

Cold chain food production and operation new corona virus prevention and control technology guide

(polished machine translation)

1. Basis and scope of application

In order to standardize and guide the normal operation of cold chain food related units and employees during the normalization of the prevention and control of the new corona pneumonia epidemic, the main responsibility for the prevention and control of production and operation shall be implemented in accordance with the "New corona pneumonia in meat processing enterprises" issued by the State Council in response to the joint prevention and control mechanism of the new corona pneumonia epidemic. Guidelines for Epidemic Prevention and Control (Zongfa [2020] No. 216 of Joint Prevention and Control Mechanism), Technical Guidelines for Prevention and Control of New Coronary Pneumonia Epidemics in Agricultural Trade (Market Trade) Market (No. 223 of Joint Prevention and Control Mechanism Zongfa [2020]), Coronavirus Pneumonia Prevention and Control Plan (Seventh Edition)" (Joint Prevention and Control Mechanism Zongfa [2020] No. 229), as well as relevant national food safety standards and the "New Coronary Pneumonia and Food" issued by the Food and Agriculture Organization of the United Nations/World Health Organization Safety: Guidelines for Food Companies (April 2020) and other documents, this guide is formulated for cold chain food producers and operators and key links in production and operation.

This guide is applicable to the prevention and control of new coronavirus pollution in the production, loading and unloading, transportation, storage, and sales of cold chain foods that are processed by freezing and cold storage methods, and the products are always in a low temperature state from the factory to the sale.

This guide focuses on preventing cold chain food practitioners and related personnel from being infected by the new corona virus, highlights the prevention and control of key links such as loading, unloading, storage and transportation, and focuses on strengthening the cleaning and disinfection of cold chain food packaging. Producers and operators strictly abide by laws and regulations and related food safety

National standards require that the implementation of local authorities' regulations on the prevention and control of the new corona pneumonia epidemic is a prerequisite for the application of this guide.

2. Health management of new corona virus prevention and control for employees

The health of employees is fundamental to prevent cold chain food from being contaminated by the new coronavirus. Producers and operators involved in the production, loading and unloading, transportation, storage, sales and catering services of cold-chain food should adjust and update the health management system of employees in accordance with the requirements for the prevention and control of the new corona pneumonia epidemic, and increase management measures for the prevention and control of the new corona virus.

2.1 Establish a health registration system for employees

Cold chain food producers and operators must do a good job of registering the itinerary and health status of their employees (including new recruits and temporary workers) within 14 days, establish

health cards for employees on duty, and grasp the flow and health of employees. Encourage new employees to voluntarily undergo nucleic acid testing before starting their jobs.

2.2 Daily health monitoring of employees

Cold chain food producers and operators should strengthen personnel entry and exit management and health monitoring, establish a health record and risk exposure information reporting system for all employees, set up temperature measurement points at the entrance of food production and operation areas, and implement registration, temperature measurement, disinfection, and health codes. And other prevention and control measures, implement the "green code" induction system.

2.3 Registration and management of outsiders

Minimize the entry of outsiders into the production and operation area. If it is necessary to enter, you need to inquire about your unit, health status, and contact persons in the area where the epidemic occurred, and take measures such as registration, temperature measurement, and personal protection as required (such as wearing masks, etc.)) Before entering. When the vehicle enters and exits, the guard on duty, staff and driver should avoid unnecessary contact.

2.4 Practitioners' hygiene requirements

2.4.1 Healthy employment. Before starting work, ensure that your health is in good condition, report health information to the production operator, and take the initiative to accept the temperature of the production operator. If symptoms such as fever, dry cough, fatigue, etc. occur, you should report it immediately and seek medical attention in time.

2.4.2 Do personal protection. Practitioners should wear masks, gloves and overalls when they work. Work clothes are kept clean and tidy, washed regularly, and disinfected when necessary. In addition to work clothes, employees in special positions (fresh slaughter, cutting workshop, etc.) should wear waterproof aprons and rubber gloves according to protective requirements. It is recommended that food workers wear disposable gloves, but they must be replaced frequently, and they should wash their hands between changes and when they are not wearing gloves. To avoid secondary contamination of protective equipment, gloves must be replaced after non-food related activities (such as opening/closing the door by hand and emptying the trash can).

