

## INFORMATION FOR THE NEW ZEALAND FOOD INDUSTRY ON COVID-19

New Zealand is enduring an unprecedented crisis with COVID-19. Our Food Industry is an essential service that must provide safe, high quality products throughout it. To help NZIFST members get the best information and find answers to problems we have launched the following three initiatives:

### 1. Collating useful Information for the Food Industry on COVID-19

The NZIFST has collated the information and websites listed below to provide members with easy access to websites that we believe provide credible and timely information on issues the Food Industry is facing owing to COVID-19.

### 2. A dedicated Food Safety Information and Q & A site

On the specific topic of Food Safety the NZIFST is working closely with the New Zealand Food Safety Science Research Centre ([NZFSSRC](#)) who along with [MPI](#) should be your primary source of information.

The [NZFSSRC COVID-19 website](#) contains a wealth of food safety information, including examples of best hygienic practice for processors, the symptoms to look for in staff infected with COVID-19, discussion documents and a current list of hot topics which takes the form of questions and answers.

The message to date is that the single most important thing Food Industry players can do is to manage the risk of infection. To keep your business running, make sure that **staff who are sick or have been in contact with potential COVID-19 positive cases stay away**. Companies should **also continually monitor handwashing facilities and staff practices around hygiene**. Keep your staff safe!

There is no evidence yet of food or food packaging being associated with transmission of Covid-19. **Transmission via food or packaging is considered to be highly unlikely but not impossible!**

### 3. The Foodie Volunteer Army

NZIFST has set up an informal group on LinkedIn offering a forum for New Zealand food businesses to ask questions or otherwise seek technical support. Possible topics include supply chain issues, ingredient substitution, personnel absence, or any acute technical issue due to current events. If you lack technical or operational staff, ask Jono to find you an expert.

The group, which is moderated by Jono Cox can be found on LinkedIn at <https://www.linkedin.com/groups/13842756/> or just search for '**Foodie Volunteer Army**'. It is expected that the remit of this group will evolve as time goes on, so please feel free to email ([fva@nzifst.org.nz](mailto:fva@nzifst.org.nz)) if you have any thoughts or suggestions how this service could be improved.

## NEW ZEALAND SOURCES OF INFORMATION ON COVID-19 AND FOOD

### New Zealand Government Information

- [COVID-19 and food safety](#)
- [Protection and Response](#)

Contact: [info@mpi.govt.nz](mailto:info@mpi.govt.nz)

### New Zealand Food Safety Science Research Centre

- [COVID-19: Information for food industry](#)

Contact: [info@nzfssrc.org.nz](mailto:info@nzfssrc.org.nz)

### NZ Ministry of Health

- [COVID-19 \(novel coronavirus\) – latest updates, information and advice](#)

Contact: [info@health.govt.nz](mailto:info@health.govt.nz)

### FSANZ

- [Novel Coronavirus and Food Safety](#)

## INTERNATIONAL SOURCES OF INFORMATION ON COVID-19 AND FOOD

### IUFoST

[IUFoST/CIFST Extraordinary Roundtable Discussion, COVID-19 and Food Safety Implications, Challenges and Solutions, held on 21 March 2020](#)

### US FDA

[Food Safety and the Coronavirus Disease 2019 \(COVID-19\)](#)

### CDC

[How It Spreads- Can the virus that causes COVID-19 be spread through food, including refrigerated or frozen food?](#)

### FSA

[Coronavirus: No Evidence that Food is a Source or Transmission Route](#)

### Food Safety Authority of Ireland

[Can COVID-19 be passed on through food?](#)

### Sources of Data and Statistics

<https://ourworldindata.org/coronavirus>