

From: [Pearce, Krisann - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Subject: attestation question
Date: Friday, May 15, 2020 3:56:00 PM

We ran the attestation by (b) (6) at cdc. (b) (5)

(b) (5)

Thanks!

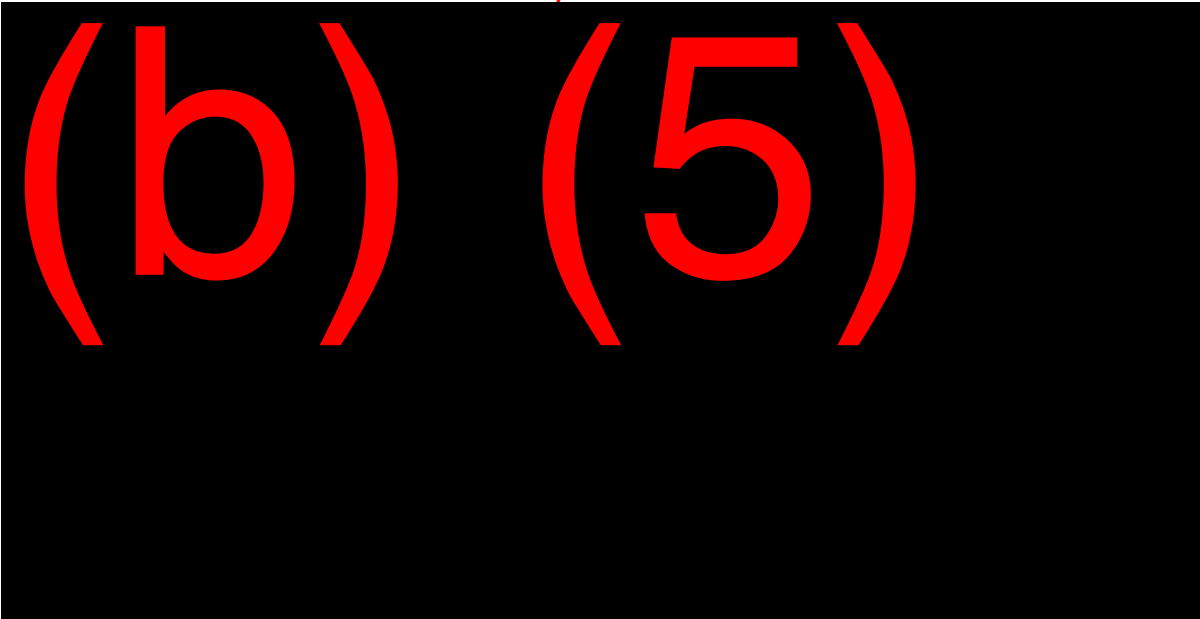
-k

DRAFT/DELIBERATIVE

Attestation on Work-Related Conditions

(b) (5)

DRAFT/DELIBERATIVE



Signature: _____ Date: _____

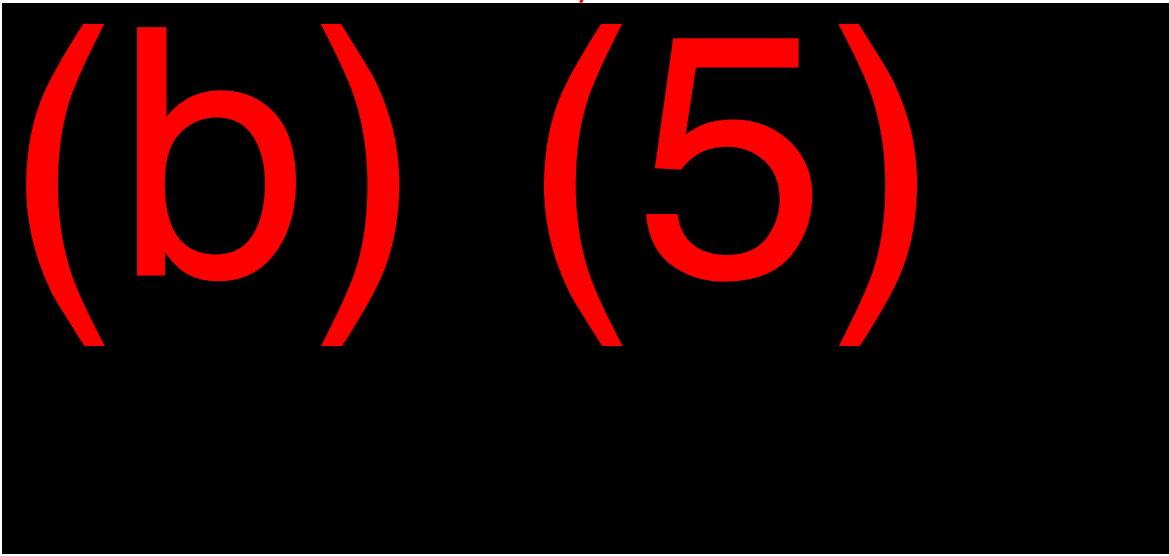
DRAFT/DELIBERATIVE

(b) (5)

station on Protocols and Practices

(b) (5)

