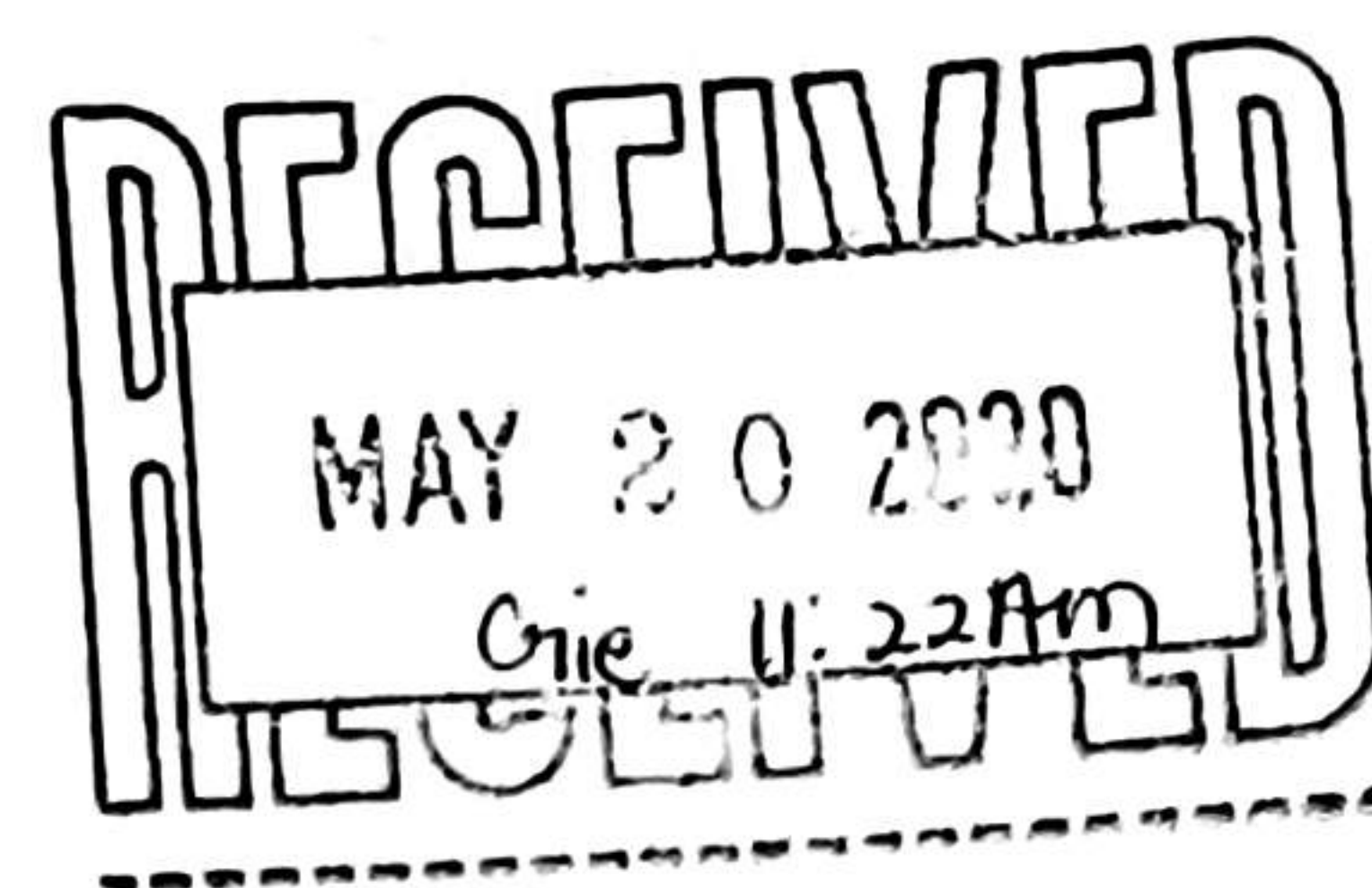




Republic of the Philippines
OFFICE OF THE SECRETARY
Elliptical Road, Diliman
1100 Quezon City



MEMORANDUM CIRCULAR

No. 15

Series of 2020

SUBJECT: GUIDELINES ON FOOD SAFETY FOR PHILIPPINE AGRICULTURAL AND FISHERY SECTORS DURING COVID 19 PANDEMIC

I. BACKGROUND

The World Health Organization (WHO) declared COVID 19 (corona virus disease discovered in 2019) a pandemic on 11 March 2020, impacting on the social, economic, mobility, health and food security concerns of affected countries including the Philippines.

COVID 19 can be transmitted from human to human which causes respiratory disease and other diseases based on recent report from tests done in other countries. Human transmission is done when the respiratory droplets from infected persons who cough, sneeze or talk find their way to the respiratory system of another person. Transmission can also happen when contaminated surfaces and inanimate objects are touched by human and the virus are sent to the respiratory passages and receptors. Risk on food transmission of the virus remains high.

Agricultural and fishery commodities pass through various stages and channels before reaching consumers, and each stage or channel can possibly be a point of contamination. Hence, food safety and hygiene standards and protocols need to be established and carried out well and correctly to reduce, if not arrest, the spread of the virus disease.

II. SCOPE AND OBJECTIVE

The Department of Agriculture sets guidelines that shall protect against transmission of the deadly virus and shall promote food safety practices in the production, processing, handling, packaging and delivery of consumption goods. Food safety, hygiene and quality standards and practices shall apply to preparations or operations on farm, post-harvest, transport and delivery, food retail, canteens, food handling and packaging, and in households.

A food-secure Philippines
with prosperous farmers and fisherfolk

Masaganang **ANI**
Mataas na **KITA**

III. DEFINITION OF TERMS

1. **Food Business Operator** refers to a person engaged in the food business including one's agents and is responsible for ensuring that the requirements of relevant regulations are met by the food business under one's control.
2. **Food Worker** refers to people who directly handle or touch the food as part of their work. It also includes other personnel who have direct contact with produce or surfaces where produce is being handled and prepared, or food related tasks. The term, therefore, also applies to managers, cleaners, maintenance contractors, delivery workers and food inspectors.
3. **Good Manufacturing Practice (GMP)** refers to a quality assurance system aimed at ensuring that products are consistently manufactured, packed, repacked or held to quality standards appropriate for the intended use. It is, thus, concerned with both manufacturing and quality control procedure.
4. **Good Hygiene Practice (GHP)** refers to all practices regarding the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.
5. **Hazard Analysis and Critical Control Points (HACCP)** refers to a science-based system which identifies, evaluates and controls hazards which are significant for food safety at critical points during a given stage in the food supply chain.

