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.

GENERAL HYGIENE AND FARM PRACTICES

1. Purchase cleaning and sanitation supplies now and make sure to keep an up-to-date inventory of products and equipment to support your hygiene practices.

2. Develop schedules for cleaning and sanitation. Designate one employee to supervise and reinforce all hygiene related activities.

3. Develop Standard Operating Procedures for cleaning and sanitizing both non-food contact surfaces and food contact surfaces.

4. Post signage reminding employees about zero-tolerance ill-worker policies and personal hygiene requirements.

5. Follow requirements and guidelines released by the Colorado Department of Public Health and the Environment (CDPHE) and by your local public health agency. CDPHE has a hotline CO HELP (303-389-1687 or 1-877-462-2911), that will provide answers in many languages. Emails in English are being received at COHELP@RMPDC.org.