DRAFT/DELIBERATIVE

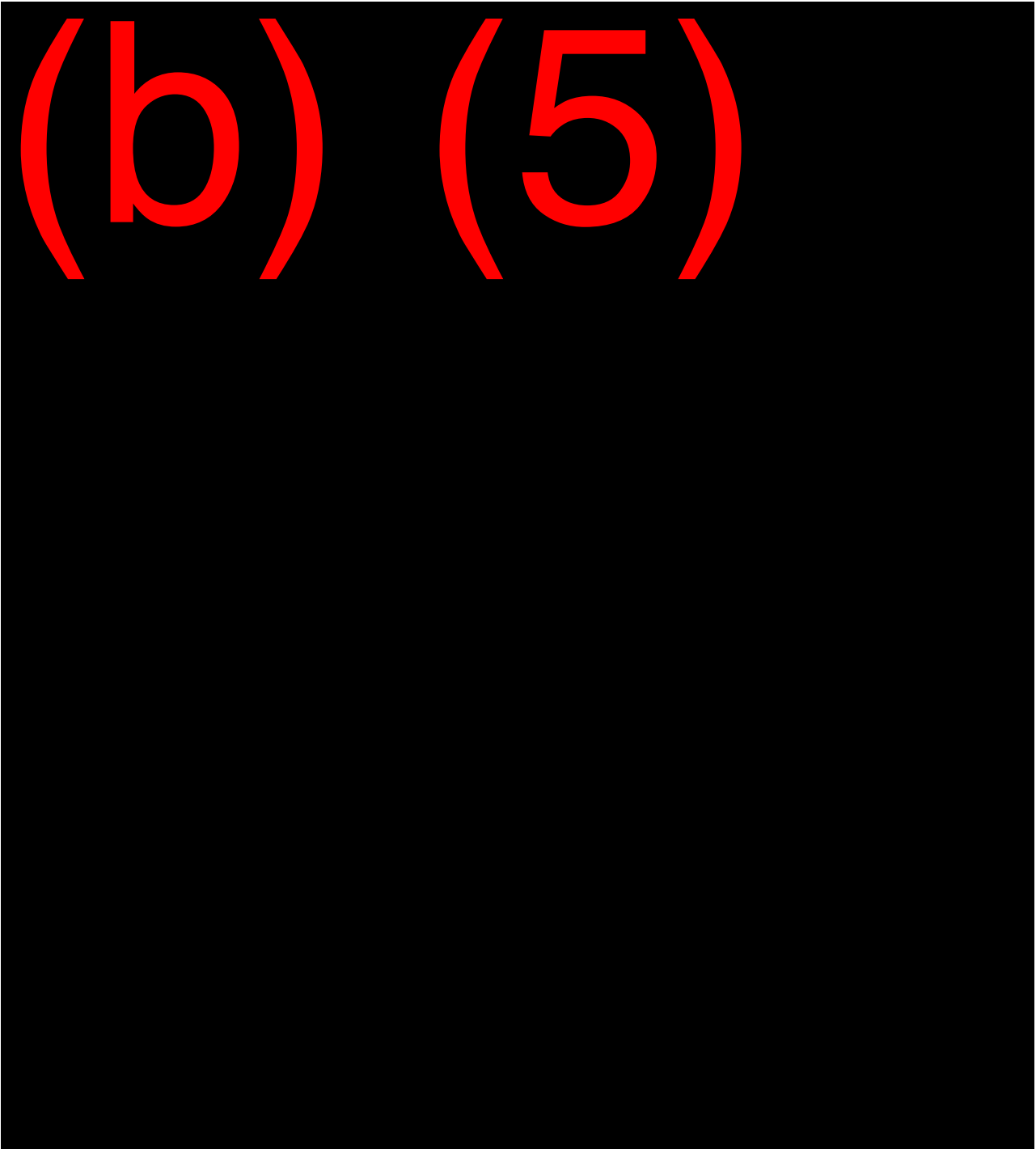


Signature: _____ Date: _____

DRAFT/DELIBERATIVE

[Insert USDA Letterhead]

(b) (5)



From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#); [Pearce, Krisann - OSHA](#)
Cc: [Nintemann, Terri - FSIS](#); [Reed, Jeremy Todd - FSIS](#)
Subject: Attestation Docs
Date: Sunday, May 10, 2020 7:04:31 PM
Attachments: [CovidAttestation comments5.10.docx](#)
[Draft USDA OSHA Attestation Letter 5.10.docx](#)

Good evening,

I think (b) (5). Attached are the clean documents for review. I have highlighted the last couple of things outstanding.

Talk to you all tomorrow!

Shawna Newsome

Chief of Staff

Office of Food Safety, USDA
1400 Independence Ave., SW
Washington, D.C. 20250

Cell: [REDACTED]

Email: shawna.newsome@usda.gov

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From: [Sweatt, Loren E. - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Cc: [Squitieri, Chad C - OSEC](#); [Pearce, Krisann - OSHA](#)
Subject: Attestation
Date: Tuesday, May 5, 2020 8:27:36 PM
Attachments: [CovidAttestation comments Final.docx](#)

Shawna,

Attached, please find OSHA's version of the attestation. This has not undergone task force clearance. It is also not in track changes. (b) (5)

Please let us know if you have comments, question, or concerns. And, how we can assist in the your order going forward.

I look forward to continuing to work with you on worker safety in meatpacking.

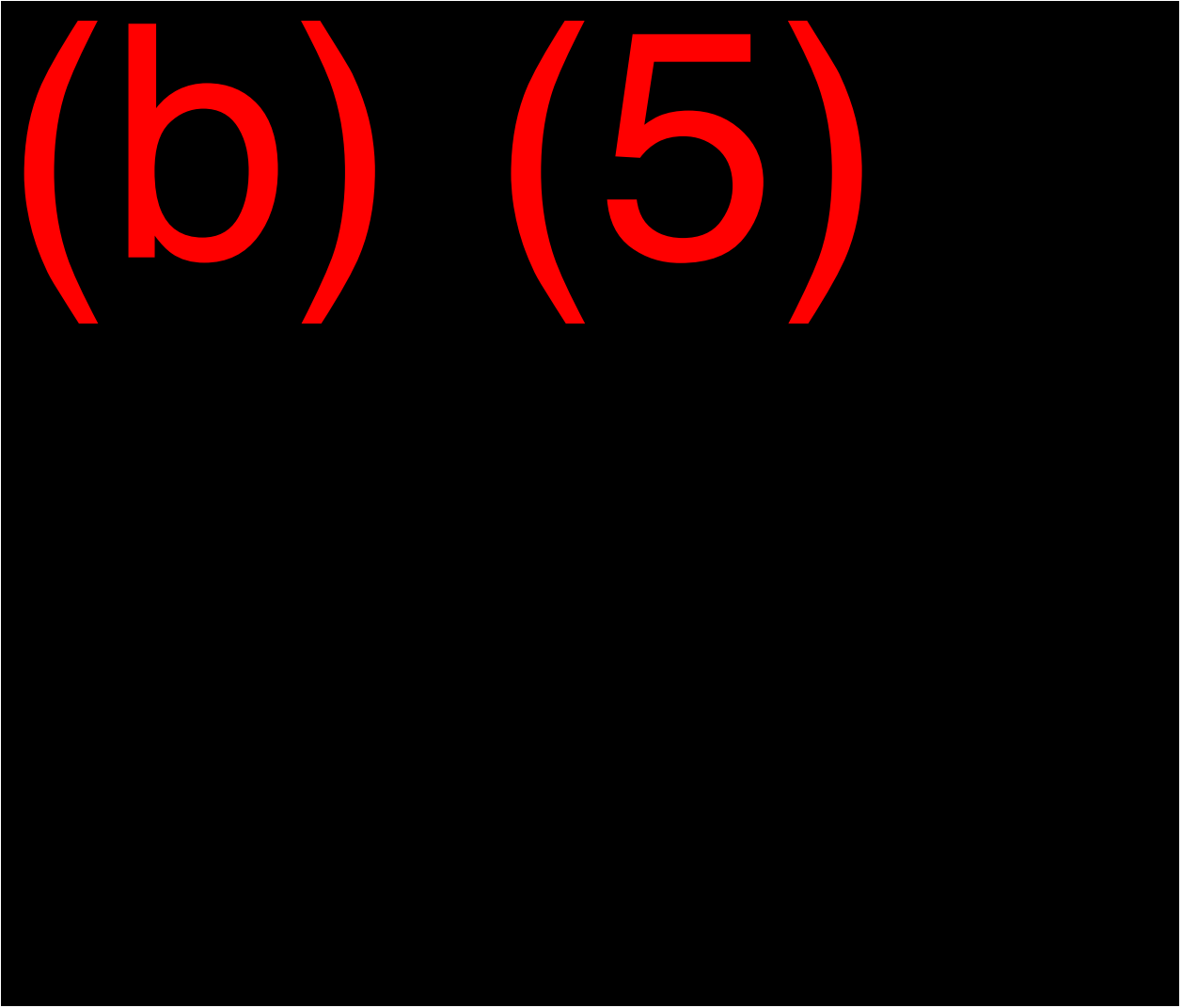
V/R

Loren

PRE-DECISIONAL AND DELIBERATIVE

INDUSTRY UPDATE

(b) (5)



From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#)
Subject: Constituent update and Attestation
Date: Wednesday, May 6, 2020 8:48:29 AM
Attachments: [Constituent Update5.5.docx](#)
[CovidAttestation comments5.5.docx](#)

Draft notice and attestation attached.

