COVID-19 facts:
- Coronaviruses are a large family of viruses that are common in humans.
- The virus appears to be transmitted from person to person only through the respiratory tract.
- There is no evidence it persists on food or food packaging and poses any risks to food handling and consumption.

There is no evidence that the virus that causes COVID-19 is spread by eating fresh produce.

Can I get sick with COVID-19 from touching produce, produce packaging, or a food contact surface if the coronavirus was present on it?
- Currently, there is no evidence of fresh produce or food packaging being associated with transmission of COVID-19.
- Like other viruses, it is possible that the virus that causes COVID-19 can survive on surfaces or objects. For that reason, it is critical to follow the 4 key steps of food safety — clean, separate, cook, and chill.
- To further minimize any risk, wash your hands immediately after handling food packaging.

Can I get COVID-19 from a farmer or farm employee handling my food?
- Currently, there is no evidence of fresh produce or produce packaging associated with the transmission of COVID-19. However, the virus that causes COVID-19 is spreading from person-to-person in some U.S. communities. The CDC recommends that anyone who is sick should stay home until they no longer have a fever and other associated symptoms, and no longer pose a risk of infecting others.
- Anyone handling, preparing and serving food should always follow safe food handling procedures, such as washing hands and surfaces often. Ask produce vendors about their food handling policies on their farms and at distribution sites.

Should I wash produce before consuming? Should I use soap or a disinfectant on produce?
- Washing fresh produce is always a good practice. Under running water, rub fruits and vegetables briskly with your hands or use a soft bristled brush to remove anything that may be on the surface of the produce.
- Never use any cleaning or sanitizing solutions like soap or bleach on fresh produce. The produce can absorb these chemicals affecting their taste or potentially causing nausea, diarrhea or other illness.

Stay informed and responsive by checking updates on CDC, CDPHE and your local public health websites.

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