

April 17, 2020



What to do when a food production worker tests positive for COVID-19

Source: FDA

[A worker in my food production/processing facility/farm has tested positive for COVID-19. What do I need to do to continue operations while protecting my other employees? \(Updated April 14, 2020\)](#)

All components of the food industry are considered critical infrastructure and it is vital for the public health that they continue to operate.

Instruct sick employees to stay home and to follow the CDC's [What to do if you are sick with coronavirus disease 2019 \(COVID-19\)](#). [Clean and disinfect](#) surfaces in the employee's workspace. Inform fellow employees of their possible exposure to COVID-19 while maintaining confidentiality. Instruct employees who are well, but have been exposed to COVID-19, to notify their supervisor and follow CDC's Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers Who May Have Had Exposure to a Person with Suspected or Confirmed COVID-19.

Federal Government Resources

Businesses should consult the CDC's [Interim Guidance for Business and Employers to Plan and Respond to Coronavirus Disease 2019](#), which is frequently updated.

The Occupational Safety and Health Administration (OSHA) also issued [Guidance on Preparing Workplaces for COVID-19](#) that includes information on how a COVID-19 outbreak could affect workplaces and steps all employers can take to reduce workers' risk of exposure to SARS-CoV-2 (COVID-19).

Additional Resources

The Food and Beverage Issues Alliance has developed [protocolsExternal Link Disclaimer](#) for (1) when an employee of a firm is a confirmed or presumptive case of COVID-19 and (2) when a facility employee/facility visitor/customer has been in close contact with an individual with COVID-19. This protocol is specific to food manufacturing facilities, distribution centers, and wholesale and retail outlets.