



# COVID-19 Guidance

## For the Food and Agriculture Industry

Updated May 29, 2020

## Guidance for the Food and Agriculture Industry During Re-Opening

The state's framework to resume business operations — “Ad Astra: A Plan to Re-Open Kansas” — provides guidance for businesses statewide as they resume operations. As of Tuesday, May 26, 2020, these are no longer enforceable under a statewide executive order, but they remain in place **as recommendations only** for individuals and businesses across Kansas. Statewide travel-related quarantines established by the Kansas Department of Health and Environment (KDHE) are still in effect.

It is important to note that **local governments retain the authority to impose more restrictive orders or provisions**, and there no longer exists a statewide protection for those businesses performing essential functions as previously identified in the Kansas Essential Functions Framework (KEFF). However, the Department of Homeland Security has recognized the food and agriculture sector as a critical infrastructure industry and should be considered as local authorities consider local orders which could restrict continued operations of these critical functions. For a complete list of the essential critical infrastructure workers as defined by DHS, go to: <https://www.cisa.gov/identifying-critical-infrastructure-during-covid-19>.

As part of the critical infrastructure of this state, your contribution to the state and local community is critical. Although no statewide orders are now in effect, **we strongly encourage you to exercise ongoing safety measures** to ensure that your employees remain healthy and you can continue to function, and also to assure your customers and community that you provide a safe, reliable environment.

### How do the current Re-Opening Plan recommendations apply to food and agriculture businesses and operations?

- Contact your local health department (the county where your business is located, as well as any counties in which you will travel for your business operations) to find out what rules and regulations govern that county.
- Know the current statewide travel-related quarantines that are in effect, which can be found on KDHE's website at: [www.coronavirus.kdheks.gov/175/Travel-Exposure-Related-Isolation-Quaran](http://www.coronavirus.kdheks.gov/175/Travel-Exposure-Related-Isolation-Quaran).

- Managers of all food and agriculture operations should continue to implement operational changes to protect their employees.
- Continue to follow guidance provided by your industry experts, as available.
- The following best practices have been developed to ensure continuity of operations and protection of animal health and welfare while also safeguarding the health of these workers and their families.
- Central to the efforts to protect public health within your organization are these principles:
  - Maintain at least six feet of distance between individuals, be they customers or employees, as much as possible.
  - Follow fundamental cleaning and public health practices detailed on the Kansas Department of Health and Environment website at [coronavirus.kdhe.gov](https://www.kdhe.gov/coronavirus).
  - Avoid instances in which large groups are in one location and unable to maintain a six-foot distance with only infrequent or incidental moments of closer proximity. This includes limiting areas and instances in which physical distancing is not maintained, such as in entrances, lobbies, break rooms, etc.

## Food and Agriculture Best Practices

These best practices will protect your employees and customers and are recommended as part of the re-opening. In communities with continued “stay-at-home” orders or other additional restrictions, operations should implement these practices to comply with local orders.

### Facility Access

- Restrict access on your operation to essential personnel (workers, owners, veterinarians, etc.).
- Limit the number of personnel on your operation as much as possible to allow for social distancing. This includes family who may play a role in your operation.
- If your operation includes a retail area that is open to the public, that area must follow any local guidelines related to social distancing, employee guidance, mass gatherings, etc.
- All operations should consider screening any individuals who are working on site by asking verbal questions and taking their temperature before they interact with other employees. Individuals who appear to have symptoms (i.e., fever, cough or shortness of breath) upon arrival at work or who become sick during the day should immediately be separated from other employees and sent home.

### Distancing

- Managers should evaluate their operations to identify and implement operational changes that increase employee separation and recognize social distancing guidelines, keeping individuals at least six feet apart as much as possible.
- Distancing should involve changes to policies regarding interaction in common areas such as lunchrooms, bathrooms, break rooms, feed storage, and loading and unloading areas.
- Consider providing additional seating areas for employee breaks and meal periods, including outdoor settings as weather permits.
- Consider staggered shifts and avoid sharing rides in vehicles as much as possible.

- Consider how the operation can limit touch points between individuals (door handles, touch pads, etc.) and/or increase cleaning of these points.
- As much as possible, postpone or restructure activities which would involve significant interaction of people.

## Cleaning and Hygiene

- Shared equipment and gear should be cleaned in between use, including but not limited to vehicles, tractors, tools, computers, telephones, and any specialized equipment.
- If distances of six feet between workers are not possible, cloth face coverings should be considered to avoid exposure between individuals.
- Regardless of social distancing capabilities, effective hygiene and sanitation should be maintained, including frequent and proper handwashing and routine cleaning of all surfaces. KDHE has provided recommendations for cleaning and disinfecting a business: [www.coronavirus.kdheks.gov/DocumentCenter/View/991/Cleaning-and-Disinfecting-Your-Business-PDF---4-29-2020](http://www.coronavirus.kdheks.gov/DocumentCenter/View/991/Cleaning-and-Disinfecting-Your-Business-PDF---4-29-2020).

## Resources:

- For current information about Kansas' response to COVID-19, go to the Kansas COVID-19 Resource Center at [www.covid.ks.gov](http://www.covid.ks.gov).
- For current KDHE guidance regarding coronavirus, go to [www.kdheks.gov/coronavirus](http://www.kdheks.gov/coronavirus).
- KDHE has provided printable posters and social media resources for use in your business: [www.coronavirus.kdheks.gov/265/Publications](http://www.coronavirus.kdheks.gov/265/Publications).
- The Centers for Disease Control and Prevention has provided guidance for cleaning and disinfecting your facility here: <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>.