



COVID-19 (Novel Coronavirus Disease) and Food Production in Washington State

The situation around COVID-19 (Novel Coronavirus) disease in Washington State continues to develop. To be clear, food and dairy products **have not been identified as a source** of COVID-19 infection.

However, ensuring your employee's are following regulatory requirements and industry best practices for employee Good Manufacturing Practices and plant sanitation will help to mitigate the risk of employee to employee transmission in your facility.

The Food Safety Program is reviewing guidance to our inspection staff, encouraging everyone to take care of their health and requiring them to avoid working in the public if they are not feeling well.

Current recommendations

Here are a few important reminders for you and your employees:

- Wash hands frequently and thoroughly with soap and water for at least 20 seconds.
- Cover coughs and sneezes. Employees can sneeze into their shirt sleeve, but should NOT sneeze or cough into their hands. Wash hands immediately with soap and water after each cough or sneeze.
- Employees should avoid touching their eyes, nose, and mouth to help slow the spread of germs. Current food safety rules require your employees to wash their hands whenever they touch their eyes, nose, or mouth.



Stay informed

We encourage you to stay up to date on current information by monitoring the Washington State Department of Health's website at doh.wa.gov/coronavirus. There, you can find the most recent updates on the virus, recommendations and answers to commonly asked questions.

The Center for Disease Control and Prevention, at [CDC.gov/coronavirus](https://www.cdc.gov/coronavirus), is also maintaining important information regarding the virus and the steps you can take to protect your family and staff along with reducing the likelihood of its transmission.

As always, WSDA is a resource if you have food safety questions. Do not hesitate to contact us at foodsafety@agr.wa.gov or 360-902-1876.