IV. GENERAL GUIDELINES

The strict implementation of hygienic practices provided in relevant on-farm food safety standards such as Good Agricultural Practices (GAP), Good Animal Husbandry Practices (GAHP) and Good Aquaculture Practices (GAQP), and in Good Hygienic Practices (GHP) and Good Manufacturing Practices will help minimize the spread of COVID-19 among the food workers.

The measures below provide general guidelines which are applicable to all food workers and food business operators in the agricultural and fishery sectors.

1. Reduce transmission among employees

The best practice for reducing the risk of contamination of agriculture and fishery produce and products is managing effectively the risk of coronavirus infection among food handlers and workers.

- a. Biosecurity measures, when applicable, shall be observed before entering the production premises;

- b. If applicable, the biometric method of recording attendance should be discontinued;
- c. Alternative means of recording attendance should be adopted to minimize possible cross infection;
- d. Prior entry to the premises, the body temperature of all food workers should be checked. If the body temperature is found to be at least 37.8 °C, the food worker shall not be allowed to enter the premises. He or she will be advised to contact a doctor or conduct a self-quarantine; and
- e. Appropriate face masks shall be worn at all times within the work premises and those without face masks shall not be allowed to enter the premises.
- f. Food workers and their contacts found to be infected with COVID-19 (both symptomatic and asymptomatic individuals) shall not be allowed to enter the premises. Thorough sanitation of the contact areas of infected food workers should be implemented immediately.
- g. General hygienic practices shall be observed by all food workers:
 - Proper and frequent hand washing. Handwashing using soap and water for at least 20 seconds should be strictly observed;
 - Frequent use of alcohol-based hand sanitizers such as 70% to 80% ethanol or propanol;
 - Frequent disinfection of work surfaces and touch points like door handles using quaternary ammonium compounds or chlorine; and
 - Avoidance of close contact with anyone showing symptoms of respiratory illness.
- h. When applicable, gloves should be used. However, the following should be observed when using gloves:
 - Frequent change of gloves when carrying out non-food related activities such as opening or closing doors and emptying bins;
 - Avoid touching face when wearing gloves;
 - Observe proper hand washing in between gloves change. Use of disposable gloves should not be considered a substitute for handwashing;
 - Proper washing and sanitation of reusable gloves, if used, should be implemented; and
 - Properly remove and immediately dispose of single-use gloves in a separate lined trash can.
- i. Physical distancing of at least 1 meter from other food workers should be observed. Alternatively, the food business operator may consider the following measures that would provide similar protection:
 - Implementing alternate workstations or any similar mechanism to ensure that food workers will not face each other in the premises;
 - Limiting the number of food workers per work area;
 - Observing rotational work schedule of food workers;

- Spacing out workstations, which may require reduction in the speed of production lines; and
 - Organizing food workers into small work groups or teams to facilitate reduced interaction between groups.
- j. Training on basic information of COVID-19 should be provided to all food workers. Employees should be oriented on the basic symptoms of COVID-19 which are fever, cough, and shortness of breath. Employees who are feeling unwell or exhibiting similar symptoms to COVID-19 should not work and should be advised to stay home for further observation;
 - k. Written instructions and reminders on good hygienic practices, physical distancing and good respiratory hygiene should be placed on conspicuous places within and around the premises; and
 - l. If possible, the usage of common work tools or equipment such as pens and mops should be avoided. If this is not possible, these common work tools or equipment should be disinfected before and after each use.

2. Maintain healthy business operations

- a. The management should identify a workplace coordinator who will be responsible for COVID-19 issues and the possible impact at the workplace.
 - The COVID-19 coordinator should work closely with Good Agricultural Practices (GAP), Good Animal Husbandry Practices (GAHP) or Good Aquaculture Practices (GAQP) lead person or with Hazard Analysis Critical Control Points (HACCP) or Food Safety Management System (FSMS) team, which handles food safety risk management arising from additional measures being applied in the workplace;
 - The COVID-19 coordinator in collaboration with the management shall also be tasked to spearhead the development of an emergency plan that will take into consideration the following: 1) line of succession for business decision making (i.e. in case someone becomes ill or there is a need to self-isolate), 2) methods to reduce the use of supplies that may already be or become in short supply and, 3) contingency measures for identifying alternative suppliers of essential products needed in the operation;
 - Once protocols and strategies are developed, the COVID 19 coordinator shall ensure that these are properly and adequately disseminated to all workers. The guidance document should be posted legibly in well-lit and conspicuous areas, preferably entrance halls for maximum viewing. All workers are required to read and understand the guidance document;
 - A dedicated number for COVID-19 related concerns should be set up. Personnel to man this number and take note of all phoned-in concerns should be designated; and
 - The workplace coordinator shall also be responsible for identifying area leaders or supervisors who will be in-charge of observing food workers and keeping record in the event symptoms emerge.

- b. The management should establish a monitoring and reporting protocol aligned with the national guidelines for reporting confirmed or suspected cases of COVID-19. The protocols discussed and developed at the management level should be properly and adequately disseminated to all workers.

The following should be included in the protocol:

- Measures to be observed when the personnel are not feeling well while on duty (i.e. isolation from production area, medical assistance, transportation arrangement, sanitation of contact area, and other necessary measures);
 - Contact tracing - if an employee has been confirmed to be positive of COVID-19, notify all his/her close contacts to minimize further risk of spread. Contacts may include any of the following:
 - i. any person who was in physical contact with the infected employee for the past 14 days;
 - ii. any employee who was within 1 meter with the COVID 19 positive employee;
 - iii. anyone who has cleaned up any body fluids without adequate PPE
 - iv. employees in the same working team or work group as the confirmed case
 - v. any employee living in the same house or sharing common housing facility as that of the confirmed case.
 - Imposing quarantine period for all contacts found to be exposed to a confirmed case for the past 14 days. Such exposed person should be quarantined for at least 14 days, by strictly isolating at home or by staying in a controlled facility for observation. Contacts should be tested for COVID-19 if any symptom would be observed during quarantine period;
 - Reporting of the result of contact-tracing to the local government unit; and
 - Issuing of a return to work policy for recovered personnel. This should also include measures and management protocols for resolved symptoms.
- c. The management should limit or if possible, avoid the conduct of physical meetings. Utilize online platforms (e.g. online meeting applications, chat groups) or explore other means of telecommunications.

