

ANNEX 1

Cold Chain Food Production and Operation COVID-19 Prevention and Control Technology Guide

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 COVID-19 epidemic, the main responsibility of production and operation prevention and control shall be implemented in accordance with the " COVID-19 of Meat Processing Enterprises Guidelines for Epidemic Prevention and Control (Zongfa (2020) No. 216 of Joint Prevention and Control Mechanism), "Technical Guidelines for the Prevention and Control of COVID-19 Epidemics in Agricultural Trade (Market Trade) Market" (Zongfa (2020) No. 223 of Joint Prevention and Control Mechanism) " COVID-19 Prevention and Control Program (7 (Joint Prevention and Control Mechanism Zongfa (2020) No. 229)), as well as relevant national food safety standards and the " COVID-19 and Food Safety" issued by the Food and Agriculture Organization of the United Nations/World Health Organization: Guide to Food Enterprises" (April 2020) and other documents, this guideline 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 COVID-19 contamination in the production, loading and unloading, transportation, storage and sales of cold chain foods that are processed by freezing and refrigeration 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 from standing up and related personnel from being infected by the COVID-19 virus, highlighting the prevention and control of key links such as loading, unloading, storage and transportation, focusing on strengthening the cleaning and disinfection of cold chain food packaging, and manufacturers and operators strictly abide by laws and regulations and related food National safety standards require that the implementation of the local authorities' regulations on the prevention and control of the COVID-19 epidemic is a prerequisite for the application of this guide.

2. Health management of COVID-19 virus prevention and control for employees

The health of employees is fundamental to prevent cold chain food from being contaminated by the COVID-19 virus. Producers and operators involved in cold chain food production, loading, unloading, transportation, storage, sales, and catering services should adjust and update the health management system of employees in accordance with the requirements for the prevention and control of the COVID-19

epidemic, and increase the management and implementation of the prevention and control of the COVID-19 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 (new entrants and temporary staff) within 14 days, establish a health card for employees on duty, and keep track of employee mobility and health. New employees in Drum Fan voluntarily undergo nucleic acid location testing before starting their jobs.

2.2 Daily health monitoring of employees

Those responsible for cold chain food production 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, implement registration, temperature measurement, disinfection, and health inspections Code and other prevention and control measures, implement the "green code" induction system.

2.3 Registration and management of outsiders

Minimize the number of outsiders entering the production and operation area. If you really need to enter, you need to inquire about your unit, health status, contact with people in the epidemic area, etc., pass registration, temperature measurement and other measures and perform personal protection as required (such as wearing masks, etc.) before entering. When vehicles enter and exit, guards on duty, staff and drivers should avoid unnecessary contact.

2.4 Practitioners' hygiene requirements

2.4.1 Healthy employment. Before starting the job, make sure that you are in good health, report your health status information to the manufacturer, and actively accept the temperature of the manufacturer. If symptoms such as fever, cough, fatigue, etc. occur, you should report it immediately and seek medical attention in time.

2.4.2 Do personal protection. Practitioners correctly wear masks, gloves, and work clothes during 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 their hands should be washed when changing gaps and when not wearing gloves. To avoid secondary

contamination of protective equipment, gloves must be replaced after non-food related activities (such as opening/closing doors by hand and emptying garbage bins).

2.4.3 Pay attention to personal hygiene. When sneezing or coughing, use a tissue to quickly cover the nose and mouth or use the elbow and arm speed block. Do not spit anywhere, pay attention to hygiene when moving your nose. Try to avoid touching the 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 the co-living person has fever, dry cough, fatigue and other suspected symptoms, he should promptly report to the senior management of the production and operation, and the method of gradual or direct reporting may be adopted as the case may be. 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 the employees in close contact with them from the food working environment. Areas with a high risk of transmission of COVID-19 are recommended to require healthy employees to report "zero" in accordance with the prevention and control regulations of the local competent department.

2.6 Procedures for returning employees to work

According to the registration and health records of the employees in the production and operation area, timely track the treatment and rehabilitation status of employees with health abnormalities, physical discomfort, suspected or infected with the COVID-19 virus (patients or asymptomatic infections), and scientifically assess whether they are eligible for return after recovery. Post conditions. If the symptoms of a confirmed case of COVID-19 subsided, and the two PCR nucleic acid tests at least 24 hours apart were negative, the gap can be lifted: for the case where the test cannot be performed, the patient can be relieved of Yangli and return to work 14 days after the symptoms have subsided. Practitioners who are close contacts of patients with COVID-19 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 COVID-19 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 stevedores

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. before carrying the goods. Wear goggles and face screens when necessary to avoid frequent contact with the surface of the goods. Especially when loading and unloading imported cold-chain foods from areas where epidemics occur, dock workers, etc., must wear masks throughout the process of carrying goods, avoiding the goods close to the face and touching the mouth and nose with hands to prevent contact frozen aquatic products contaminated by the COVID-19 virus. 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 must not knock themselves out of the box during the transportation, and cannot open the cold chain food packaging at will to directly contact the cold chain food. When the vehicle enters and exits, the driver and attendants should avoid unnecessary contact with 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 slaughtering, processing, and operating companies, they should strictly implement the relevant quality management and operating specifications of cold chain food and strengthen environmental sanitation management. 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 actively provide the third-party logistics company with relevant food safety and epidemic prevention inspection information.