Shawna Newsome

Chief of Staff

Office of Food Safety, USDA
1400 Independence Ave., SW
Washington, D.C. 20250

Cell: [REDACTED]

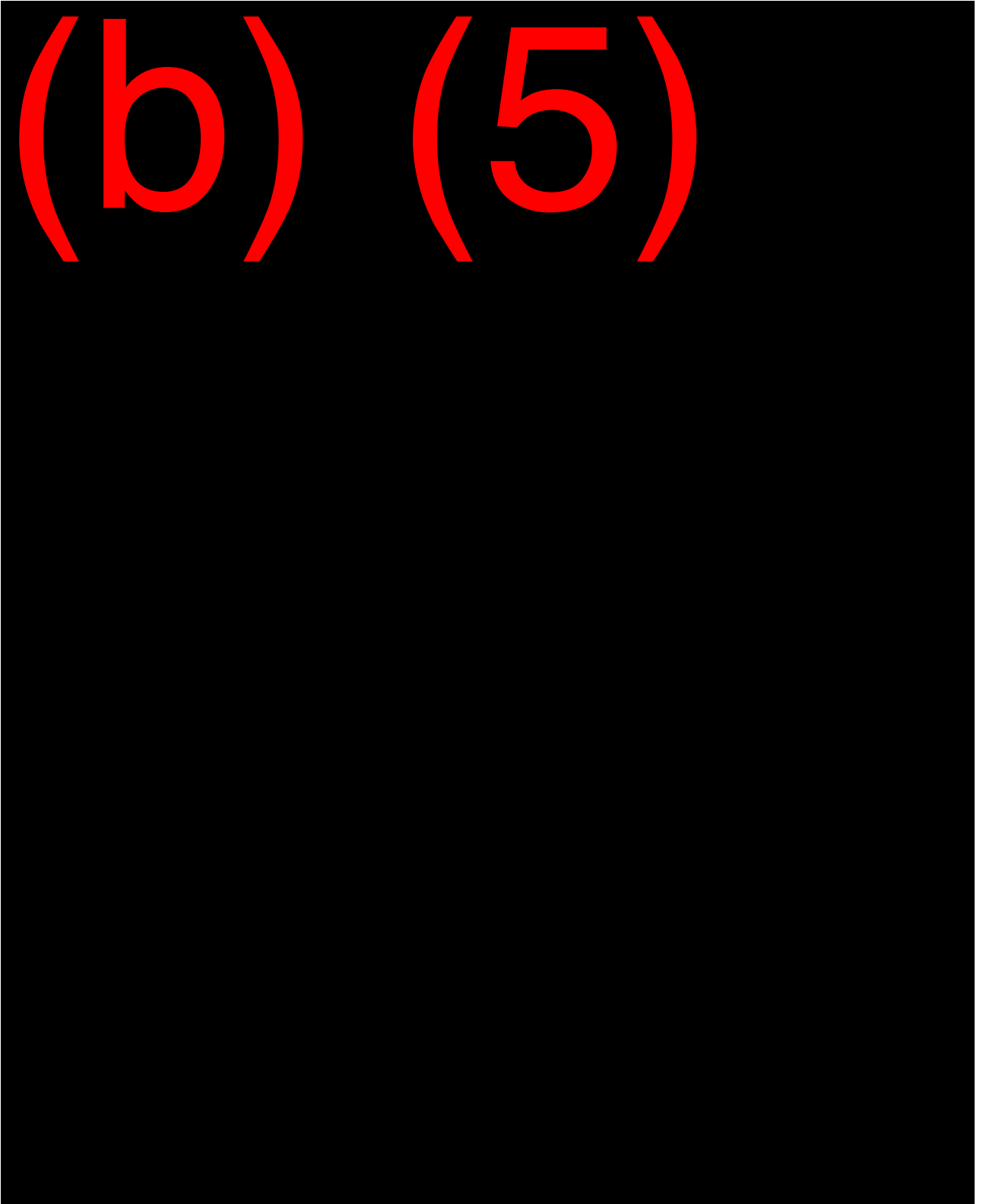
Email: shawna.newsome@usda.gov

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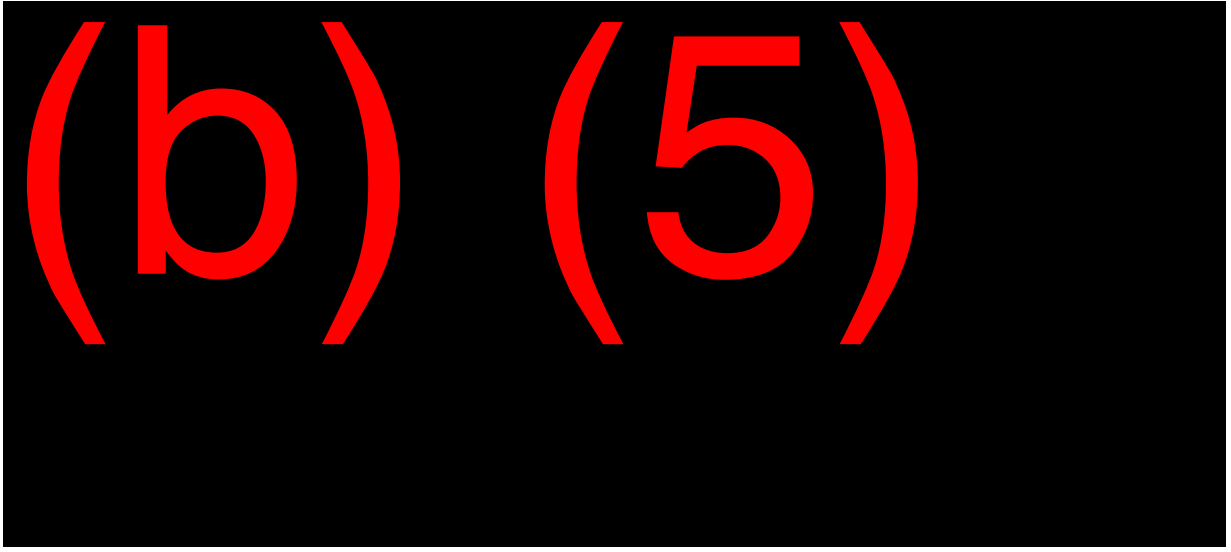
DRAFT/DELIBERATIVE

Attestation on Work-Related Conditions

(b) (5)



