



# FSIS COVID-19 INFORMATION

## Overview

The Food Safety and Inspection Service (FSIS) is the public health agency in the U.S. Department of Agriculture responsible for verifying that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and accurately labeled. Safeguarding and ensuring that the U.S. supply chain remains strong is our top priority. To fulfill our mission, FSIS relies on its inspection personnel working every day in nearly 6,500 establishments across the country.

## Response to COVID-19

FSIS updated its Human Pandemic Operations Plan that specifically addresses how the Agency plans to (a) protect the safety and health of FSIS employees and (b) maintain essential FSIS functions and services during an outbreak of pandemic disease.

Planning for absenteeism is a part of normal FSIS operations and as such, FSIS is closely monitoring and tracking employee absenteeism to plan for and minimize impacts to operations. FSIS is committed to providing inspection of meat, poultry, and egg products.

## What we know

Coronaviruses are enveloped viruses, meaning they are one of the easiest types of viruses to kill with the appropriate disinfectant product.

All FSIS-regulated establishments are required to have Sanitation Standard Operating Procedures (Sanitation SOPs), which are written procedures that an establishment develops and implements to prevent direct contamination or adulteration of product.

The establishment must maintain daily records sufficient to document the implementation and monitoring of the Sanitation SOPs and any corrective action taken. FSIS verifies that regulated establishments adhere to the procedures in place.

The same sanitary procedures that establishments are already following to protect food safety will also help prevent the spread of respiratory illnesses like COVID-19. EPA has published a list of disinfectants that have qualified under EPA's emerging viral pathogen program.

## What should you do

Food facilities, like other work establishments, should follow protocols set by local and state health departments, which may vary depending on the amount of community spread of COVID-19 in a particular area.

If there is concern regarding potential exposure, establishments should refer to [CDC guidance](#) for determining risk of exposure and recommended next steps for employees.

## Additional resources

[www.usda.gov/coronavirus](http://www.usda.gov/coronavirus)

[www.coronavirus.gov](http://www.coronavirus.gov)

[Frequently Asked Questions from the CDC](#) - at [cdc.gov](http://cdc.gov)

[Frequently Asked Questions from the FDA](#) - at [fda.gov](http://fda.gov)

[CDC Situation Summary](#) - at [cdc.gov](http://cdc.gov)

[State Department Travel Information](#) - at [travel.state.gov](http://travel.state.gov)

[Homeland Security Resources](#) - at [dhs.gov](http://dhs.gov)

[World Health Organization](#) - at [who.int](http://who.int)