If the conduct of physical meetings cannot be avoided, work meetings should be held in a well-ventilated area or outside space with all participants adequately protected and compliant with the minimum physical distance requirement to avoid transmission of the virus.

3. Maintain a healthy work environment

- a. The management should create a plan for screening all persons for COVID-19 symptoms when they enter the work premises. Thermal guns are recommended to be used as tool for screening and monitoring their temperature. The protocol should be clearly communicated to the food workers and visitors. Signage and posters illustrating the protocol should be made available to all food workers and visitors
- b. The management should establish applicable measures observing good hygienic practices including minimization of close contact among each personnel;
- c. The management should perform routine environmental cleaning and disinfection;
- d. The management should provide appropriate PPE needed in the performance of the tasks of all personnel entering the food production premises including those involved in transportation and delivery, as well as visitors;
- e. The management should ensure that all persons in the premises have access to soap, water, hand sanitizers, and toilet and washing areas.

V. SPECIFIC PROCESS STEPS

1. On-farm Practices

- a. Livestock, poultry, and aquaculture farms should implement strict biosecurity measures prior to farm entry to ensure safety to both the farm workers and the animals. The following are recommended:
 - Disinfection of all vehicles entering the farm;
 - Disinfection of all personal items to be brought inside the farm such as cellphones, laptops, cameras, keys, etc.;
 - Shower area, body dip or any structure with similar effects for all personnel entering the farms; and
 - If necessary, all persons entering the farm should be provided with appropriate apparels ensuring that outside apparels are not brought inside the farm.
- b. Farmers and farm workers must comply with the hygienic requirements of applicable Philippine National Standard (PNS): GAP, PNS GAHP, and PNS Good GAqP.
 - Farmers and farm workers must also implement food safety practices during harvesting, postharvest handling, packaging, and pre-transport to prevent transmission of the virus to food;
 - In addition to the hygienic and food safety practices provided in applicable on-farm food safety standards, the following should be observed **before** farm operations:

- i. In transporting farm workers, hand sanitation should be enforced before boarding. The number of vehicles used to transport farm workers should be increased, while the number of farm workers transported each time should be reduced in order to comply with physical distancing requirement;
- ii. Provide farm workers with personal protective equipment. Require farm workers to use rubber boots, working clothes (long sleeves), hat, rubber gloves, clear eyeglass or goggles, and washable face mask;
- iii. Advise farm workers to avoid close contact with anyone, especially those showing symptoms of respiratory illness;
- iv. Frequent disinfection of work surfaces and touch points like farm tools and equipment using quaternary ammonium compounds or chlorine;
- v. If applicable, foot dip and hand sanitizer in every pen or structure within the premises should be provided;
- vi. In addition to the hygienic and food safety practices provided in applicable on-farm food safety standards, the following should be observed **during** farm operations:
 - Proper and frequent hand washing. Handwashing using soap and water for at least 20 seconds should be strictly observed. Field workers are also advised to wash their hands and face with soap and water when coming out of the field for a meal or rest;
 - If alcohol is available in any of the farm operations, frequent use of alcohol-based hand sanitizers such as 70% to 80% ethanol or propanol should be observed. Farmers and farm workers are reminded, however, that the use of alcohol-based hand sanitizers do not replace proper and frequent hand washing;
 - Practice good respiratory hygiene by covering the mouth and nose when coughing or sneezing. Farm workers should be advised to avoid touching their eyes, nose and mouth especially with unwashed hands; and
 - Practice physical distancing of at least 1 meter from other personnel in the farm, particularly during massive farm operations such as planting, weeding, harvesting, postharvest handling, on-farm packaging and loading of produce to vehicles.
- vii. The following are the recommended ways to increase physical distancing:
 - Reduce the number of workers in one area by assigning workers to different tasks or by assigning them different days to report for work. Design an alternative work arrangement with non-essential workers and if not possible, non-essential work shall be postponed;
 - Reduce the number of workers by using machines and other mechanical device, if available;
 - Use mobile phones or radio as means of communication;

- viii. Assign responsible person to make sure that farm workers follow the rules for physical distancing.
- ix. Physical distancing should also be observed during meal time and breaks. Farm workers should be discouraged from sharing food and beverage with each other;
- x. Provide additional seating and shade structures to allow farm workers to take breaks while maintaining the required 1-meter distancing;
- xi. Farm workers are encouraged to employ alternative gestures of camaraderie (e.g. elbow and foot taps or distance waves). Handshakes or any similar tactile contact is prohibited;
- xii. In addition to the hygienic and food safety practices provided in applicable on-farm food safety standards, the following should be observed **after** farm operations:
 - All personnel going out of the farm should undergo necessary sanitation prior to leaving the farm;
 - Farm workers shall be instructed to wash or sanitize their personal protective equipment that has been used throughout the day. As applicable, disposable PPEs like gloves and face masks should be properly removed and disposed to avoid contamination of self, the others or the work environment. Other PPEs should be washed and left in the worksite. For washable PPEs, assign the same PPE to the same worker;
 - Farm workers should be instructed that upon arrival at home, unprotected physical and social contact with any family members including contact with pets, live and wild or farm animals, should be avoided. Farm workers should also be advised to practice good personal hygiene (i.e. bathing upon arrival, washing of hands, removal of shoes prior to entering the house) and to wash their outside clothes separately.