DRAFT/DELIBERATIVE

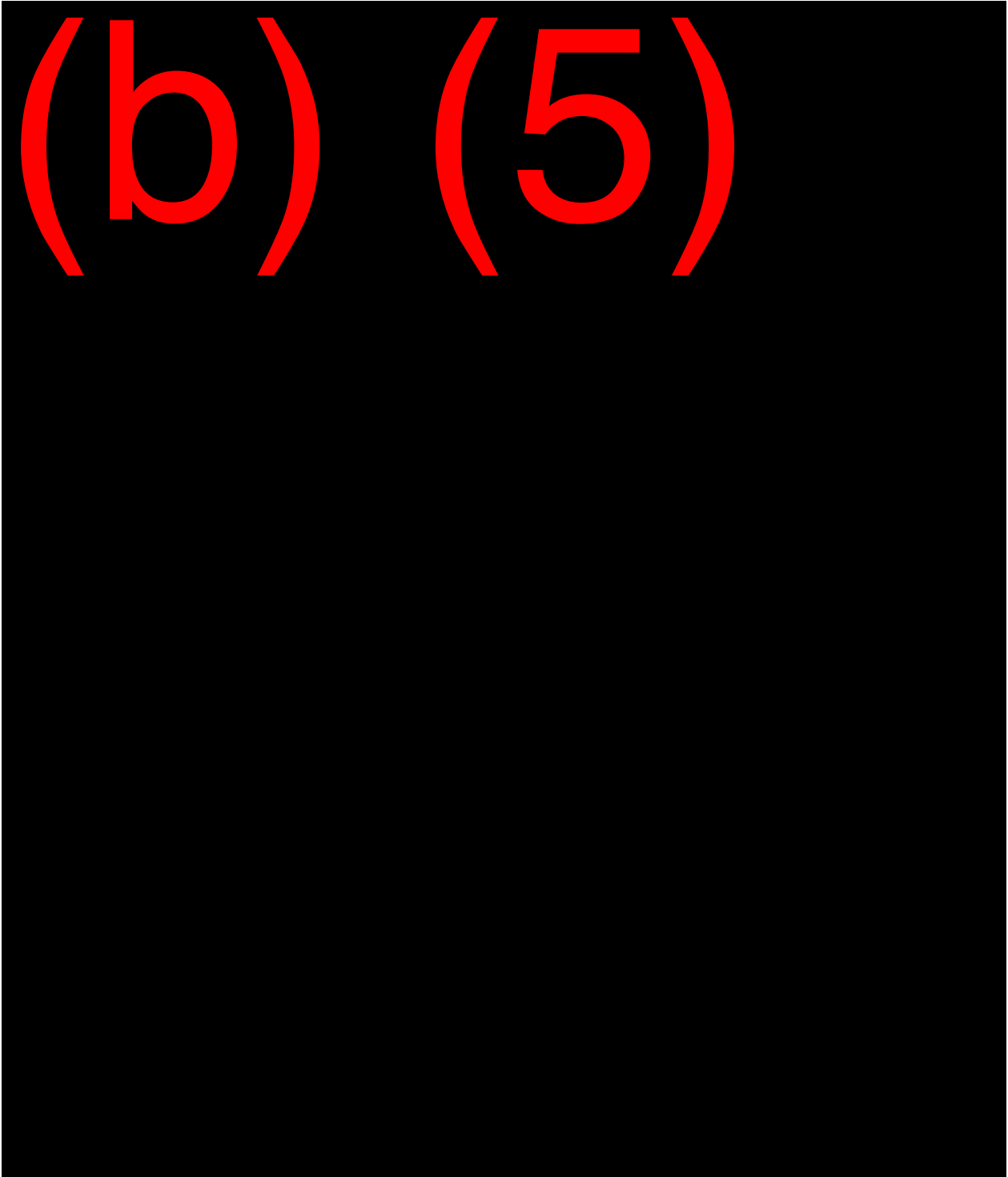


Signature: _____ Date: _____

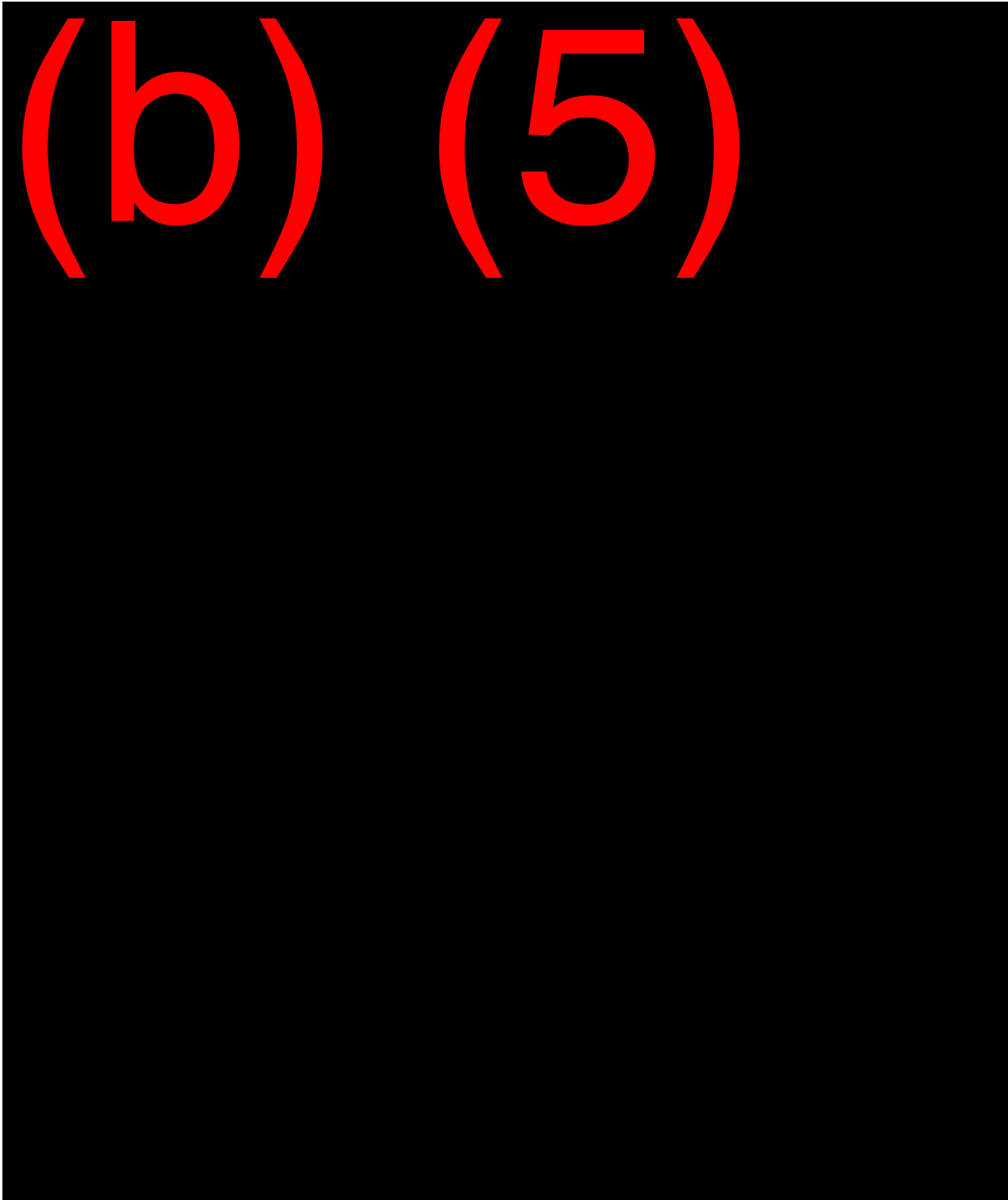
DRAFT/PRE-DECISIONAL/DELIBERATIVE

Implementation of EO ____ for the Continuity of Operations for Meat and Poultry Processors

(b) (5)



(b) (5)



From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#)
Subject: Coordination/Plan of Action Docs
Date: Wednesday, April 29, 2020 11:19:03 AM
Attachments: [Re-OpeningProtocol.docx](#)
[EOonepager.docx](#)

DRAFT/PRE-DECISIONAL

-
Hi Loren,

Thanks for hopping on the phone. Here are the documents I referenced. We would welcome your input and would hope that someone from OSHA could serve as part of the leadership coordination team. If you could provide initial feedback within 24 hours, that would be helpful.

Thanks!

