



## **Covid-19 and Wholesale Grower Questions**

**The CDC, FDA and USDA have no reports at this time of human illnesses that suggest coronavirus can be transmitted by food or food packaging.**

What should an operation do to protect their workers and themselves? Growers should inform employees concerning the importance of following recommended guidelines, including opportunities to get vaccinated, for their own health, the protection of co-workers and to keep the farm running. Anyone getting sick with COVID–19 will have a significant impact on the continued operation of the farm and should be directed/taken to a health facility!

### Transportation on the farm

1. Do not pack too many workers in a vehicle. Ideally there should just be two individuals in a pickup. If using buses have one individual per seat.
2. If bringing workers in from another country or another part of the United States, consider quarantining them for up to 14 days following [CDC](#) and [New Jersey DOH](#) guidance. It is especially important if one in the group is showing symptoms. Consider taking the individual for treatment.

### Labor Housing

1. Social distancing inside labor housing with a common bunk room may be a challenge. Consider installing temporary/permanent screens/walls between bunk beds, separating bunks at least 6' apart, or divide bunks into individual beds if practical/possible. You can also arrange the placement of the beds so bunks are placed head to foot.
2. Plan for what would happen if someone contracted Covid-19. There should be a separate area set aside for that individual, whether it is a separate room or in another house. The original camp should be cleaned and disinfected following [CDC guidelines](#) before any workers return.
3. The camp should be cleaned frequently, and high touch areas should be disinfected often. Support this effort by providing proper cleaning and disinfection supplies for the camp.

## Handwashing

1. Employees must wash their hands often for 20 seconds. This means as soon as people report to work, when they take breaks, when they use bathroom facilities, when they prepare food and eat, etc. This is not a time to make fun of handwashing – promote it! If hand sanitizers are available workers should wash hands, then apply hand sanitizers. The sanitizer should be at least 62% alcohol.
2. Post handwashing signage in the appropriate language at each handwashing station.
3. Designate the responsibility of monitoring handwashing facility supplies (water, soap, paper towels) to an individual. Provide ample supplies for restocking.
4. When handwashing is not possible a two-step hand sanitizer process can be used instead.

## Labor Etiquette

1. If you have more than one crew keep them separated. Have them work separately, take breaks separately and eat separately. Do not mix a crew once they are working together.
2. Clean and disinfect break and eating areas daily.
4. Space everyone 6 feet apart or as far as possible. This is difficult if a crew is riding a transplanter but do the best you can.
5. If workers wear single use gloves, they should be replaced frequently. Non- disposable gloves should be laundered each day. Worker should wash their hands prior to putting gloves on and wash them off prior to removal.
6. Masks are recommended. Cloth masks are acceptable, but they should be laundered daily. If single-use masks are purchased, they should be replaced at least daily and more frequently if dirty. Proper use and care are important.
7. Consult a physician if you plan to take workers' temperatures or monitor employees' health. An employer needs to obtain the correct thermometer, know how to use it, and know what temperature is too high, as well as understanding other symptoms to watch for. If temperatures/health screens are taken, it should be when individuals report to work.

## Educate your Employees

1. Guidance documents as well as COVID-19 fact sheets about prevention and vaccinations are available in several languages at the Rutgers On Farm Food Safety website: <https://onfarmfoodsafety.rutgers.edu>. These can be printed and distributed to employees or posted in a central location.

## Lead by example

**Farm owners and supervisors must do the same thing that you expect your workers to do!**

**on-farm food  
safety team**

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For the most recent up to date information visit our website at [onfarmfoodsafety.rutgers.edu](https://onfarmfoodsafety.rutgers.edu)

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