2. Post-harvest Practices

- a. On-farm and off-farm establishments for the postharvest handling of fresh fruits and vegetables, livestock and poultry, and aquaculture commodities must comply with the applicable hygienic and food safety practices provided in relevant Philippine National Standards (PNS) to prevent transmission of virus to food. Strict implementation of GHP, GMP or HACCP in the establishments will also help minimize the spread of COVID-19 virus among the food workers;
- b. In addition to the hygienic and food safety practices provided in relevant PNS, the following should be observed:
 - Strict biosecurity measures prior to the entry to the establishment should be implemented to ensure safety of the farm workers;

- Food workers should be provided with appropriate PPE such as masks and gloves and these should be properly worn within the work area. Food workers should be advised not to reuse disposable masks and to replace worn-out, dirty or damp PPEs as frequently as necessary;
- Food workers should practice proper hand hygiene by washing hands with soap and water for at least 20 seconds. They should be advised to use 70% alcohol-based hand sanitizers frequently, and to use this after every hand washing;
- Hand sanitizers and dispensers with alcohol-based solutions should be placed in strategic locations within the working area. Food workers should be advised that the use of hand sanitizers and alcohol do not replace proper and frequent hand washing;
- Gloves should be changed frequently or every time there is contact to non-food surfaces such as door knobs, bin, etc. It is highly advisable that these should be disposed properly in a foot pedal bin;
- Marks on the floor should be placed or other devices may be installed to guide workers to maintain the minimum one meter (3 feet) physical distancing; and
- Work surfaces and touch points such as door handles, tables, equipment, bins, etc. should be frequently and thoroughly cleaned and disinfected.

3. Transport and delivery

- a. The drivers and other staff who are responsible for transporting and delivering agriculture and fishery commodities should wear masks and wash their hands as often as possible or use alcohol-based hand sanitizer (with at least 70% ethanol or propanol) before and after doing any transaction with other personnel;
- b. When applicable, disposable containers and packaging should be used. Proper sanitation protocol should be implemented when using reusable containers or packaging;
- c. The drivers and other personnel responsible for transporting and delivering agriculture and fishery commodities should observe physical distancing during transport and with other personnel upon reaching their destination;
- d. The drivers and other personnel responsible for transporting and delivering agriculture and fishery commodities should observe strict hygienic practices when using public toilets; and
- e. Food delivery vehicles shall be dedicated only to the transport of agriculture and fishery commodities or other food items. The vehicles shall be cleaned, sanitized, and disinfected after each delivery.

4. Food Retail premises

a. Physical distancing at the food retail premises should be observed at all times. The following practical measures may be considered by the retailers when applicable:

- Avoid overcrowding by regulating the numbers of customers inside the retail store;
- Designate separate entrance and exit to the retail store, if possible;
- Place proper signage at entry points regarding practices that need to be observed while inside and around the food retail premises, e.g. wearing of mask, physical distancing, and frequent hand sanitation;
- Provide hand sanitizers, disinfectants and disposable paper towels at entry point(s);
- Employ strategic and creative ways to manage the queue while enforcing the required physical distancing (e.g. floor markings);
- Advise customers not to touch products that they will not purchase;
- Use appropriate physical barriers (e.g. plastic cover, demarcation line) in the counters to protect staff;
- Promote pre-packaged options for faster checkout time and for crowd reduction;
- Promote use of no-contact payment schemes or other means such as online transactions;
- Encourage consumers to use their own shopping bags and remind them to frequently sanitize their shopping bags after use;
- Provide alternative food selling strategies such as a drive-thru, online selling or order-and-pick-up schemes;

b. Have regular announcements to remind customers to follow physical distancing and clean their hands regularly. High-touch surfaces in the retail store premises should be identified. The following measures should be observed:

- Provide disinfectant wipes or its equivalent for customers' use in cleaning the touch points (e.g. trolley and basket handles);
- Regular sanitation or disinfection of high-touch surfaces by assigned staff, as often as possible;
- Regular washing and sanitizing of items such as menus, ladles, tongs, or condiments; and
- Frequent sanitation of door handles or install devices to minimize contact (e.g. automated door, keeping doors open).

c. Where open food displays are available in the retail premises, the following are recommended to avoid transmission of COVID-19 through surface contact:

- Maintain frequent washing and sanitizing of all surfaces that comes in contact with food and utensils;

- Require food retail service workers to frequently wash hands, and, if using gloves, these must be changed before and after preparing food;
- Require food service workers to frequently clean and sanitize counters, serving utensils and condiment containers;
- Make available hand sanitizer for consumers on their way in and out of the food premises; and
- Avoid selling or openly displaying unwrapped products from self-service counters. These products should be packed, covered or placed in display cabinets where bags or trays and tongs are available for customers.

5. Food canteens

Operational food canteens especially those serving the frontline services should observe high standards of public health measures (e.g. handwashing and respiratory hygiene). The following are additional measures for consideration:

- a. Maintaining the required physical distancing of at least 1 meter between persons, including the seating arrangements;
- b. Staggering staff work and break times to reduce staff numbers in a canteen at any one time;
- c. Restricting non-essential physical contact as much as possible;
- d. Visible notices for staff promoting hand hygiene and physical distancing; and
- e. Cleaning and disinfection procedures for equipment, premises, contact surfaces, high touch points, e.g. counter tops/tongs/service

6. Food Packaging

- a. Employees engaged in food packaging should observe strict good hygienic practices and physical distancing in workplaces; and
- b. All applicable measures that will ensure minimization or prevention of food packaging contamination should be adopted.