Shawna Newsome

Chief of Staff

Office of Food Safety, USDA
1400 Independence Ave., SW
Washington, D.C. 20250

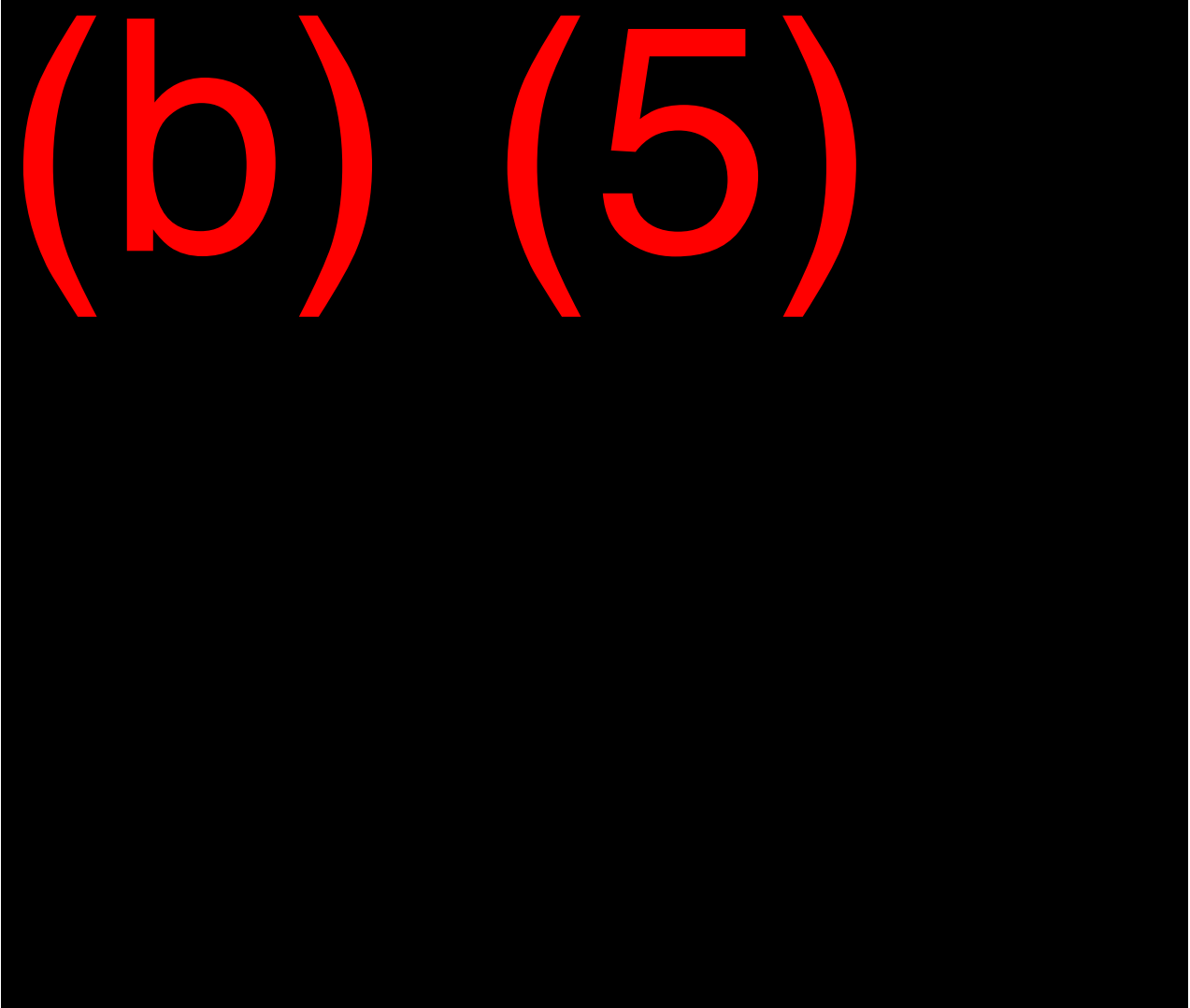
Cell: [REDACTED]

Email: shawna.newsome@usda.gov

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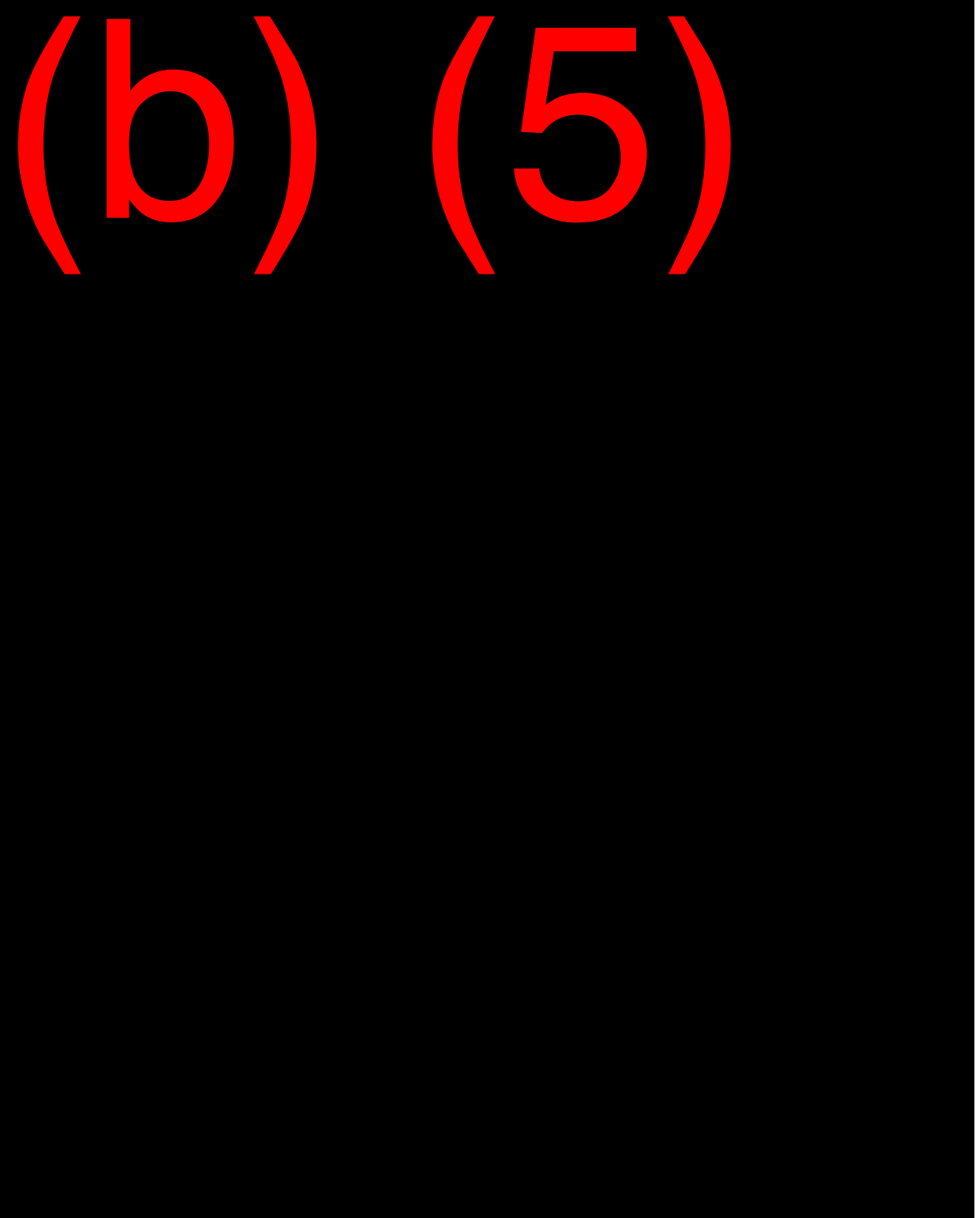
DRAFT/PRE-DECISIONAL/DELIBERATIVE

