

## COVID-19 Food Safety For Produce Auctions

COVID-19 is not a foodborne illness. The virus affects the lungs (respiratory system). There have been no reports that anyone has become sick from COVID-19 by eating food.

The biggest risk of COVID-19 transmission is being physically close to a person who has the virus. COVID-19 is transferred from one person to another through droplets that are produced when an infected individual coughs or sneezes, or through close contact such as a handshake, hug or other physical types of greetings.

### For Produce Auction Management

- Only allow one seller to stand by their produce.
- Provide additional space to allow buyers to stand six feet apart during the bidding period.
- Clean and sanitize frequently touched surfaces.
- Supply handwashing stations and monitor to keep supplied. Make hand sanitizers available at various locations.
- Face coverings and gloves must be provided to employees.
- Check the CDC website <https://www.cdc.gov/coronavirus/2019-ncov/index.html> for updates.

### Follow the Four Step Cleaning & Sanitizing Process

1. Remove all visible debris from the surface.
2. Use a detergent appropriate for the surface and scrub as necessary.
3. Rinse the surface completely of debris and detergent.
4. Use a food contact surface approved sanitizer and always follow the label directions.

### For Produce Auction Participants

- Communicate with the auction manager to identify alternative options to physically attending the auction in person while there is a Stay-at-Home order.
- Stay at home if you are sick, including 14 days after symptoms have ended.
- Refrain from attending if you are not buying or selling produce.
- No unnecessary handling of produce.
- Cover the produce and prohibit touching of product.
- Prohibit product sampling.
- Maintain regular food safety activities
- Sanitize or wash hands after every transaction.
- Stay at least six feet from other individuals.
- Wear a face covering.
- Face coverings must be worn and if you refuse without a medical reason you can be denied entry.

To disinfect a surface the Center for Disease Control and Prevention (CDC) recommends bleach OR 70% alcohol. To make a bleach solution, mix: 5 tablespoons (1/3rd cup) bleach per gallon of water OR 4 teaspoons bleach per quart of water.

For more information visit our website:

[onfarmfoodsafety.Rutgers.edu](https://onfarmfoodsafety.Rutgers.edu).

Adapted from Ohio State University