



Includes tips for safe handling, cooking and storage at home during COVID-19



FOOD SECURITY, DEFENSE & CRISIS

FOOD SAFETY RISKS RELATED TO SARS-CoV-2 IN ASIA-PACIFIC



FOOD SAFETY AT HOME

1. During the COVID-19 pandemic, it is essential to recognise the increases in domestic food preparation, cooking and storage and that most incidents of foodborne disease result from consumer handling at home. We all need to be more careful, especially the young, old, pregnant women and the immuno-suppressed;
2. You can protect yourself and your family by paying attention to hygiene—washing hands, sanitising surfaces and keeping appliances clean. Keep raw foods separate from ready to eat and make sure you cook foods to the [correct internal temperatures](#). Check your fridge and freezer temperatures (4°/-18°C) for storing leftovers and take out;
3. Visit [here](#) for more information and a printable guide.

FOR FURTHER INFORMATION

ABOUT THIS DOCUMENT

The purpose of this document is to summarise the food safety risks posed by the novel coronavirus, [SARS-CoV-2](#), in the course of normal food handling and consumption.

FIA aims to contribute towards the credible body of knowledge dedicated to reducing the transmission of the disease caused by SARS-CoV-2, namely [COVID-19](#).

SOURCES

This information has been compiled from [WHO](#), [CDC](#), [UK GOV](#), [EFSA](#), [US FDA](#) and other publications as linked in text.

PROBABILITY CATEGORIES

Interpretation of probability categories used in this document based upon tables from ACMSF ([ACM/1065](#)) adapted from [EFSA 2016](#) modified from [OIE 2004](#). See Figure 1 (right) for a key to the categories.

FAQS ASIA-PACIFIC

[Can COVID-19 be transmitted by food or food packaging?](#) (FSANZ)

[About new coronavirus infection](#) (MAFF Japan)

[COVID-19: FAQs for Food Industry](#) (SFA Singapore)

[COVID-19: Information and education communication](#) (FSSAI India)

FREQUENCY CATEGORY	INTERPRETATION
NEGILIGIBLE	So rare that is does not merit to be considered
VERY LOW	Very rare but cannot be excluded
LOW	Rare but does occur
MEDIUM	Occurs regularly
HIGH	Occurs very often
VERY HIGH	Events occur almost certainty

Figure 1: Key to probability categories and what they mean

WHAT YOU NEED TO KNOW

1. The risk of COVID-19 infection from handling food and food packaging of all kinds is very low;
2. The risk of COVID-19 infection from eating food products of animal origin, which may be infected with COVID-19, is negligible;
3. The risk of COVID-19 infection from eating food products that were cross-contaminated by contaminated products of animal origin, foods of non-animal origin, food contact materials, preparation surfaces, or infected individuals involved in food preparation is very low.

YOUR QUESTIONS ANSWERED

WHAT IS THE PROBABILITY OF CONSUMER EXPOSURE VIA...

Food products such as eggs and meat from infected avian hosts?



Fish and seafood?



Other species (including mammals)?



The prevalence of virus within populations of susceptible animals, of the virus in edible products obtained from those infected?



The prevalence of infection in human handlers producing commercial food?



The frequency of close contact of infected food handlers?





Food Industry Asia (FIA) is a non-profit organisation that was formed in 2010 to enable major food manufacturers to speak with one voice on complex issues such as health & nutrition, food safety, sustainability, and the harmonisation of standards. From its base in Singapore, FIA seeks to enhance the industry's role as a trusted partner and collaborator in the development of science-based policy throughout Asia. FIA provides an important hub for advocacy and debate, brings together the food industry's most senior business leaders to champion initiatives that promote sustainable growth and support regional policies that deliver harmonised results.

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