IS CORONAVIRUS A CONCERN ON FRESH PRODUCE?

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CDC, FDA and USDA are not aware of any reports at this time of human illnesses that suggest coronavirus can be transmitted by food or food packaging. However, it is always important to follow good hygiene practices (i.e., wash hands and surfaces often, separate raw meat from other foods, cook to the right temperature, refrigerate foods promptly) when handling or preparing foods.

COULD EATING FRESH PRODUCE THAT HAS BEEN CONTAMINATED CAUSE COVID-19?

Currently, there is no evidence to support transmission of the virus directly by eating food that might inadvertently contain small amounts of virus.

Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. It may be possible for a person to get COVID-19 by touching a contaminated surface or object and then touching their mouth, eyes, or nose, but this is not thought to be the major way the virus is transmitted.

In commercial food production, processing, and preparation, there are many best practices that are routinely followed as per federal, state, and local regulations.

Regulations are designed to prevent foods from becoming contaminated with microbes from the environment, including viruses.

SHOULD PRODUCE BE WASHED BEFORE EATING? SHOULD SOAP OR A DISINFECTANT BE USED?

• Washing produce before consumption is always a good practice.
• It is not recommended to wash produce with dish soap or any detergent.
• It is not recommended to treat produce with chemical disinfectants at home.

For more info, visit: www.cdc.gov/coronavirus/2019-ncov

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