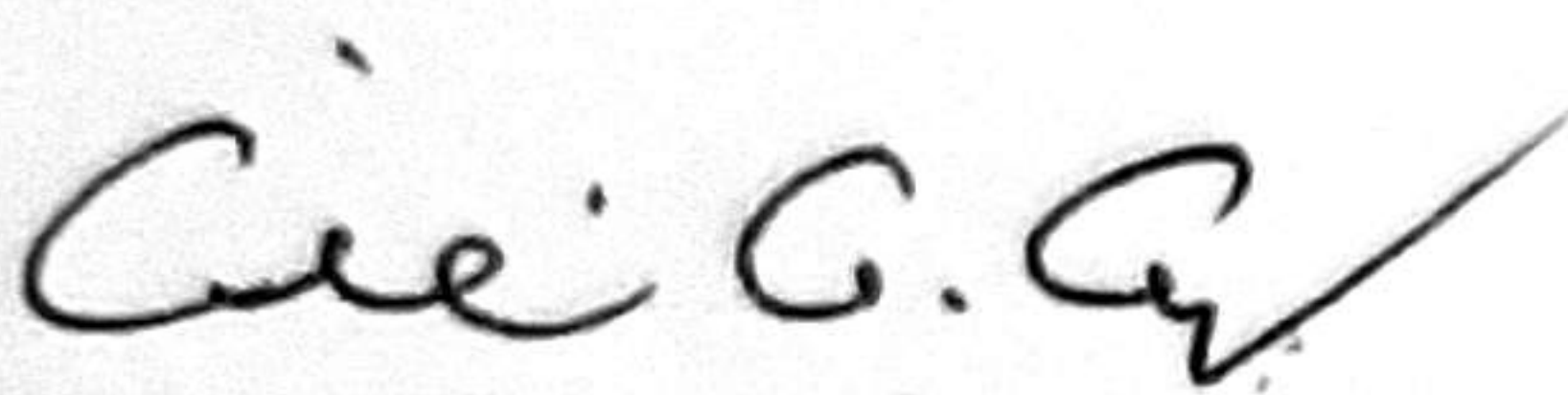
7. Consumers

- a. General hygienic practices should be strictly observed; and
- b. Fruits and vegetables should be washed by doing the following:
 - Rinse all produce thoroughly with running water and gently rub or scrub it with a clean brush or hand while holding under running water;
 - Dip fruits and vegetables in salt solution (2% salt) or hydrogen peroxide water solution (2% hydrogen peroxide) for a maximum of 10 minutes, followed by rinsing in tap water;
 - Soak fruits and vegetables in a solution of water and house vinegar ($\frac{1}{2}$ cup vinegar per 2 cups of water) for 5 minutes;

- Consumption of raw or undercooked animal products shall be avoided. Raw animal products such as milk, meat, animal organs, or fish shall be handled with care to avoid cross contamination with uncooked food;
- The food shall be cooked thoroughly and maintained at safe holding temperatures. SARS-CoV-2 is highly sensitive to normal cooking temperatures and contamination can be reduced or prevented by heating food at 63°C to 70°C for at least 4 minutes; and
- The surfaces and equipment in contact with food shall be cleaned and sanitized regularly.

For strict implementation.

Done this 13 day of May 2020.


 WILLIAM D. DAR, Ph.D.
 Secretary

DEPARTMENT OF AGRICULTURE

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GUIDELINES ON FOOD SAFETY FOR PHILIPPINE AGRICULTURAL AND FISHERY SECTORS in COVID-19

ON-FARM PRACTICES

What is COVID-19?

COVID-19 is short for Coronavirus Disease 2019. It is a respiratory viral disease caused by SARS-COV-2, a specific type of Coronavirus.

How it is transmitted?

Human transmission is through respiratory droplets from infected persons that cough, sneeze or talk, and that touch contaminated surfaces or objects and infect passage receptors on the face.

Risk on food transmission of the virus remains. Hence, food safety and hygiene standards and protocols need to be established and carried out well and correctly to reduce, if not arrest, the spread of the virus disease.

BEFORE FARM OPERATIONS

TRANSPORT OF FARM WORKERS

When transporting farm workers, use designated vehicles and avoid overcrowding. Maintain physical distancing and wear face masks. Avoid contact with symptomatic people.



PPE FOR FARM WORKERS

Farm workers should wear PPE (Personal Protective Equipment) such as long-sleeved shirts, long pants, and face masks to protect themselves and others.

AVOID CONTACT WITH SYMPTOMATIC PEOPLE

Advise farm workers to avoid close contact with anyone showing symptoms of respiratory illness.



FREQUENT DISINFECTION

Disinfect surfaces, tools, and equipment frequently with appropriate disinfectants.

FOOT DIPS AND HAND SANITIZERS

Use foot dips and hand sanitizers in every part of the structure where the personnel would be working, where applicable.



DURING FARM OPERATIONS

FREQUENT HAND WASHING

Wash hands frequently with soap and water for at least 20 seconds. Use hand sanitizer if soap and water are not available.



70% ALCOHOL AND HAND SANITIZERS

Use 70% alcohol and hand sanitizers frequently to keep hands clean.

GOOD RESPIRATORY HYGIENE

Practice good respiratory hygiene by covering the mouth and nose when coughing or sneezing. Farm workers are advised to avoid touching their eyes, nose and mouth with unwashed hands.



PHYSICAL DISTANCE

Maintain physical distance of at least 1 meter from other persons in the farm. Avoid crowded areas and public places.

GREETING METHODS

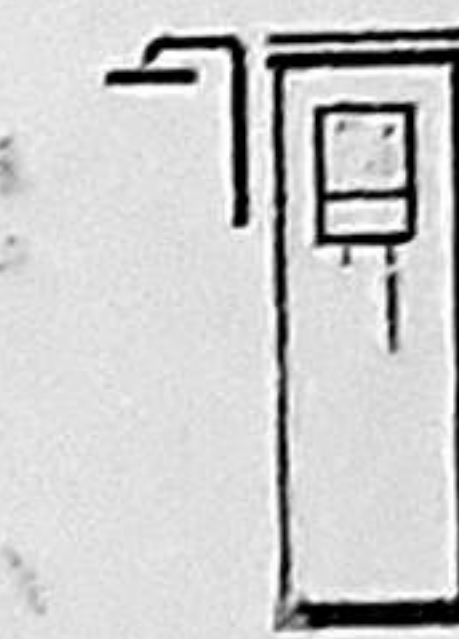
Farm workers are advised to avoid close greeting methods like clapping and fist pump. Distance work. Hand shakes or any close contact is prohibited.



AFTER FARM OPERATIONS

FARM WORKER SANITATION

Wash hands and clothes thoroughly with soap and water. Use disinfectant if available.



PPE SANITATION

Wash PPE (Personal Protective Equipment) thoroughly with soap and water.

HYGIENIC PRACTICES AT HOME

Farm workers are advised to avoid physical contact with family members upon arrival from the farm. Good hygiene practices should be observed.



WASH OUTSIDE CLOTHES SEPARATELY

Farm workers are advised to wash their work clothes separately from other clothes.