2.4.3 Pay attention to personal hygiene. When sneezing or coughing, cover your mouth and nose with a tissue or use your elbow arm. Do not spit, and pay attention to hygiene when blowing your nose. Try to avoid touching your mouth, eyes, and nose with your hands.

2.4.4 Strengthen hand hygiene. When handling goods, or when your hands touch shelves, handrails and other public objects, wash your hands with hand sanitizer or soap under running water, or rub your hands with quick-drying hand disinfectant.

2.5 Establish procedures for reporting abnormal health

Once an employee finds that he or his co-living person has fever, dry cough, fatigue and other suspected symptoms, he should promptly report it to the top management of the producer and operator, and report it level by level or directly depending on the situation. Once the production and business operators discover that their employees have the above-mentioned abnormal health symptoms, no matter what their health status is, they should take effective measures to quickly exclude them and their close contacts from the food working environment. In areas with a high risk of transmission of new corona pneumonia, it is recommended to require healthy employees to make

a "zero" report in accordance with the prevention and control regulations of the local competent authority.

2.6 Procedures for returning employees to work

According to the registration and health files of the employees in the production and operation area, timely track the treatment and rehabilitation status of employees with abnormal health, physical discomfort, suspected or infected with the new corona virus (patients or asymptomatic infections), and scientifically evaluate whether they are eligible for return after recovery. Post conditions. If the symptoms of a confirmed case of new coronary pneumonia subside, and two PCR nucleic acid tests at least 24 hours apart are negative, the isolation can be lifted; for the case where the test cannot be performed, the patient can be lifted from the isolation and return to work 14 days after the symptoms have subsided. Practitioners who are close contacts of patients with new coronary pneumonia should also meet the above control requirements before returning to work.

2.7 Strengthen the promotion of prevention and control knowledge

Carry out various forms of health education, guide practitioners to master the knowledge and skills related to the prevention and treatment of new coronary pneumonia and other respiratory infectious diseases, develop good hygiene habits, and strengthen self-protection awareness.

3. Prevention and control requirements during loading, unloading, storage and transportation

3.1 Sanitary requirements for loading and unloading workers

In addition to the general personal hygiene requirements, you should wear work clothes and hats, disposable medical masks or disposable medical surgical masks, gloves, etc., and wear goggles and face screens when necessary to avoid frequent contact between the surface of the goods and the body surface.

Especially when loading and unloading imported cold-chain foods from areas where epidemics occur, port handlers, etc., must wear masks throughout the process of carrying goods, avoiding the goods from sticking to the face and touching the mouth and nose with their hands to prevent contact with the new corona. Virus contaminated frozen aquatic products, etc. If the mask is damaged during transportation, it should be replaced immediately.

3.2 Hygienic requirements for transport drivers

In addition to fulfilling the hygiene requirements of the practitioners, the personnel (drivers and attendants) transporting cold chain foods shall not open the boxes without authorization during the transportation process, and shall not open the cold chain food packaging at will to directly contact the cold chain foods. When the vehicle enters and exits, the driver and attendants should avoid unnecessary contact with the guards on duty and staff.

3.3 Sanitary management at the source of goods

For imported cold chain food, the importer or consignor should cooperate with relevant departments to sample and test the food and its packaging. For food from other cities, distributors should take the initiative to obtain relevant food safety and anti-epidemic inspection information from suppliers. For local meat slaughter, processing, and business enterprises, the relevant quality management and operation specifications of cold chain food should be strictly implemented, and environmental sanitation management should be strengthened. Importers or cargo owners who entrust a third-party logistics company to provide transportation, warehousing and other services,

when the goods are delivered to the third-party logistics company, they should take the initiative to provide relevant food safety and epidemic prevention inspection information to the third-party logistics company.

In the cold chain logistics process, if supports or pads are added to the logistics packaging, it should meet the relevant food safety and sanitation requirements. The logistics packaging should indicate the temperature conditions for cold chain food storage and transportation. Strengthen the operation and management of cargo loading, unloading and handling, so that the cargo cannot directly touch the ground, and the cold chain food packaging cannot be opened at will. It should be ensured that the temperature of cold chain food is always within the allowable fluctuation range during transportation, storage, and sorting. Record and keep the time, temperature and other information of each delivery link.

