



**MIDWEST**  
FOODS

## Coronavirus Policies

March 30th, 2020

As this crisis continues to evolve, our first and foremost priority is to keep our employees and customers safe. Here are the extra precautions we are taking:

- Providing gloves, hand sanitizer and disinfecting wipes to all our delivery drivers. Instructing our drivers to replace their gloves after every delivery.
- Providing hand sanitizer and disinfecting wipes to all our office workstations.
- Honoring social distance by having most of our administrative / office team working from home.
- Requiring that employees stand at a minimum of 6 feet apart from one another at all times.
- Instructing our drivers to only access receiving docks of our client's facilities in order to maintain social distance.
- Supervising hand-washing practices in our GMP Rooms and assessing our employee's health.
- Training and bringing awareness to our teams about all government issued recommendations related to COVID-19.
- Posting signs with information and recommendations related to COVID-19.
- Assuring that our key positions have back ups so your orders will not be affected.

We continue to be closed to visitors/solicitors and unnecessary contractors. We thank our Midwest Foods team for following all the cautionary measures we have implemented. We are proud that they are keeping themselves and their families healthy and safe!

### As a Reminder: How to Prevent the virus from spreading?

- Avoid close contact with people who are sick.  
Maintain a distance of 6 feet with people around you.
- Avoid touching your eyes, nose, and mouth.
- Stay home when you are sick.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
- Clean and disinfect frequently touched objects and surfaces using a regular household cleaning spray or wipe.
- Wash your hands often with soap and water for at least 20 seconds, especially after going to the bathroom; before eating; and after blowing your nose, coughing, or sneezing.
- If soap and water are not readily available, use an alcohol-based hand sanitizer with at least 60% alcohol. Always wash hands with soap and water if hands are visibly dirty.

### Additional Resources:

The FDA website is a great resource for Food Industries to visit on a daily basis. There is a good Q&A section that provides valuable information to questions that are probably running through all of our minds. You will find this information in 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)

As a bright note, the state of Illinois is coming up with great plans to help small business that have been affected by this outbreak. For more information, please visit the following link:

<https://www2.illinois.gov/dceo/SmallBizAssistance/Pages/EmergencySBAInitiatives.aspx>  
Emergency Small Business Grants and Loans Assistance

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.