AVOID ANIMAL CONTACT

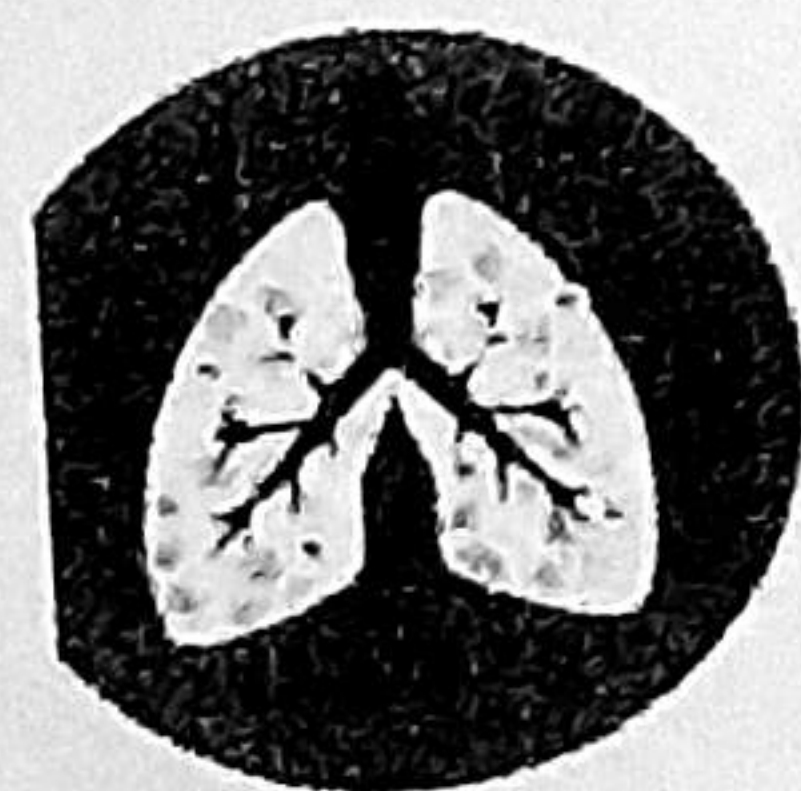
Farm workers are advised to avoid physical contact with live farm or wild animals.





GUIDELINES ON FOOD SAFETY FOR
PHILIPPINE AGRICULTURAL AND
FISHERY SECTORS
IN COVID-19

CONSUMERS



WHAT IS COVID-19?

short for Coronavirus Disease 2019 is a respiratory viral disease caused by SARS-CoV-2, a specific type of Coronavirus

HOW IT IS TRANSMITTED?

Human transmission is done through respiratory droplets from infected persons that cough, sneeze or talk, and that touch contaminated surfaces or objects and infect passage receptors on the face

Risk on food transmission of the virus remains. Hence, food safety and hygiene standards and protocols need to be established and carried out well and correctly to reduce, if not arrest, the spread of the virus disease.



