



**MIDWEST**  
FOODS

## INDUSTRY ALERT: Coronavirus Update March 23rd, 2020

As the global coronavirus situation continues to evolve, Midwest Foods and The Fitzgerald Family are committed to producing and delivering the safest food possible to you. In order to achieve this, we continue to tighten our polices across the company! Additionally, to all the measures we have communicated in our previous updates, we have taken our prevention one step further and implemented more actions to keep everyone safe:

- When possible, our staff is working remotely from home.
- We have developed a new Delivery Policy. In order to reduce food traffic in your locations, our drivers will deliver to your facility's receiving dock or receiving area. Our drivers will not enter coolers, kitchens, or any other area of your location. Our drivers will only interact with your receiving personnel. Our new Delivery Policy will help us protect your company, our employees and company, and follow government recommendations to maintain social distancing.
- We have limited all visitors and contractors to our facilities. To monitor contractors that are essential to our business, we have developed a new Visitor and Contractor Policy: COVID-19. This policy's objective is to train visitors and contractors on COVID-19 prevention methods and to make sure people who are sick do not come into our premises.
- We have developed a new Health Assessment Program, to monitor the health of our employees, visitors and contractors and to make sure people who are sick are not allowed inside our facilities.
- We train our personnel. Since the beginning of this global crisis we have been training our personnel on prevention of COVID-19 at work as well as at home. We are currently re-training and updating our teams on the latest developments and reviewing proper handwashing practices.
- We posted signs and information about COVID-19 for our employees to be constantly aware of the actions and prevention methods we are implementing. We are using our communication screens to play videos of the WHO on COVID-19 information and proper hand washing practices.
- Our Quality Assurance technicians are supervising hand washing practices. We have a QA stationed in our GMP room making sure people wash hands and wear correct PPE before entering our production area.

As the bright note of the week, the FDA has released an update regarding COVID-19 and the Food Industry. Below you can find the main points. For more information you can visit the following link:

[https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19?utm\\_campaign=FSMA\\_COVIDcall\\_03172020&utm\\_medium=email&utm\\_source=Eloqua](https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19?utm_campaign=FSMA_COVIDcall_03172020&utm_medium=email&utm_source=Eloqua)

- The virus is not a gut virus and therefore is not transmissible fecal/oral transmission.
- There is no evidence that there is transmission of the virus through food or food contact packaging.
- If someone that tests positive for COVID-19 is working in your facility, specifically in manufacturing areas, the product does not need to be put on hold or recalled. It can still be sold to customers.
- If you have had an employee working that tests positive for COVID-19, contact the local health department to inform them and await further instructions.
- There is not a food shortage in the United States, but there is a higher demand than normal. It will take some time in order for manufacturers to restock grocers' shelves.
- Manufacturers can contact the FDA directly if they are having supply chain issues and FDA will help with food movement.

We are closely monitoring the COVID-19 situation, the Centers for Disease Control and Prevention (CDC), World Health Organization (WHO), and other health authorities. We will continue to update our health and safety policies in accordance with all national guidelines, and continuously communicate any changes as quickly as possible.

If you have any questions or concerns, please feel free to contact our **Customer Service Line 773.927.8870** or **our Food Safety Line 262.842.7078**.