(b) (5)

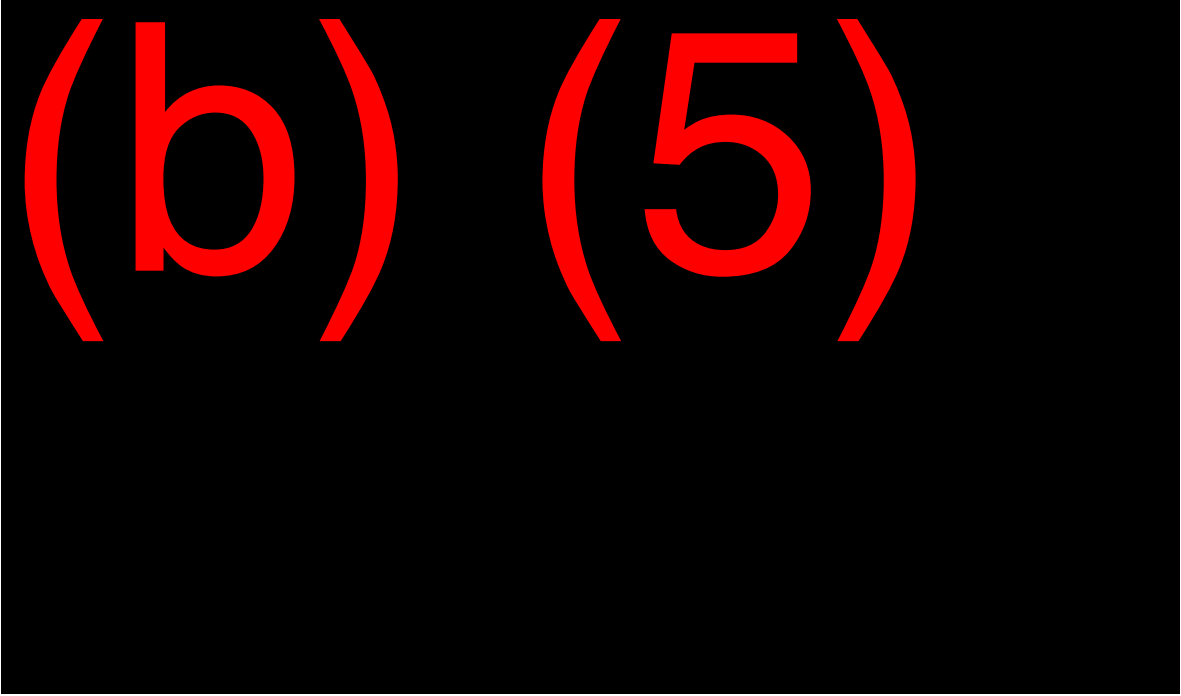


DRAFT/DELIBERATIVE

**Attestation on Protocols and Practices
Occupational Safety and Health Administration**



DRAFT/DELIBERATIVE



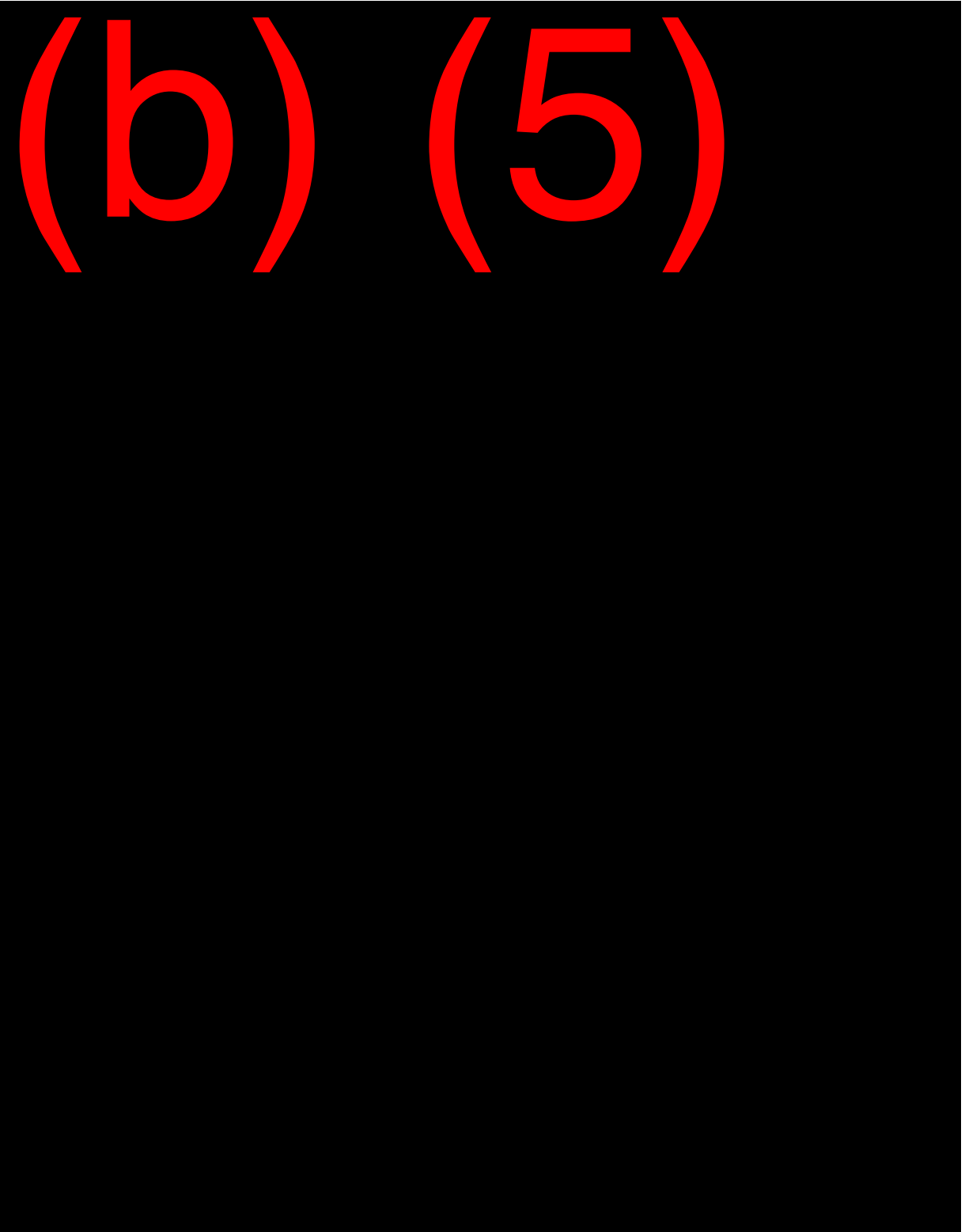
Signature: _____ Date: _____

From: [Pearce, Krisann - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Subject: Covid Attestation FINAL 5.15 1716
Date: Friday, May 15, 2020 5:17:00 PM
Attachments: [Covid Attestation FINAL 5.15 1716.docx](#)