OBSERVE GENERAL HYGIENIC PRACTICES



1 WASH HANDS REGULARLY

2 WASH FRUITS AND
VEGETABLES IN RUNNING
WATER



3 AVOID CONSUMPTION OF
RAW OR UNDERCOOKED
ANIMAL PRODUCTS

4 COOK FOOD THOROUGHLY

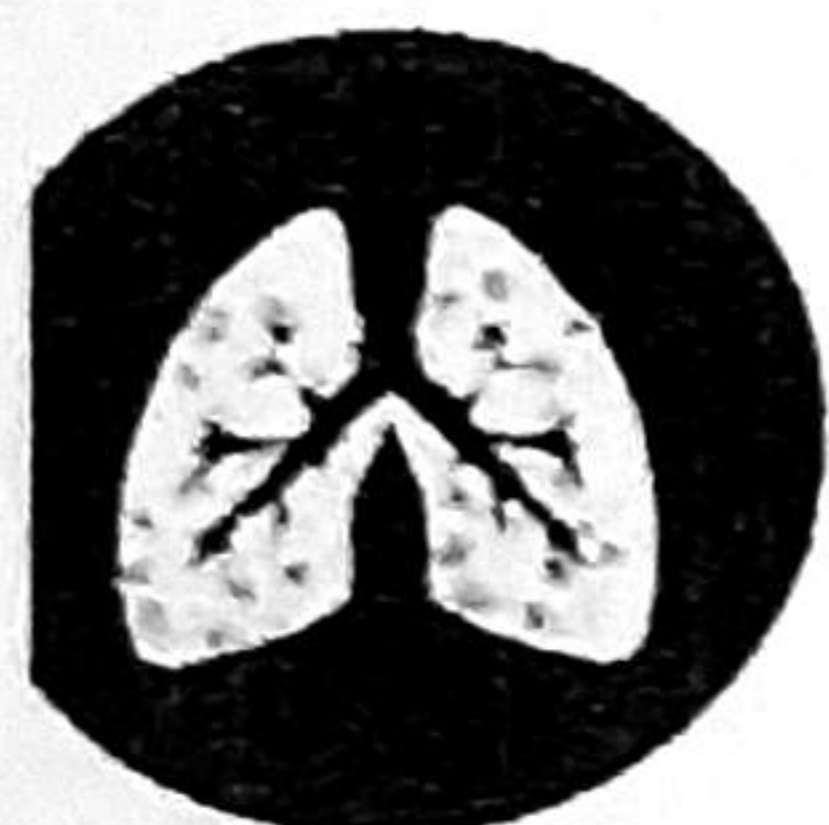


5 CLEAN AND SANITIZE
SURFACES AND
EQUIPMENT IN CONTACT
WITH FOOD



PHILIPPINE AGRICULTURAL AND
FISHERY SECTORS
IN COVID-19

FOOD CANTEENS



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OBSERVE

physical distance



REDUCE

staff numbers
at any one time



RESTRICT

non-essential physical
contact



PROVIDE

visible notices on hand
hygiene and physical
distancing



DISINFECT

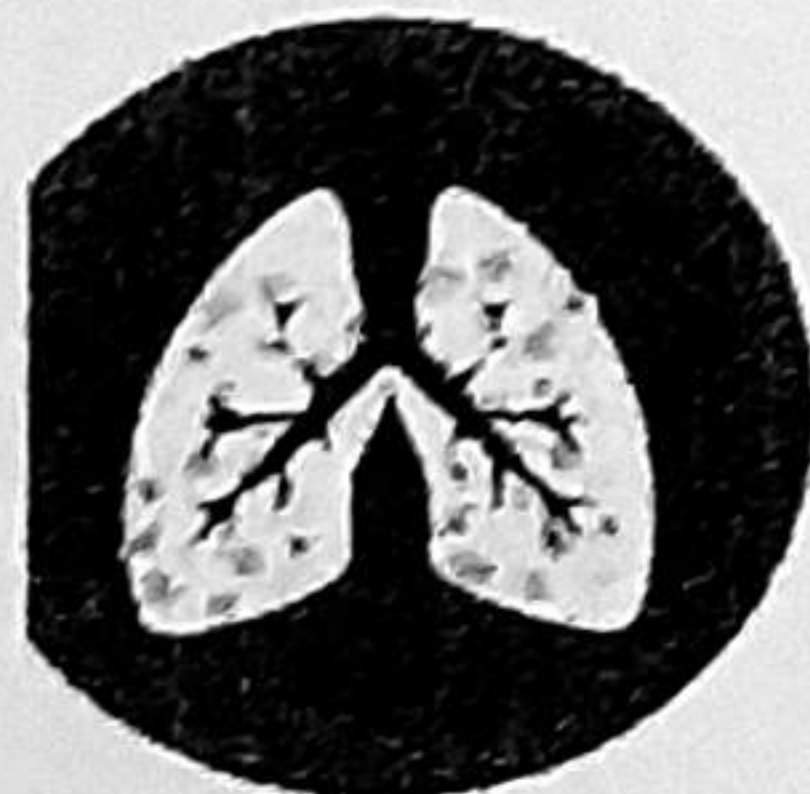
cleaning and disinfection of
equipment and
high touch points

2



GUIDELINES ON FOOD SAFETY FOR
PHILIPPINE AGRICULTURAL AND
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IN COVID-19

FOOD PACKAGING



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SAFETY PRACTICES



OBSERVE

strict good hygienic practices



OBSERVE

physical distancing



IMPLEMENT

applicable measures to minimize or prevent contamination



W



GUIDELINES ON FOOD SAFETY FOR PHILIPPINE AGRICULTURAL AND FISHERY SECTORS IN COVID-19

POST-HARVEST PRACTICES

BIOSECURITY

Implement biosecurity measures at the entry of establishment



HAND WASHING

Observe proper hand washing using soap and water for at least 20 seconds



HAND SANITIZERS

Hand sanitizers and dispensers with at least 70% alcohol-based solutions should be available within the working area.



DISINFECTION

Work surfaces and touch points such as door handles, tables, equipment bins etc should be frequently cleaned and disinfected.



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WEARING OF PPEs

Food workers should be provided with appropriate PPE such as masks and gloves worn in work area



USE OF GLOVES

Gloves should be changed frequently and every after touching non-food contact surfaces such as door knobs, bins, etc. These should be disposed properly.



FLOOR MARKS

Place guide floor marks with at least one meter (3 feet) apart distance to ensure physical distancing among workers.



W



GUIDELINES ON FOOD SAFETY FOR
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RETAIL FOOD PREMISES



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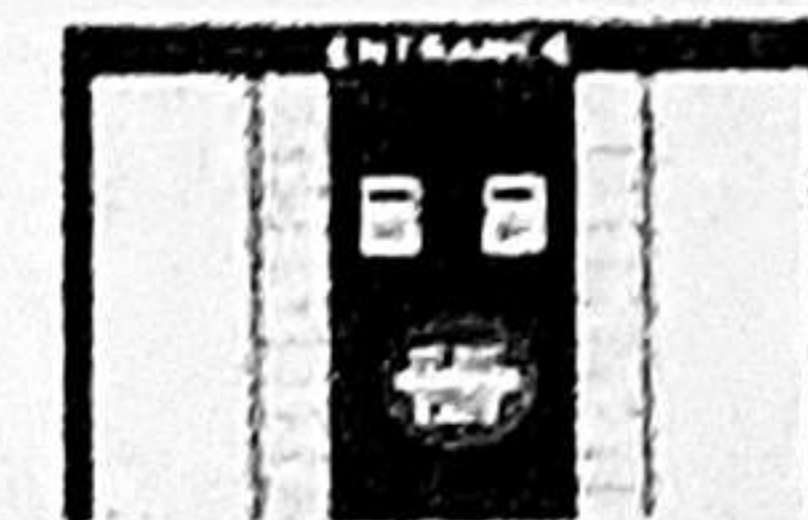
Human transmission is done through respiratory droplets from infected persons that cough, sneeze or talk, and that touch contaminated surfaces or objects and infect passage receptors on the face.

Risk on food transmission of the virus remains, hence, food safety and hygiene standards and protocols need to be established and carried out well and correctly to reduce, if not arrest, the spread of the virus disease.



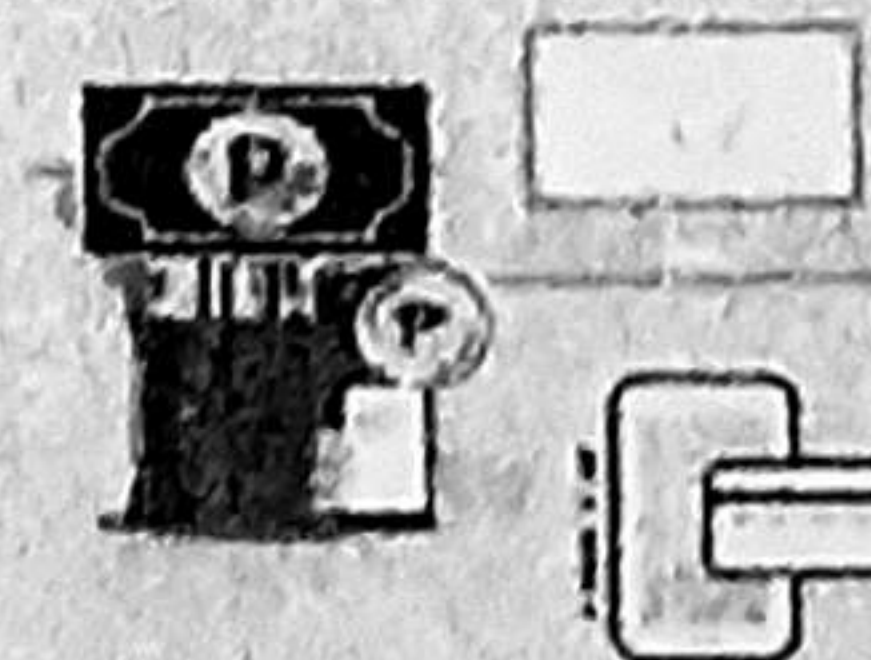
OBSERVE PHYSICAL
DISTANCING AND AVOID
OVERCROWDING

