



## USDA Updates Website with Latest Information on COVID-19

FSIS takes its responsibility of ensuring a safe food supply very seriously. All components of the food industry are considered critical infrastructure and it is vital that they continue to operate. FSIS is continuing to inspect meat, poultry, and egg products to ensure safety and wholesomeness for consumers. The agency is closely monitoring COVID-19 and actively following CDC guidance and best practices. We encourage employees and stakeholders to refer to <https://www.cdc.gov/coronavirus/2019-ncov/index.html> and the USDA's [updated frequently asked questions](#) (FAQs) for up-to-date information.

Currently there is no evidence to support transmission of COVID-19 by food or food packaging and there have not been any cases of COVID-19 in the United States associated with imported goods. However, it is always important to follow [good hygiene practices](#) (i.e., wash hands and surfaces often, separate raw meat from other foods, cook to the right temperature, and refrigerate foods promptly) when handling or preparing foods.

## Handwashing: What You Need to Know

Recent USDA research conducted in test kitchens revealed some startling insights about how bacteria may be spread around the kitchen when individuals are preparing meat and poultry products. Researchers observed more than 1,000 people to understand their food handling behaviors before, during and after meal preparation. During the first two years of the observational study, participants did not wash their hands at all or did not wash them properly 99% of the time before and during meal preparation.

Inadequate handwashing has been identified as a contributing factor to foodborne illness, especially when preparing raw meat and poultry. Hands can move germs that can cause illness from raw meat and poultry to areas you prepare food, which can lead to foodborne illness. Washing our hands often is one of the best ways to stop the spread of harmful germs that can cause illness, including foodborne illness.

More information on proper handwashing techniques, including an instructional video, can be found at <https://www.fsis.usda.gov/handwashing>.

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### Export Requirements Update

The Library of Export Requirements has been updated for the following countries:

- Costa Rica
- Hong Kong

For a complete list of countries, visit <https://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products>.

# Policy Updates

FSIS notices and directives on public health and regulatory issues are available at: <https://www.fsis.usda.gov/wps/portal/fsis/topics/regulations>. The following policy updates were recently issued:

**FSIS Notice 16-20** - Voluntary Inspection of Cervid Animals Tested for Chronic Wasting Disease

**Docket No. FSIS-2020-0011** - Notice of Request for a New Information Collection (Laboratory Assessment Requests)

*FSIS Constituent Update* is prepared by the Congressional and Public Affairs Staff, Office of Public Affairs and Consumer Education

Assistant Administrator  
Carol Blake

Deputy Assistant Administrator  
Aaron Lavallee

Director  
Roxanne Smith

Editor  
Cody Kahlig