



Covid-19 Risk Management Bulletin - Red Tractor Fresh Produce growers

Red Tractor recognises that growers are focused on ensuring the food supply chain continues to function under very difficult circumstances. We would like to draw attention to existing content in the Red Tractor Fresh Produce Standards, and other information sources, which may help reduce the possibilities for transmission of Covid-19 on your farm. In addition, we highlight potential areas of risk you should give focused attention to.

It is important to note that the new guidance is **not** a set of new standards that you will be assessed against. This bulletin is designed to help businesses identify simple, practical controls that suit their specific circumstances.

Fresh Produce Standards – risk areas

Good hygiene practices and risk reduction are already a central part of being a Red Tractor Fresh Produce member.

- With the emergence of Covid-19, it is of particular importance that members are compliant with existing standards concerning risk assessment, management of serious incidents, staff hygiene policies, staff training, management of visitors to site, return-to-work controls/ management of infectious diseases, provision of suitable hygiene facilities (e.g. handwashing) for workers in field and packhouse and effective cleaning procedures for machinery and equipment.
- It may be appropriate for businesses to revisit and strengthen existing systems of control but compliance with these standards will form a strong foundation for management of Covid-19 within your business.

Risk management considerations for Fresh Produce growers.

Individual business will have their own specific set of circumstances and suggestions will not be relevant to all. This is a non- exhaustive list.

- 1. New staff (particularly seasonal and temporary workers) and Visitors**
 - Have they been free from Covid-19 symptoms in the last 14 days?
 - Have they travelled to and from regions of particular risk in the last 14 days?
 - Do workers have an awareness of Covid-19 symptoms and what to do if they experience them?
 - Can any useful precautions be implemented to minimise risk (e.g. use of disposable gloves where visitors may be touching door handles, etc.)?
- 2. Hygiene facilities**
 - Are handwashing facilities provided in the place of work adequate? Can they be usefully upgraded?
 - Where hygiene procedures include the use of hand sanitiser (in addition to handwashing) are supplies adequate? Are contingency plans in place?
 - Is it necessary to introduce additional cleaning practices or facilities where shared vehicles and equipment are used?

3. Health monitoring and contingency

- Is it possible to allow workers to maintain a minimum distance when working? Could practical changes support this?
- Would a staggering of shift-start and break times allow for more effective social distancing?
- If the work force is depleted due to sickness, is the business aware of legislative requirements (and any derogations issued) in relation to working hours to ensure that legal requirements are respected?

4. Workers living on farm

- Where worker accommodation is provided, how could workers be isolated if it is necessary to do so?
- Does the business hold emergency contact information for each worker?
- It may be less easy than usual to obtain certain basic food and healthcare supplies, could this be improved by providing access to shops at different times or by another method?
- Off-site recreation opportunities are limited at present – can any further on-site provision be made? Or any reasonable changes that could be made to improve conditions on site and maximise the chance of workers staying for the season?
- Update workers regularly with any changes in government advice and restrictions that affect lifestyle.

For a list of additional industry advice on dealing with the Covid-19 pandemic please click [here](#).