3.4 Hygienic management of vehicles

It should be ensured that the interior of the vehicle compartment is clean, non-toxic, harmless, non-odour, and non-polluting, and regular preventive disinfection should be carried out. For specific disinfection measures, please refer to the "Technical Guidelines for the Prevention and Control of New Coronavirus in the Production and Operation Process of Low-Temperature Cold Chain Food".

3.5 Sanitary management of storage facilities

The loading and unloading area of the warehouse should be equipped with a closed platform and a sealing device for docking with refrigerated transport vehicles. In addition to checking the appearance and quantity of cold chain foods, the storage inspection should be strengthened. The centre temperature of cold chain foods should also be checked. Strengthen storage management in the warehouse, cold chain food stacking should be placed on pallets or shelves according to regulations. Cold-chain foods should be placed in storage according to their characteristics or locations. Cold-chain foods that have large differences in temperature and humidity requirements and are prone to cross-contamination should not be mixed. The temperature and humidity in the warehouse should be checked regularly, and the temperature and humidity in the warehouse should meet the storage requirements of cold chain food and remain stable. Regularly clean and disinfect the internal environment, shelves, and work tools of the warehouse. For specific cleaning and disinfection measures, please refer to the "Technical Guidelines for the Prevention, Control and Disinfection of New Coronavirus in the Production and Operation Process of Cold Chain Food".

4. Prevention and control requirements for production and processing

4.1 Personnel hygiene requirements

Follow the requirements of 2.4.

4.2 Keep a safe distance

Keep a distance of at least 1 meter between employees. Feasible measures to maintain a distance in the food processing environment include: setting up workbenches on one side of the production line, displacing production, or assembling baffles in the middle of the production line to prevent employees from facing each other; strictly limiting the number of employees in the food preparation area, Eliminate all non-essential personnel; divide employees into working groups or teams, while reducing communication and mutual influence between working groups.

4.3 Incoming protection and inspection

4.3.1 Loading and unloading protection. Loading and unloading workers who need to directly contact cold-chain food goods should wear work clothes, disposable medical masks or disposable medical surgical masks, gloves, etc. before moving the goods, and wear goggles and face screens when necessary to avoid frequent contact with the surface of the goods. table.

4.3.2 Source control. Cold chain food companies should do a good job in supplier compliance inspection and evaluation, carefully do a good job in the inspection of each batch of food purchases, and truthfully record and store food and raw material purchase inspections, factory inspections, food sales and other information in accordance with the law to ensure food traceability . The retention period of records and vouchers shall not be less than 6 months after the expiration of the product warranty period. If the warranty period is not clearly guaranteed, the retention period shall not be less than 2 years.

4.3.3 Inspection certificate. For imported cold chain food, the importer or consignor should cooperate with relevant departments to sample and test the food and its packaging. For food from other cities, distributors should take the initiative to obtain relevant food safety and anti-epidemic inspection information from suppliers.

4.4 Cleaning and disinfection

See "Technical Guidelines for Prevention, Control and Disinfection of New Coronavirus in Cold Chain Food Production and Operation Process".

4.5 Other protective measures

4.5.1 Ventilation requirements. Natural ventilation is preferred for ordinary factories, and mechanical ventilation can be supplemented if conditions are not available. The airtight plant area shall maintain indoor air circulation and air-conditioning system safety. The air-conditioning and ventilation system shall be inspected, cleaned and disinfected regularly to ensure clean and safe operation.

4.5.2 Water supply and drainage facilities. There should be perfect sewers and kept unblocked. It should be equipped with ground flushing faucets and disinfection facilities for the flushing and disinfection of sewage. Sewage discharge shall comply with relevant regulations.

5. Requirements for prevention and control of sales operations

Cold chain food centralized trading markets (agricultural product wholesale markets, farmers' markets, community vegetable markets), supermarkets, convenience stores, catering, self-operated e-commerce and other food operators shall have corresponding refrigeration and freezing facilities.

5.1 Personnel hygiene requirements

Follow 2.4 requirements. In addition to work clothes, food operators at special stalls such as fresh slaughter must wear waterproof aprons and rubber gloves.

5.2 Keep a safe distance

Reasonably control the number of customers entering the cold chain food sales area, avoid gathering and crowding, keep the distance between people at least 1 meter, and the enclosed space should be increased appropriately. Ground signs can be used to guide and manage customers' orderly queuing and other measures to facilitate customers to keep their distance, especially in crowded areas, such as service counters and checkout counters.