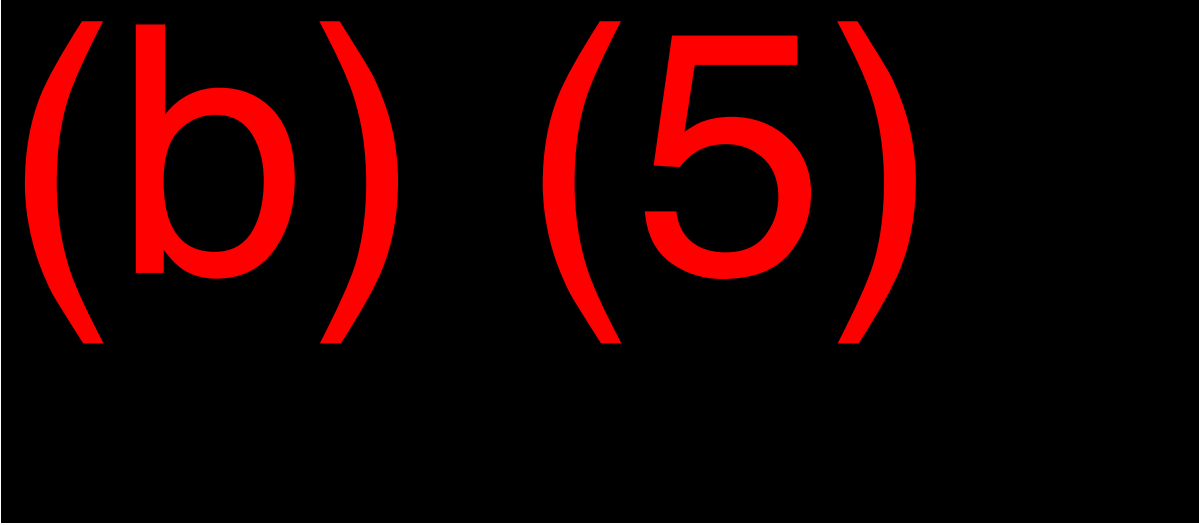
With updated  – and thanks!!

DRAFT/DELIBERATIVE

Attestation on Work-Related Conditions



DRAFT/DELIBERATIVE



Signature: _____ Date: _____

**U.S. Department of Agriculture
CY 2019 Occupational Safety and Health Annual Report**

GENERAL INFORMATION	
Date of Report:	12-Jun-20
Agency	U.S. Department of Agriculture
DASHO Name:	David Wu
DASHO Title:	Deputy Assistant Secretary for Administration
DASHO Phone Number:	
DASHO Email:	David.Wu@usda.gov
OSH Manager Name:	Stephen Eck
OSH Manager Title:	Safety and Occupational Health Manager
OSH Manager Phone Number:	202-690-0716 stephen.eck@usda.gov
Employee Numbers	
Total number of employees:	81,940
Number of federal employees working overseas:	999 (most temporary)
CY 2019 Fatalities and Accidents	
Total number of fatalities in CY 2019:	1
Total number of in-patient hospitalizations in CY 2019:	24
Total number of full or partial amputations in CY 2019:	1
Total number of events involving the loss of an eye in CY 2019:	0
Report Certification	

CY 2019 Occupational Safety and Health Annual Report

SAFETY AND HEALTH MANAGEMENT SYSTEM EVALUATION

Please rate your agency's OSH performance using the 7 attributes below. For each attribute, select one of the following responses from the dropdown menu provided.

- The attribute does not exist.
- The attribute needs major improvements.
- The attribute needs minor improvements.
- The attribute is highly effective.
- The attribute is not applicable.

Additional information on how to rate each attribute is included in "**Evaluation Guide**" tab.

Attribute 1. Effective safety and health self-inspections are performed regularly.	Attribute is highly effective.
---	--------------------------------

How often are self-inspections conducted? Select all that apply.

- Daily Monthly Yearly
 Weekly Quarterly Other

High risk areas as needed

Were all workplaces inspected in CY 2019?	NO
---	-----------

Who conducts these inspections? Select all that apply.

- Supervisors and employees trained to recognize hazards
 Safety and health staff
 Other

Region and Station safety managers evaluate sub-units within their purview and CDSOs.

Are checklists used when conducting these inspections?	YES
--	------------

Was each identified hazard corrected immediately, or scheduled for correction in your agency's action plan for safety and health?	YES
---	------------

How many inspections were announced?	Approximately 90%
--------------------------------------	--------------------------

How many inspections were unannounced?	Varies with units .
--	----------------------------

Are these inspections analyzed over time to see if patterns of recurring hazards or noncompliance exist?	YES
--	------------

Please provide examples in the narrative section of the report, under Injury and Illness Prevention Initiatives.

Attribute 2. Effective safety and health rules and safe work practices are in place.	Attribute is highly effective.
---	--------------------------------

How does your agency communicate these rules and practices. Please select all that apply.

- Written manuals or memorandums Agency websites and/or posters
 Verbal instruction or direction Other

Other - please describe:

How can employees report hazards? Please select all that apply.

- Electronic reporting system Inform safety personnel verbally or by email
 Inform manager verbally or by email Other

Other - please describe:

Unit safety meetings

CY 2019 Occupational Safety and Health Annual Report

Is anonymous reporting allowed?	YES
If yes, approximately what percentage of your reports were anonymous?	Unknown

Attribute 3. Hazard incidence data are effectively analyzed.	Attribute needs minor improvement.
---	------------------------------------

Please identify the information included in your agency's incidence data. Select all that apply.

- | | |
|--|---|
| <input checked="" type="checkbox"/> Number and type of near misses | <input checked="" type="checkbox"/> Number of OSHA non-compliances |
| <input checked="" type="checkbox"/> Incidents that did not cause personal injury | <input checked="" type="checkbox"/> Number of workers without required training |
| <input checked="" type="checkbox"/> Failure to use specified PPE | <input checked="" type="checkbox"/> Other |
| <input checked="" type="checkbox"/> Number and types of uncontrolled hazards identified (e.g. missing machine guards, chemical releases, etc.) | |

- | | | |
|--|---|--|
| <input checked="" type="checkbox"/> Identifying injury and illness types | <input checked="" type="checkbox"/> Determining distributions | <input checked="" type="checkbox"/> Setting priorities for hazard correction |
| <input checked="" type="checkbox"/> Detecting trends and patterns | <input checked="" type="checkbox"/> Assisting in hazard detection | <input type="checkbox"/> Other |

Other - please describe:

Do all employees have access to the data analysis results?	YES
--	-----

Attribute 4. A review of the overall safety and health management system is conducted at least annually.	Attribute needs minor improvement.
---	------------------------------------

Please indicate what is included in your agency's review/audit. Select all that apply.

- | | |
|--|---|
| <input checked="" type="checkbox"/> Leading Indicators (If checked, please select all that apply) | <input checked="" type="checkbox"/> Review of existing budget for OSH |
| <input checked="" type="checkbox"/> Review of OSH training records | <input type="checkbox"/> Other |
| <input checked="" type="checkbox"/> Tracking of management participation in walkthroughs/inspections | |

Other - please describe:

- | | |
|---|---|
| <input checked="" type="checkbox"/> Lagging Indicators (If checked, please select all that apply) | <input checked="" type="checkbox"/> Review of workers' compensation costs |
| <input checked="" type="checkbox"/> Review of OSHA recordable injuries/illnesses | <input type="checkbox"/> Other |
| <input checked="" type="checkbox"/> Review of injury frequency and severity | |

Other - please describe:

- | |
|--|
| <input checked="" type="checkbox"/> Review is written |
| <input checked="" type="checkbox"/> Management is involved in review or aware of the audit results |
| <input checked="" type="checkbox"/> Review identifies accomplishments, failures and root cause(s) for failures |
| <input type="checkbox"/> Other |

Other - please describe:

Attribute 5. Individuals with assigned safety and health responsibilities have the necessary knowledge, skills, and timely information to perform their duties.	Attribute needs minor improvement.
--	------------------------------------

Please indicate the training your agency provides to staff with assigned safety and health responsibilities (Safety Coordinators/ Safety Committee members/ Other safety & health personnel). Select all that apply.

