Food Systems Resiliency Webinar Series

Please review the details about how everything will work today until we begin at 10:00 AM.

☐ This event will be recorded for educational or promotional use by the University of California.

☐ **Please post your questions** in the “Q&A.” Questions will be addressed at the end of the program.

☐ **Use the “Chat” for non-question conversations or comments.** Be sure to change the “To” if needed to ensure your Chat is sent to those who you want to send it to.

**Options:**

“Panelists” if want to send a Chat only to the speakers

“Everyone” if you’d like all to see your Chat message
Food Systems Resiliency Webinar Series

UC ANR Strategic Initiatives joint effort to **reimagine** our food system

UNIVERSITY OF CALIFORNIA Agriculture and Natural Resources
Food Systems Resiliency Series objectives:

Tour different parts of the Food System to:
- Improve knowledge and understanding
- Identify and share available existing electronic information (resource kits)
- Identify information gaps
- Brainstorm
- Recruit additional participants
Food Systems Resiliency Webinar Series #2

July 28 10 to 11

California Food systems: Partnerships and Resources

Kamal Khaira, moderator
Dr. Erin DiCaprio
CE Specialist, Community Food Safety
Food Science and Technology

Dr. Alda Pires
CE Specialist, Urban Agriculture and Food Population Health and Reproduction
Food safety in the COVID-19 era

Erin DiCaprio, M.S., Ph.D.
Assistant Cooperative Extension Specialist

UCDAVIS
FOOD SCIENCE AND TECHNOLOGY

UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources
Did COVID-19 originate from someone eating exotic meat?

YES or NO
Origin of SARS-CoV-2

Wet Market Origin?

Pangolin

UNKNOWN

UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources
Polling question

Is COVID-19 transmitted by food or food packaging?

YES or NO
SARS-CoV-2

No evidence of transmission via food or food packaging

Enveloped virus

Transmission Mode: Respiratory droplet
Consumer concerns around COVID-19 and food

Resources to support this stakeholder group
Polling question

Since the emergence of SARS-CoV-2 have you changed your food handling procedures at home?

YES or NO
Misuse of cleaners and disinfectants

Mixing of bleach, vinegar, and hot water to wash produce

Concerns and FAQs

• Is this virus transmitted by food?
• Do I need to sanitize my food or food packaging?
• How can I stay safe while grocery shopping?
• What about farmers’ markets and farm stands?
• Is takeout food safe?
• How safe is eating in a restaurant?
• Many others

ucfoodsafety.ucdavis.edu
COVID-19 AND FOOD SAFETY FAQ

IS CORONAVIRUS A FOOD SAFETY ISSUE?

CDC and USDA are not aware of any reports at this time of human illnesses that suggest COVID-19 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, and refrigerate foods promptly) when handling or preparing foods.

IS FOOD IMPORTED FROM COUNTRIES AND STATES AFFECTED BY COVID-19 AT RISK OF SPREADING COVID-19?

- Currently, there is no evidence to support transmission of COVID-19 associated with imported goods and there are no reported cases of COVID-19 in the United States associated with imported goods.

IF AN EMPLOYEE AT A FOOD ESTABLISHMENT BECAME INFECTED WITH CORONAVIRUS, WOULD THE FOOD PRODUCED AT THAT FACILITY BE SAFE TO EAT?

- Food establishment personnel who are ill with COVID-19 or any other illness should be excluded from work activities that could create insanitary conditions (i.e., coughing or sneezing on product).
- COVID-19 is thought to spread mainly from person to person through respiratory droplets that can land in the mouths or noses of people who are nearby.

CAN I GET SICK WITH COVID-19 FROM TOUCHING FOOD, THE FOOD PACKAGING, OR FOOD CONTACT SURFACES, IF THE CORONAVIRUS WAS PRESENT ON IT?

- Currently there is no evidence of food or food packaging being associated with transmission of COVID-19.
- Coronavirus need a living host (animal or human) to grow in and cannot grow in food.
- Like other viruses, it is possible that the virus that causes COVID-19 can survive on surfaces or objects.

HOW SHOULD FOOD BE HANDLED DURING THE COVID-19 PANDEMIC?

- As always, follow good hygiene and food safety practices when preparing food:
  - Purchase food from reputable sources
  - Cook food thoroughly and maintain safe handling temperatures
  - Use good personal hygiene
  - Clean and sanitize surfaces and equipment


Recorded webinars and presentations

https://www.youtube.com/watch?v=TICHiPwclY

https://www.youtube.com/watch?v=IVSdJKxmgc&feature=youtu.be

https://water-talk.squarespace.com/

https://drive.google.com/file/d/1iuAMhQlp2g

w9IDF4D7sDNbuN8U3Hd8N/view

Episode 03: The Food-Water-Virus Nexus

A conversation with Dr. Erin DiCaprio about basic virology, virus transmission in food and water systems, COVID-19 + food safety, and canning/preservation at home.
Support for home preservers and food entrepreneurs

Resources to support this stakeholder group
Online food preservation safety training

https://ucfoodsafety.ucdavis.edu/training
Food safety, product development, and regulatory compliance for food processors and entrepreneurs

- Starting a food business
- Regulatory considerations
- Resources based on different types of products
- Training opportunities
- More

https://ucfoodsafety.ucdavis.edu/processing-distribution
Polling question

Do you know or have you heard of local restaurants or farms pivoting to sell value-added products as a result of disruptions in supply chains/patronage due to COVID-19?

