Best Practices for Farms

The following are best practices to help farmers keep their workforce healthy, their food products safe, and to protect their businesses as much as possible during this COVID-19 outbreak. Farmers are encouraged to continue these best practices and integrate them into their farm hygiene and sanitation systems to ensure their on-farm health and hygiene standards remain at a high level into the future.

FARM WORKERS

1. Do not allow sick employees to come to work. It is very possible for them to make other workers ill due to the high levels of contagion observed with COVID-19. If employees become sick while on the job, have them go home.

2. Train all employees in appropriate handwashing techniques. Teach them to wash hands with soap and water:
   - After using the restroom
   - Before and after eating
   - After blowing their nose, coughing, or sneezing or touching their faces
   - After touching an animal, animal feed, or animal waste
   - Before putting on gloves

3. Train employees on how to properly put on and remove disposable gloves.

4. Require the use of disposable gloves for employees who handle money, tokens, or vouchers, and remind staff about proper glove use and hand washing procedures.

5. Remind employees who handle money, tokens or vouchers that they should wash their hands before handling food products.

6. Remind employees to take breaks in designated areas only, away from food production and handling areas.

7. Masks (except for personal protective equipment) are not recommended for use by employees. Masks are difficult to use properly without contaminating them through handling, and masks appropriate for use in COVID-19 situations are in high demand by health care workers and should be prioritized for health care.

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