

Cornell University - Dr. Wiedmann has made about COVID19 and food.

As detailed by the US CDC, there currently is no evidence to support transmission of COVID-19 associated with food. Also, in general, because of poor survivability of these coronaviruses on surfaces, there is likely very low risk of spread from food products or packaging that are shipped over a period of days or weeks at ambient, refrigerated, or frozen temperatures.

See <https://www.cdc.gov/coronavirus/2019-ncov/faq.html#spreads>

As detailed by the European Food Safety Agency, “experiences from previous outbreaks of related coronaviruses, such as severe acute respiratory syndrome coronavirus (SARS-CoV) and Middle East respiratory syndrome coronavirus (MERS-CoV), show that transmission through food consumption did not occur. At the moment, there is no evidence to suggest that coronavirus is any different in this respect.” See <https://www.efsa.europa.eu/en/news/coronavirus-no-evidence-food-source-or-transmission-route>

As detailed by the German Institute of Risk assessment, “Due to the transmission methods recorded thus far, and the relatively low environmental stability of coronaviruses, it is unlikely that imported goods such as imported foods or consumer goods and toys, tools, computers, clothes or shoes may be sources of an infection with the new type of coronavirus, according to the current state of knowledge.” See https://www.bfr.bund.de/en/can_the_new_type_of_coronavirus_be_transmitted_via_food_and_toys_-244090.html

From the CDC’s website –

Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. **Currently there is no evidence to support transmission of COVID-19 associated with food.** Before preparing or eating food it is important to always wash your hands with soap and water for 20 seconds for general food safety. Throughout the day wash your hands after blowing your nose, coughing or sneezing, or going to the bathroom.

It may be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their own mouth, nose, or possibly their eyes, but this is not thought to be the main way the virus spreads.

In general, because of poor survivability of these coronaviruses on surfaces, there is likely **very low risk of spread from food products or packaging that are shipped over a period of days or weeks at ambient, refrigerated, or frozen temperatures.**

<https://www.cdc.gov/coronavirus/2019-ncov/faq.html#spreads>

From FDA's website –

Q: Are food products produced in the United States a risk for the spread of COVID-19?

A: There is **no evidence** to suggest that food produced in the United States can transmit COVID-19.

Q: Should food facilities (grocery stores, manufacturing facilities, restaurants, etc.) perform any special cleaning or sanitation procedures for COVID-19?

A: CDC recommends routine cleaning of all frequently touched surfaces in the workplace, such as workstations, countertops, and doorknobs. Use the cleaning agents that are usually used in these areas and follow the directions on the label. CDC does not recommend any additional disinfection beyond routine cleaning at this time.

View the EPA-registered disinfectant products on the Disinfectants for Use Against SARS-CoV-2 list that have qualified under EPA's emerging viral pathogen program for use against SARS-CoV-2, the coronavirus that causes COVID-19.

Restaurants and retail food establishments are regulated at the state and local level. State, local, and tribal regulators use the Food Code published by the FDA to develop or update their own food safety rules. Generally, FDA-regulated food manufacturers are required to maintain clean facilities, including, as appropriate, clean and sanitized food contact surfaces, and to have food safety plans in place. Food safety plans include a hazards analysis and risk-based preventive controls and include procedures for maintaining clean and sanitized facilities and food contact surfaces. See: FSMA Final Rule for Preventive Controls for Human Food.

<https://www.fda.gov/emergency-preparedness-and-response/mcm-issues/coronavirus-disease-2019-covid-19-frequently-asked-questions#food>