



Food and Beverage Production

COVID-19 (novel coronavirus)

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Managing risk in the production environment

Reducing the risk to your employees, contractors and visitors is critical to maintaining on-going production during any virus outbreak.

Failing to create a risk-reduction process may result in loss of business, risk to your brand value, reduced workforce efficiency and even lives.

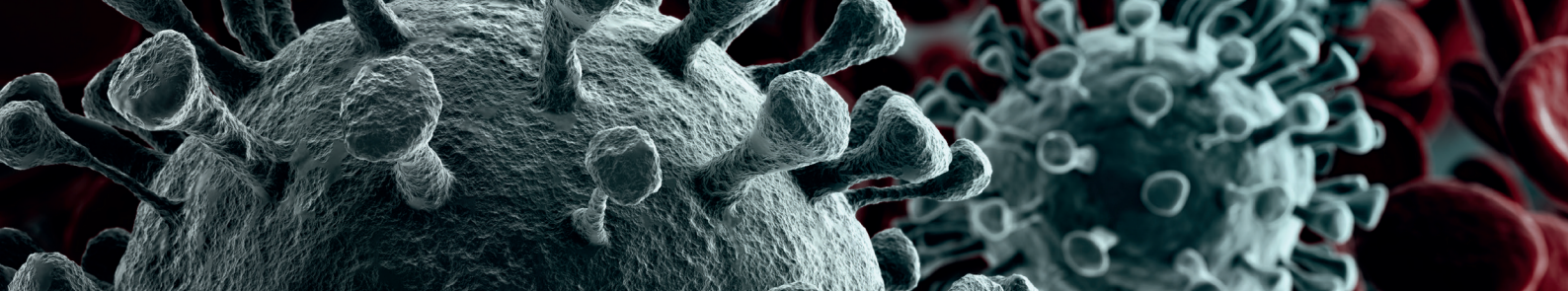
Cleaning and sanitation are essential building blocks to infection prevention and outbreak control. In all areas that you clean and disinfect, pay attention to standard operating procedures, using recommended products only.

Specific attention should be paid to hand hygiene and frequently-touched hard surfaces to control cross contamination.

Contents

| | |
|---|---|
| About coronaviruses and the COVID-19 (novel coronavirus) that originated in Wuhan China | 3 |
| How to prevent outbreaks | 4 |
| How to prevent spreading a virus during an outbreak | 5 |
| Cleaning contact surfaces to reduce risk | 6 |
| World Health Organisation advice (WHO) | 7 |





About coronaviruses and the COVID-19 (novel coronavirus) that originated in Wuhan China

What is a coronavirus?

Coronaviruses (CoV) are a broad family of viruses named after the crown-like spikes on their surface. They typically cause mild to moderate upper respiratory tract disease in humans, but can also cause more severe infections such as pneumonia and other lower respiratory tract infections. There are some coronaviruses that can be transmitted from animals to people. And there is strong evidence of secondary transmission from person to person with this Wuhan Coronavirus as well.

How does the COVID-19 (novel coronavirus) compare?

In Dec 2019 the Coronavirus was identified in several hundred people in Wuhan China, most of whom had contact with the same seafood market in Wuhan.

At this point most of those infected have had mild disease symptoms, but 10-20% have had pneumonia. The mortality rate so far is about 2-3%.

For comparison, SARS-CoV had a mortality rate of 9.6% (9.6% of those people infected died from the disease) and MERS-CoV had a mortality rate of 34.5%.



The incubation period is 1-14 days, but can be longer in rare cases. People are most contagious when showing symptoms.

SYMPTOMS

- High fever (over 101°F or 38.3°C)
- Cough
- Breathing difficulties

How the Wuhan Coronavirus spread from animals to people



Bats and game animals



Visiting seafood market, contact with live or dead animals



People handling the animals or exposed to their secretions

How the Wuhan Coronavirus spreads from person to person



Person to person transmission



By droplets

Made when infected people cough, sneeze or talk



Touching

Contaminated objects or surfaces

For the most recent information on this outbreak please visit:
<https://www.who.int/emergencies/diseases/novel-coronavirus-2019>



How to prevent outbreaks

How to prevent outbreaks

We know protecting your staff, contractors and visitors is your number one priority and that an outbreak within your workforce could impact your business significantly.

It is difficult to predict instances of illness or outbreak, especially when large numbers of people gather in close proximity to one another. The important factor is to be prepared.

Precautionary measures and ensuring you have the right resources on site to enable a speedy response to illness can be the difference between a few isolated instances and a full blown outbreak. Ultimately outbreaks are more difficult to control and costly to business. This is why prevention is better than cure.

What is an infection?

Infections are caused by pathogens ('bugs') such as bacteria, viruses, yeasts or fungi that enter into the body. It can take some time before the microbes multiply enough to trigger the symptoms of an illness, which means it is much more likely that a person will be symptomatic when they are at risk of spreading the pathogen to others.

Instances of transmission can rapidly escalate into larger scale outbreaks which are often difficult to control and extremely damaging to health and business alike.

It is the responsibility of employers to provide a safe workplace which includes the provision of adequate infection control procedures.

There are however precautions you can take to reduce the risk of an outbreak and increase your ability to control an outbreak when it does occur.

How are infections transmitted?

Pathogens can spread in a variety of ways and understanding these different modes of transmission will help your staff to adopt good infection control practices.

Droplet transmission is likely. In droplet transmission, infected droplets of liquid are discharged from the infected person (such as by coughing and sneezing) and only travel up to 2 meters before rapidly settling onto surfaces. The droplets are not carried in air currents over a larger area, minimizing the risk of ongoing transmission.