IMPLEMENT QUEUE
MANAGEMENT
STRATEGIES



DESIGNATE SEPARATE
ENTRANCE AND EXIT

PROMOTE
PRE-PACKAGED
OPTIONS



PROMOTE ONLINE
CONTACTLESS
PAYMENT

PLACE SIGNAGES OF
PRACTICES THAT NEED
TO BE OBSERVED



WEAR YOUR
MASK



ALWAYS
DISINFECT YOUR
HANDS



GUIDELINES ON FOOD SAFETY FOR PHILIPPINE AGRICULTURAL AND FISHERY SECTORS IN COVID-19

TRANSPORT AND DELIVERY



WHAT IS COVID-19?

COVID-19 is short for Coronavirus Disease 2019. It is a respiratory viral disease caused by SARS-CoV-2, a specific type of Coronavirus.

HOW IT IS TRANSMITTED?

Human transmission is done through respiratory droplets from infected persons that cough, sneeze or talk, and that touch contaminated surfaces or objects and infect passage receptors on the face.

Risk on food transmission of the virus remains. Hence, food safety and hygiene standards and protocols need to be established and carried out well and correctly to reduce, if not arrest, the spread of the virus disease.



USE OF MASKS AND HAND SANITIZERS

Drivers and other staff doing delivery and transport at agricultural points should wear masks and use alcohol-based sanitizer.

DELIVERY VEHICLES

Food delivery vehicles shall be dedicated to transport of agricultural commodities or other food items. Also, when applicable disposable food containers and packaging shall be used. Proper sanitation should be done for reusable packaging and containers.

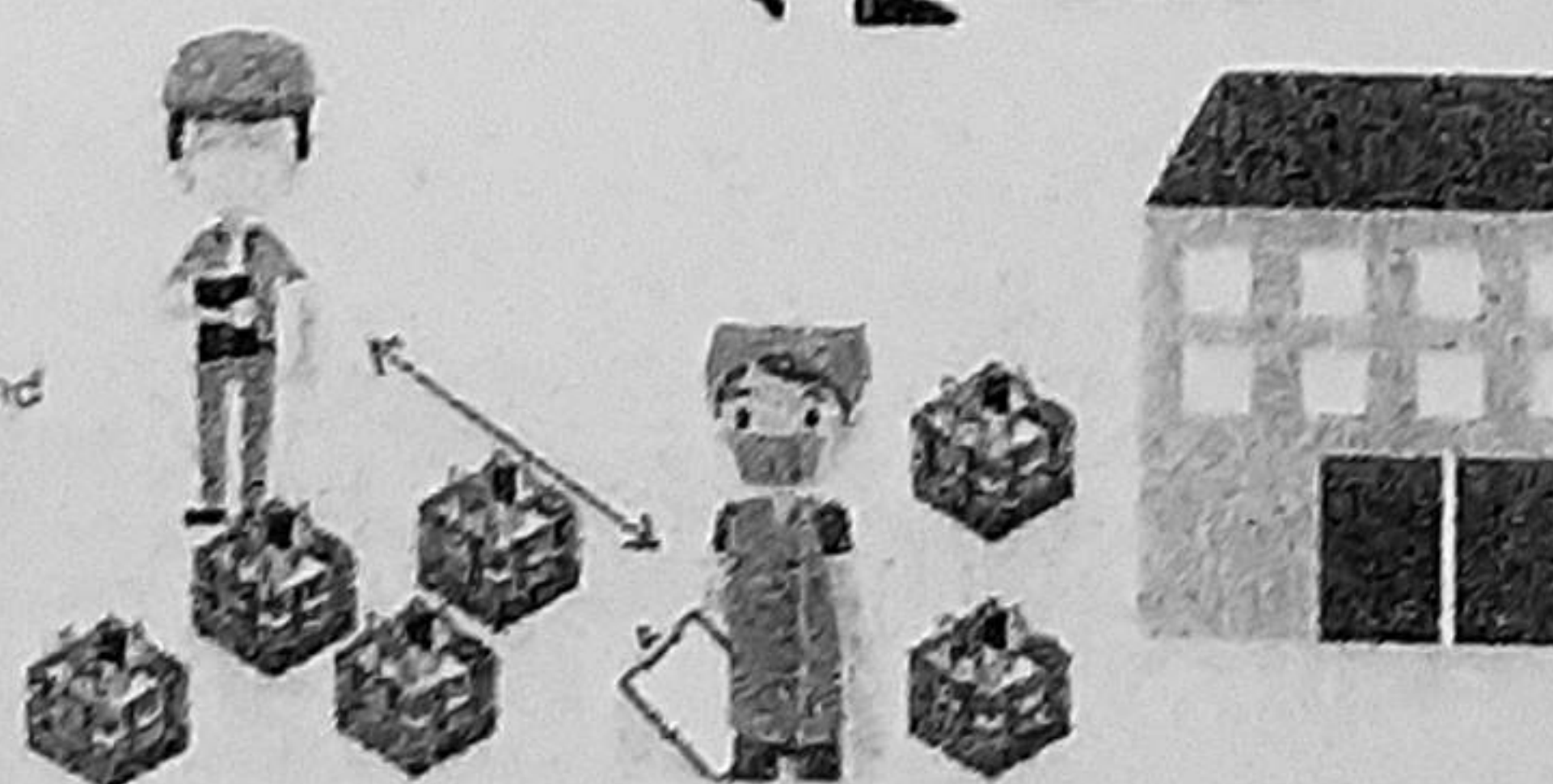
PROPER HYGIENE AFTER TOILET USE

The drivers and other personnel responsible for delivery and transport shall observe strict hygienic practices when using public toilets.



PHYSICAL DISTANCING

The drivers and other personnel doing delivery and transport should observe physical distancing during transport and with other personnel upon reaching the destination.



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