

Tips for Preventing Spread of Coronavirus (COVID-19) in the Produce Warehouse

Take Care of Yourself: Before coming to work, take your temperature. If you have symptoms (fever, shortness of breath), consult with office HR. You must always wash your hands after sneezing, coughing or touching your mouth, nose or eyes. Avoid touching your face. Avoid shaking hands or embracing. Get good sleep and eat healthfully to keep up your body's defenses.

Keep the Workplace Clean: In the warehouse, several times daily clean and use disinfectants and disposable towels on workspaces, surfaces and equipment (e.g., telephones, keyboards, doorknobs, lunch areas, countertops, copiers, etc.). Frequently clean and disinfect handles and controls of forklifts and palletjacks.

Avoid shared use of computer equipment. Disinfect keyboards anytime a new person uses one. Dispose of used items in "no-touch" wastebaskets.

Increase the frequency of cleaning and sanitizing public areas (including lobbies, elevators, door handles, public bathrooms, etc.) Note: Sanitizing without first cleaning is not always effective. Dirt, oils, etc. can shield COVID-19 from being contacted by sanitizers. Allow sanitizers to air-dry instead of wiping dry.

Office Protocol: Consider restricting non-essential outside visitors. When possible, greet visitors outdoors and if they exhibit symptoms of illness, restrict their entry.

At office sign-in, offer a basket of pens with signs encouraging guests to keep the pen. After visitors leave, when possible disinfect door handles or other surfaces the guests may have touched. In your waiting areas, make sure to have: Soap and water, disposable towels, tissues, alcohol-based hand wipes.

When possible, use video-conferencing instead of in-person meetings. When you go off-site, observe good hand washing there, and when you return to the office.

What to Clean With: Coronavirus can persist on inanimate surfaces like metal, glass or plastic for up to 9 days, but can be efficiently inactivated by surface disinfection procedures with 62–71% ethanol, 0.5% hydrogen peroxide or 0.1% sodium hypochlorite within 1 minute. Source:

[https://www.journalofhospitalinfection.com/article/S0195-6701\(20\)30046-3/fulltext](https://www.journalofhospitalinfection.com/article/S0195-6701(20)30046-3/fulltext)

EPA-Approved Disinfectants: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

More Resources

Department of Labor: <https://www.osha.gov/SLTC/covid-19/>

World Health Organization: <https://www.who.int/docs/default-source/coronaviruse/getting-workplace-ready-for-covid-19.pdf>

CDC's Printable signs for the workplace: <https://www.cdc.gov/coronavirus/2019-ncov/downloads/workplace-school-and-home-guidance.pdf>

Updated May 11, 2020, Fresh Produce Association of the Americas. Note: this communication does not constitute legal advice.