

FOOD SAFETY AT HOME

- 1. During the COVID-19 pandemic, it is essential to recognise the increases in domestic food preparation, cooking and storage and that most incidents of foodborne disease result from consumer handling at home. We all need to be more careful, especially the young, old, pregnant women and the immuno-suppressed;
- 2. You can protect yourself and your family by paying attention to hygiene—washing hands, sanitising surfaces and keeping appliances clean. Keep raw foods separate from ready to eat and make sure you cook foods to the <u>correct internal temperates</u>. Check your fridge and freezer temperatures (4°/-18°C) for storing leftovers and take out;
- 3. Visit here for more information and a printable guide.

FOR FURTHER INFORMATION

ABOUT THIS DOCUMENT

The purpose of this document is to summarise the food safety risks posed by the novel coronavirus, <u>SARS-CoV-2</u>, in the course of normal food handling and consumption.

FIA aims to contribute towards the credible body of knowledge dedicated to reducing the transmission of the disease caused by SARS-CoV-2, namely COVID-19.

SOURCES

This information has been compiled from <u>WHO</u>, <u>CDC</u>, <u>UK GOV</u>, <u>EFSA</u>, <u>US FDA</u> and other publications as linked in text.

PROBABILITY CATEGORIES

Interpretation of probability categories used in this document based upon tables from ACMSF (ACM/1065) adapted from EFSA 2016 modified from OIE 2004. See Figure 1 (right) for a key to the categories.

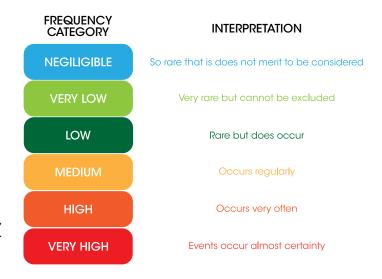


Figure 1: Key to probability categories and what they mean

FAQS ASIA-PACIFIC

Can COVID-19 be transmitted by food or food packaging? (FSANZ)

About new coronavirus infection (MAFF Japan)

COVID-19: FAQs for Food Industry (SFA Singapore)

COVID-19: Information and education communication (FSSAI India)

WHAT YOU NEED TO KNOW

- 1. The risk of COVID-19 infection from handling food and food packaging of all kinds is very low;
- 2. The risk of COVID-19 infection from eating food products of animal origin, which may be infected with COVID-19, is negligible;
- 3. The risk of COVID-19 infection from eating food products that were cross-contaminated by contaminated products of animal origin, foods of non-animal origin, food contact materials, preparation surfaces, or infected individuals involved in food preparation is very low.

YOUR QUESTIONS ANSWERED

WHAT IS THE PROBABILITY OF CONSUMER EXPOSURE VIA...

Food products such as eggs and meat from infected avian hosts? **NEGILIGIBLE** Fish and seafood? **NEGILIGIBLE** Other species (including mammals)? **NEGILIGIBLE to VERY LOW** The prevalence of virus within populations of susceptible animals, of the virus in edible products obtained **NEGILIGIBLE** from those infected? The prevalence of infection in human handlers producing commercial food? **VERY LOW** The frequency of close contact of infected food handlers? **NEGILIGIBLE to VERY LOW**