Some of the infections that are spread in this way include:

- Coronavirus
- Common cold
- Influenza

Contaminated objects, humans or food: Cross-contamination carries pathogens from one contaminated place to another. If a person is unwell they could carry viruses, bacteria or parasites. Also, a person does not have to seem unwell to be carrying a pathogen.

When ensuring pathogens are not transmitted, special attention should be paid to hand and surface hygiene.

These objects and surfaces can include:

- Taps
- Toilet flush buttons
- Work surfaces
- Telephones
- Door handles
- Computers and control panels



How to prevent spreading a virus during an outbreak

How can you control infections?

Infections can be prevented or controlled by reducing the opportunities for infection transmission. This can be achieved by adopting basic infection control practices.

Basic infection control practice

Good infection control begins with assuming everyone is potentially infectious and following proper procedures at all times.

The following provides guidelines to reducing transmission of infection:

Hand Hygiene: Effective hand hygiene is the greatest single measure that you can take to prevent the spread of pathogens.

Comprehensive hand washing procedures should already be in place within your production facility. Ensure that your employees are following procedures correctly and consistently. In addition hand washing should be promoted in non-production areas with hand sanitizer available in key areas.

Special situations

Wound dressing: Broken skin wounds provide an opportunity for pathogens to penetrate the body. Individuals with cuts, burns, sores or other forms of open wounds must have the wounds covered using waterproof dressings.

Infectious waste: To dispose of infectious waste that has been contaminated with blood or other body fluids, you should:

- Wear heavy duty gloves
- Place waste in yellow clinical waste bags marked 'infectious waste'
- Dispose of waste in accordance with EPA regulations

Recommended procedures for cleaning up body fluids:

1. Assess the size of the spill and determine whether to treat as a large spill or a small spill.
2. Perform hand hygiene and put on appropriate Personal Protective Equipment (PPE) to prevent blood-borne pathogen exposure during decontamination, including disposable latex, vinyl, or nitrile gloves, fluid resistant gowns, face masks and eye covering (goggles or face shield). Note that for certain disinfectants or if there is a risk of splashing during the cleanup, additional PPE may be required. Refer to the SDS for the disinfectant for additional information.
3. Perform one of the procedures for small spill or large spill surface decontamination.
4. Remove PPE, dispose of PPE appropriately, and perform hand hygiene.

Hand washing: To wash your hands effectively wet them, apply soap, lather it fully and rub your hands together for at least 20 seconds. Then rinse all the soap off and dry them fully with a paper towel. To make sure you have washed every part of your hands we recommend you follow this illustration.



Hand rubbing: To perform hand rub, apply 3ml of alcohol hand rub and rub them for 30 seconds. Do not rinse or dry the hands, the alcohol hand rub will evaporate.



These charts can be found on our signage website:
<https://hub.diversey.com/food-and-beverage-signage-portal>



Cleaning contact surfaces to reduce risk

Strategic cleaning and disinfection will reduce the chance of pathogenic outbreak and spreading viruses.

1. Clean all areas as per your standard operating procedure.
2. Use a disinfectant for targeted disinfection of contact surfaces as per your standard operating procedures.
3. In outbreak situations you may need to increase frequency of cleaning and disinfection.
4. Ensure employees are trained on cleaning standard operating procedures and hand hygiene.

Non-Production High Risk Areas

High risk infection areas need to be cleaned on a regular basis to create protection against pathogen spread. Certain conditions offer pathogens the ability to spread easier from one individual to another. These include areas where traffic is high, body spills are frequent or where there is a general low level of hygiene.

Areas to be considered as high risk include:

- Toilets and changing rooms
- Canteens and food preparation areas

How Diversey can help

Our extensive range of formulations includes products with approved virucidal activity.

- Hand Hygiene
- Hard Surface Disinfection
- OPC and CIP formulations

Contact your Diversey representative to discuss your needs and confirm the product range available in your region.

Web: www.diversey.com

Email: foodbev@diversey.com



World Health Organisation advice (WHO)

Wash your hands

Wash your hands with soap and running water when hands are visibly dirty



If your hands are not visibly dirty, frequently clean them by using alcohol-based hand rub or soap and water



Protect yourself and others from getting sick

Wash your hands



- after coughing or sneezing
- when caring for the sick
- before, during and after you prepare food
- before eating
- after toilet use
- when hands are visibly dirty
- after handling animals or animal waste



Protect others from getting sick



Avoid close contact when you are experiencing cough and fever

Avoid spitting in public



If you have fever, cough and difficulty breathing seek medical care early and share previous travel history with your health care provider



Protect others from getting sick

When coughing and sneezing cover mouth and nose with flexed elbow or tissue



Throw tissue into closed bin immediately after use

Clean hands with alcohol-based hand rub or soap and water after coughing or sneezing and when caring for the sick



Practise food safety

Use different chopping boards and knives for raw meat and cooked foods



Wash your hands between handling raw and cooked food.



Practise food safety

Sick animals and animals that have died of diseases should not be eaten



Practise food safety

Even in areas experiencing outbreaks, meat products can be safely consumed if these items are cooked thoroughly and properly handled during food preparation.





Diversey's purpose is to protect and care for people every day. Diversey has been, and always will be, a pioneer and facilitator for life. We constantly deliver revolutionary cleaning and hygiene technologies that provide total confidence to our customers across all of our global sectors, including: cleaning products, systems and services that efficiently integrate chemicals, machines and sustainability programs. This makes us unique among leading global hygiene and cleaning companies. Everything we do has our customers' needs at its heart and is based on the belief that cleaning and hygiene are life essentials. With over 95 years of expertise, we safeguard our customers' businesses, contributing to productivity improvements, lower total operating costs and brand protection.

Diversey is headquartered in Fort Mill, SC, USA.
For more information, visit www.diversey.com
or follow us on social media.