5.3 Cleaning and disinfection

See "Technical Guidelines for Prevention, Control and Disinfection of New Coronavirus in Cold Chain Food Production and Operation Process".

5.4 Warning notice

5.4.1 Set up signs at the entrance, requiring customers not to enter the store when they have abnormal health, physical discomfort, or suspected symptoms of the new coronavirus.

5.4.2 Regularly broadcast or post notices in cold chain food retail areas (stores, stores, supermarkets) to remind customers to keep their distance and clean their hands in time. If consumers bring their own shopping bags, it is recommended that they should pay attention to washing before using cold chain food.

5.5 Other protective measures

Set up glass barriers at checkout counters and counters to encourage the use of contactless payments to reduce contact. It should be considered not to publicly display or sell unpackaged cold chain food at self-service counters. 6. Requirements for prevention and control of catering processing

In order to prevent and control the new crown virus pollution involving cold chain food and catering services, catering service operators should pay attention to the following prevention and control points.

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6.1 Personnel hygiene requirements

Follow 2.4 requirements.

6.2 Keep a safe distance

6.2.1 Use appropriate measures to prevent overcrowding, and keep a distance of at least 1 meter between food workers.

6.2.2 The dining seat arrangement should achieve a safe social distance.

6.2.3 Use floor markings in the store to help customers keep their distance, especially in crowded areas, such as service counters and cashier counters.

6.3 Cleaning and disinfection

See "*Technical Guidelines for the Prevention, Control and Disinfection of New Coronavirus in the Production and Operation Process of Cold Chain Food*".

6.4 Other protective measures

6.4.1 Provide cleaning and disinfectant solution. Provide hand sanitizer or no-clean disinfectant for employees and consumers who enter and exit the catering area.

6.4.2 Prevent cross contamination. Raw and cooked foods are processed and stored separately, and the tools and utensils for handling uncooked foods shall be fully disinfected before serving or processing cooked foods.

6.4.3 Avoid unnecessary physical contact. Encourage mobile contactless payment, contactless delivery, etc.

6.4.4 Maintain air circulation, and frequently open windows for ventilation indoors.

6.4.5 Try to provide cooked food. During the epidemic, the food should be fully heated.

6.4.6 The catering service should promote the use of meal sharing methods. If the meal cannot be split, public spoons and chopsticks should be provided.

7. Emergency response measures in relevant areas

Cold chain food producers and operators should formulate emergency response plans for the new crown pneumonia epidemic, use timely handling and reporting of the epidemic situation, and effectively prevent the spread of the new crown virus.

7.1 Emergency measures for persons with abnormal health conditions

Once a case or an abnormal situation suspected of new coronary pneumonia is found in the relevant area of cold chain food production and operation, the prevention and control measures of internal non-proliferation and external prevention of export must be implemented, and relevant departments must carry out epidemiological investigations, close contact tracking management, and epidemic points disinfection and other work, and conduct sampling and nucleic acid testing of the personnel's work and appearance areas and the processed cold chain food. If there is an air-conditioning ventilation system, it shall be cleaned and disinfected at the same time, and it can be reactivated after passing the evaluation. According to the severity of the epidemic, the work area will be temporarily closed and production will be resumed after the epidemic is controlled.

In accordance with the new crown pneumonia epidemic prevention and control requirements, measures such as cutting off the route of transmission and isolating close contacts, and disposing of pollutants in accordance with regulations.

7.2 Emergency measures for samples found to be positive in nucleic acid testing

Once notified that there is a positive sample of the new coronavirus nucleic acid test, cold chain food producers and operators should promptly initiate the emergency response plan of their unit, and promptly take emergency response to related items and the environment under the guidance of professionals in accordance with local requirements. Temporary storage and harmless treatment of related items, disinfection of work areas, and timely implementation of nucleic acid testing and health screening for persons who may be exposed. Before the items are processed, refrigerating and refrigerating equipment such as refrigerators, freezers, and cold storages shall be kept in normal operation to prevent the items from becoming corrupted and deteriorating and possible pollutants from spreading. Avoid spills or leaks during transportation when handling related items. The personnel involved in the clearance and transportation of related items shall take personal protection.

For nucleic acid-positive products, they should be disposed of in accordance with the requirements of the local competent authority.