE IMPORTANT THAN ANY CHECKLIST.
 - If any symptoms develop, seek medical advice as to whether COVID-19 testing is advised.
 - If test is advised, do not allow work until negative test result is obtained. If test is positive, worker must be **ISOLATED** (separate sleeping and bathroom facility), and can only return to work once isolation is over. Close contacts must be **quarantined**

Communicating Effectively with Your Employees is Critical

- *Communicating effectively with your employees may be the most critical action you take to reduce the risk of an outbreak at your facility.*
- **Coronavirus = Community Spread:** *How employees act away from work has just as much an effect on virus spread as how they act at work.*
- **Emphasize the importance of social distancing away from work:** *why it is important and how to practice social distancing.*
- **Show company commitment** to COVID-19 Safety Practices.
- **Provide opportunities to listen** to employee concerns and fears. *Show company commitment to employees.*
- **Commit time and resources** for formal and informal training.
- **Use multiple modes of communication.**
- **Communicate frequently.** Repetition is good. *Create a culture of safety with these practices.*



Questions & Answers

- Pre-submitted Questions
- Submitted During Today's Webinar



Submitted Questions

- How much is known about COVID-19 transmission in produce?
- We are being told repeatedly that there is no risk of infection by touching produce, but we are also being told to sanitize all that we touch. Barbers/restaurants, etc., are disinfecting between clients/tables. Can you explain the contradiction?
- Given the recent spike in COVID cases in produce packing plants, is the produce industry taking any lessons from the meat packing industry's recent experience in this area to try to keep things under control?
- How will quarantine and/or testing be handled?
- What is the most effective no contact thermometer to use administered by someone with no experience? What do you do with the information: record name and temp or would a simple check mark system suffice?
- What should the recommendation for reusing wax boxes be for farmers that pack CSA boxes? What if they wait 2+ weeks in between reuse? Do they need to use a plastic liner? Doesn't the research show the virus would be dead by then (2+ weeks later) on a box?



Submitted Questions

- What have we learned about how to best support farmworkers?
- Any easy and practical resource suggestions for updating employee training to reflect Coronavirus? Especially for farmers who rely on the Cornell Video or other tools and may be uncomfortable getting up there and explaining pandemic precautions.
- How can farms address farmworker housing during COVID-19? Re challenges for social distancing, quarantine challenges with farm housing, working. Guidance directs farmers to County Health Departments, but more may be needed.
- How to reduce COVID hazards in workers at harvest (By ex raspberry, blueberries, garés)



Submitted Questions

- How can the industry be more prepared if a second wave of infection occurs?



Thank You!

Our Participants

Our Panelists

Cornell Cooperative Extension | **Lake Ontario Fruit Program**