In the cold chain logistics process, if supports or cushions 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 handling, etc., 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 sub-training. Record and keep the time and temperature 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, odourless, and pollution-free, and regular preventive disinfection should be performed. For specific disinfection and broadcasting, please refer to the "Technical Guidelines for the Prevention and Control of N COVID-19 Virus in the Production and Operation Process of Low-Temperature Cold Chain Food".

3.5 Hygienic management of key storage facilities

The warehouse loading and unloading area should be equipped with a closed platform and a sealing device for docking with refrigerated transport vehicles. Intensify warehousing inspections, in addition to checking the appearance and quantity of cold chain foods, the center temperature of cold chain foods should also be checked. Strengthen storage management in warehouses. Cold chain foods should be stacked on pallets or shelves according to regulations. Cold chain foods should be stacked or stacked according to characteristics. For those cold chain foods with large differences in temperature and humidity requirements and prone to cross-contamination, should not be mixed. The temperature and humidity in the warehouse should be checked regularly. 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, please refer to the "Technical Guidelines for the Prevention, Control and Disinfection of COVID-19 Virus in Cold Chain Food Production and Operation Process".

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: adopting only one workbench in the production line, displacing production, or installing baffles in the middle of the production line to prevent employees from facing face-to-face; 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. The loading and unloading workers who need to directly contact cold chain food cargo should wear work clothes and hats, disposable medical masks or disposable medical surgical masks, gloves, etc., wear goggles and face screens when necessary to avoid frequent contact with the surface of the cargo body surface.

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 specified, 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 epidemic prevention and testing information from suppliers.

4.4 Cleaning and disinfection

See "Technical Guidelines for Prevention, Control and Disinfection of COVID-19 Virus in Cold Chain Food Production and Operation Process".

4.5 Other protective broadcasts

4.5.1 Ventilation requirements. Natural ventilation is preferred for ordinary factories, and mechanical ventilation can be supplemented if conditions are not available. The closed plant area shall maintain indoor air circulation and air-conditioning system safety. The air conditioning and ventilation system should 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. Ground flushing taps and disinfection facilities should be equipped, and the discharge of flushing and disinfecting water used for sewage should comply with relevant regulations.

5. Requirements for prevention and control of sales operations

Cold chain food centralized trading markets (clothing product wholesale markets, farmers' markets, community 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

In accordance with the requirements of 2.4, the food business operators who have been slaughtered and other special beads should wear waterproof aprons and rubber gloves in addition to work clothes.

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. The ground marks can be used to guide and manage the orderly queuing of customers and other measures. It is convenient for 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 COVID-19 Virus 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 their health is abnormal, unwell, or when they have suspected symptoms of the COVID-19 virus.

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 contact-based 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 COVID-19 virus pollution involving cold chain food and catering services, catering service operators should pay attention to the following prevention and control points.

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 seating arrangement should achieve a safe social distance.

6.2.3 The use of floor markings in the store facilitates customers to stay further away, 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 COVID-19 Virus 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 immature foods shall be fully disinfected before they can be filled or processed.

6.4.3 Avoid unnecessary physical contact, encourage mobile non-contact payment, non-contact delivery, etc.

6.4.4 Maintain air circulation. The room should always open windows for ventilation.

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 COVID-19 epidemic, use timely handling and reporting of the epidemic situation, and effectively prevent the spread of the COVID-19 virus.

7.1 Emergency treatment for persons with abnormal health conditions

Once a case or an abnormal condition suspected of COVID-19 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 must be implemented,

and the relevant departments should 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 and 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 resume soon after the epidemic is controlled.

In accordance with the requirements for the prevention and control of the COVID-19 epidemic, measures such as cutting off the route of transmission and isolating close contacts at high altitudes, and at the same time disposing of contaminated materials 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 COVID-19 virus nucleic acid test, cold chain food producers and operators should promptly activate their own emergency plan, and promptly take emergency response to related items and the environment under the guidance of professionals in accordance with local requirements. Temporary storage of relevant items, harmless treatment, disinfection of work areas, and timely implementation of nucleic acid testing and health checks for persons who may be in contact. Before the items are processed, refrigerators, freezers, cold storage and other refrigeration equipment should be kept in normal operation to prevent the items from spoiling and deteriorating and possible pollutants from spreading. Avoid spilling or leaking alcohol during transportation when handling related items. The personnel involved in the clearance and transportation of related articles shall take personal protection.

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