YES or NO
Polling question

Do you know or have you heard of farms that have transitioned from growing flowers or grains to growing raw agriculture commodities (fruits and vegetables) as a result of the pandemic?

YES or NO
Food safety in the COVID-19 era

Alda Pires, DVM, MPVM, Ph.D., DACVPM
Associate Cooperative Extension Specialist

UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources
On-Farm concerns around COVID-19

Resources to support this stakeholder group
Polling question

What is the biggest impact on-farm you have seen with COVID-19?

- Food safety
- Worker Health & Safety
- Distribution
- Food Security

Does not apply; I don’t work with farmers
On-Farm Fresh Produce Food Safety

• Not a food safety concern
• If you are implementing GAP probably should keep it

https://producesafetyalliance.cornell.edu/

https://www.wifss.ucdavis.edu/fsma2020/
UC ANR Resources

Agritourism
Urban Agriculture

Community Gardens
Produce Farms/ Growers
U-Pick Farms
Workers in California

UC ANR Coronavirus & COVID19

https://ucanr.edu/sites/agritourism/activities/Farmstands/

https://ucfoodsafety.ucdavis.edu/covid19-food-safety-resources/For-farms-growers-workers

https://ucanr.edu/Coronavirus_and_COVID-19/
Polling question

Is COVID-19 a concern for livestock?

YES or NO
• There is no evidence that domestic animals, including pets and livestock play a significant role in spreading SARS-CoV-2 to people (AVMA, July 11, 2020)
On-Farm Food Safety: Livestock & Transmission

• Distribution and Food Supply

[Image: Map showing distribution and food supply]

Food Systems Webinar Series:
Webinar #4 - Beef Supply Chain & Market Disruptions Tuesday, August 25, 10-11 AM PT


Have you been contacted by agricultural operators or associated industry with questions regarding worker health & safety & COVID-19?

YES or NO
Agricultural Worker Health & Safety: Concerns

- Challenges of implementing guidelines on agricultural operations

https://aghealth.ucdavis.edu/covid19#resources
UC Davis Resources

https://aghealth.ucdavis.edu/covid19#resources
Agricultural Worker Health & Safety

COVID-19 Awareness for Agriculture

PREVENT
- Wear mask
- Physical distance 6 FEET
- Wash hands

EDUCATE

DIRECT FARM OUTREACH
- Visit every location you can to provide signs, posters, training materials, videos and answer questions.
- Leverage existing food safety programs to partner with local healthcare providers for on-site training.

CREATE PERSONAL CONNECTIONS
- Communication for farmworkers is greatly enhanced by providing content, such as images of familiar landmarks and hospitals, in public service announcement (PSA) videos and other outreach.
- Run PSA videos and offer interviews in familiar media outlets (KTVU, KTVU, various language radio stations, etc.).

RADIOS, RADIO & MORE RADIO
- Run radio PSAs in farmworker native languages (Spanish, Mixtec, Hmong, etc.) for multiple months.
- Participate in talk-radio broadcasts.
- Play radio PSAs for farmworkers during the first few weeks of hiring process.
- Consider farmworker needs and traditions when selecting media format.

STAKEHOLDER COMMUNICATION
- Reach out to all area agricultural trade associations.
- Personal reach out to area Agricultural Commissioners.
- During times of stress and confusion, remember to keep stakeholders informed.

INFORM BUT DON’T SCARE
- Provide information and facts in a non-threatening manner.
- Realize everyone is different. Some farmworkers have anxiety, some fear quarantine and others think it is unnecessary.
- Help farmworkers understand that they will receive sick pay and should not quit at work another farm if they feel positive.

RESOURCES
- California Department of Food & Agriculture (CDF)
- California Department of Public Health (CDPH)
- Centers for Disease Control (CDC)
- UC Davis (UC Agriculture) resources
- UC Davis (UC Agriculture) resources
- UC Davis (UC Agriculture) resources

CDC Guidance for Agriculture Workers & Employers & Agricultural Employer Check List

CDC - Community, Work & School - Worker Safety & Support

COVID-19 Community Guidance 2019


Transition to Q & A
Polling question

Did the information provided improve your knowledge and understanding of food safety issues related to COVID19?

Yes definitely, somewhat, not much, no
Polling question

Were the electronic resources new to you?

Yes definitely, somewhat, not much, no
Polling question

Will you use information from today’s webinar with your clientele?

Yes definitely, somewhat, not much, no
Discussion—please type your response into the chat box

Q1 What educational outreach curriculum needs have you identified related to food system resilience?
Q2 What research gaps exist related to food system resilience?
Discussion—please type your response into the chat box

Q3 Which community partners might be interested in working on food system resilience research, education or solutions?
Q4 Might you consider working collaboratively to develop a research project or educational curriculum related to today’s webinar topic?
Discussion—please type your response into the chat box

Q5 Are you available to participate in a future webinar presentation?
Food Systems Resiliency Webinar Series #2
10 to 11 am
California Food systems: Partnerships and Resources

Registration at: http://ucanr.edu/survey/survey.cfm?surveynumber=30590

Learn more about programs, resources and services that can support our children and families during this unprecedented time. The main topics will cover ways to secure benefits and access nutritious foods. Speakers include:

Brian Kaiser, Bureau Chief Cal Fresh and Nutrition Program Family Engagement and Empowerment Division, CA Dept of Social Services,

Andy Naja-Riese, CEO Agricultural Institute of Marin, and

Leyla Marandi, Program Manager California Food for California Kids Center for Ecoliteracy