Food Safety and COVID-19

Food Bank of Central New York is aware of community concerns regarding the threat of becoming sick with the COVID-19 (coronavirus 19) through food and food packing. At this time the FDA and USDA’s Food Safety and Inspection Service (FSIS) report that they are not aware of any human illnesses that suggest that COVID-19 can be transmitted by food or food packaging.

According to the Center for Disease Control (CDC) and the World Health Organization (WHO) COVID-19:

- Is most likely spread through person to person contact via respiratory droplets, such as when someone sneezes or coughs.
- It may be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their own mouth, nose, or possibly their eyes, but this is not thought to be the main way the virus spreads.
- Needs a host (animal or human) to grow on and are not believed to grow on food.
- Following safe food practices for preparing and handling food as well as practice good personal hygiene is critical:

When handling or preparing foods:

a. Wash hands often
b. Wash surfaces often
c. Separate raw meat from other foods
d. Cook foods to the correct temperature
e. Refrigerate foods promptly

Info on food safety can be found on our webpage here.

- There is no evidence to suggest that food produced in the United States can transmit COVID-19.
- It is safe to receive packages from areas with known COVID-19 illness.
- At this time there is no evidence to support transmission of COVID-19 associated with imported goods and there are no reported cases of COVID-19 in the United States associated with imported goods.

References
7. https://www.fightforair.org/foodsafety基本的四要素