- | | |
|--|---|
| <input checked="" type="checkbox"/> Agency provided classroom training | <input type="checkbox"/> OSHA Education Center training |
| <input checked="" type="checkbox"/> Agency provided online training | <input checked="" type="checkbox"/> OSHA Training Institute classroom courses |
| <input checked="" type="checkbox"/> OSHA FEDWEEK | <input checked="" type="checkbox"/> National Safety Council/ ASSE/AIHA/NFPA |

CY 2019 Occupational Safety and Health Annual Report

- OSHA online collateral duty course Other

Other - AgLearn. Collateral duty safety coordinators and safety committee members are also provided training by the full time unit safety manager.

Individuals with assigned safety and health responsibilities have the knowledge, skills, and authority to:

- Make and implement operational decisions relative to the assigned task, including work stoppage if necessary.
- Identify task-related resource needs and obtain/specify/requisition, those resources. (If checked, please select all that apply)
 - Supplies, such as PPE
 - Equipment
 - Training
 - Repairs
 - Maintenance
 - Housekeeping
 - Other

Other - please describe:

- The responsible person is able to make and enforce task-related assignments to others.
- Other

Other - please describe:

Attribute 6. Managers allocate the resources needed to properly support the organization's safety and health management system.

Attribute needs minor improvement.

Please indicate whether the resources include the following. Select all that apply.

- Encouraging participation in Field Federal Safety and Health Councils
- Encouraging staff participation in the safety committee(s)
- Providing stipends for offsite safety and health training and meetings
- Providing necessary PPE to employees
- An OSH budget exists and is easily identified
- Other

Other - please describe:

Please indicate whether any of these policies or programs exist at your agency. Select all that apply.

- Employee surveys that include questions about reporting hazards
- An incentive program for reporting hazards
- A clear non-retaliation policy (Select all that apply)
 - Policy is provided at new employee orientation
 - Policy is posted on agency internal website
- Other

Other - please describe:

Attribute 7. There is an effective process to involve employees in safety and health issues.

Attribute is highly effective.

Please indicate how your agency solicits OSH-related employee input. Select all that apply.

- Post notices
- Email employees
- OSH meetings with employee input
- Joint Labor/Management OSH meetings
- Stop-work authority is given to employees
- Suggestion box
- Other

Other - please describe:

**U.S. Department of Agriculture
CY 2019 Occupational Safety and Health Annual Report**

Date of incident:	30-Sep-19	
Time of incident:	1100	
Region 1, Kootenai NF		Provide Number Impacted
Nature of incident:	Fatality	
	Hospitalization	1
	Amputation	
	Loss of Eye	
Was incident work-related?	YES	

Work environment was relatively open tree canopy forested area, somewhat remote. The conditions at the site were very flat ground, low amounts of forest floor debris and vegetation (grasses and pine needle cast) with damp vegetation (it had snowed lightly the night before, but the snow had melted before work started).

Describe incident:

The sawyer was cutting a tree < 5" dbh towards the tree base with the bar at a 90-degree angle from the ground when the left leg slipped towards the chain saw bar.

Was an accident investigation conducted?	YES
--	-----

What were results of investigation (causes, contributing factors and conditions)

Contributing factor was wet ground and positioning of saw stance altered a bit due to closeness of 2 trees to be cut which put legs more in alignment with kickback zone during "flush cut."

Were corrective actions taken?	YES
--------------------------------	-----

If yes, please describe:

Remind and re-emphasize direction to all crewmembers that it's ok to walk away from individual or clumps of trees if they pose an additional hazard. Always position yourself in the safest alignment with the chain saw bar should an unexpected event occur (kickback, thrown chain, slippery footing, etc.).

U.S. Department of Agriculture
CY 2019 Occupational Safety and Health Annual Report

Were programmatic changes made?	No
No programmatic changes were identified as needed to the Forest saw program. Excellent safe saw practices are occurring as reflected in hundreds of hours of district fuels slashing occurring each year involving 20-25 sawyers with no injuries prior to this one for over 10 years. Strong supervision, mentoring and saw skill development is occurring within the Forest chainsaw program. Awareness and safety will continue to be emphasized.	

If yes, please describe:

**U.S. Department of Agriculture
CY 2019 Occupational Safety and Health Annual Report**

Safety and Health Training Offered by Your Agency - U.S. Department of Agriculture

Name of Training Course Provided	Training Platform Used	If other, explain	# Employees Trained	# Supervisors/Managers Trained	Quiz/Knowledge Check used? (Yes or No)
29 CFR 1960 - Employee Rights/Responsibilities	Classroom		3,090	456	No
Active Shooter	Classroom	Hands On	1,525	153	Yes
Agricultural Worker Protection Standard	Classroom		35	5	No
Aviation Safety	Classroom		316	50	Yes
Bark Beetle Theater Safety	Classroom	Online	389	11	No
Bear Behavior/Spray Use	Classroom		427	146	No
Bee Awareness & Shock	Online		702	65	No
Boat Safety	Classroom		113	34	Yes
Bloodborne Pathogens	Classroom		6,306	813	No
Border Safety	Classroom		45	12	No
CDSO Continuing Education	Classroom		80	21	No
Chainsaw / Crosscut Saw Use	Classroom	Hands On	3,259	259	Yes
Check In - Check Out	Classroom		1,925	285	No
Communications/Radio Use	Classroom		2,290	275	No
Confined Spaces Program	Classroom		646	114	No

**U.S. Department of Agriculture
CY 2019 Occupational Safety and Health Annual Report**



Defensive Driving	Classroom	Online	4,224	641	Yes
EAP Benefits	Classroom		645	89	No

**U.S. Department of Agriculture
CY 2019 Occupational Safety and Health Annual Report**

Subagency	Position	Name	Number	Email

From: [Holmes, Mikki - OSHA](#)
To: [Reed, Jeremy Todd - FSIS](#)
Subject: FSIS MOU
Date: Thursday, June 11, 2020 10:57:00 AM
Attachments: [OSHA FSIS MOU - 06-10-20 - Clean.docx](#)

Todd,

Apologies for the delay in getting this back to you. Please find the changes we discussed. 
 I'm working to find out how to proceed for formal MOU approval but thought I'd pass this on for your informal review.

I'll let you know what I find out in terms of the MOU approval process.

Thanks,

Mikki

Mikki Holmes, PhD | Acting Director
Office of Federal Agency Programs
Occupational Safety and Health Administration
202.693.2491

From: [Sweatt, Loren E. - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#); [Brown, Christopher K. - OSHA](#)
Cc: [Edens, Mandy - OSHA](#); [Pearce, Krisann - OSHA](#)
Subject: FSIS stakeholder call
Date: Monday, May 18, 2020 12:00:50 PM

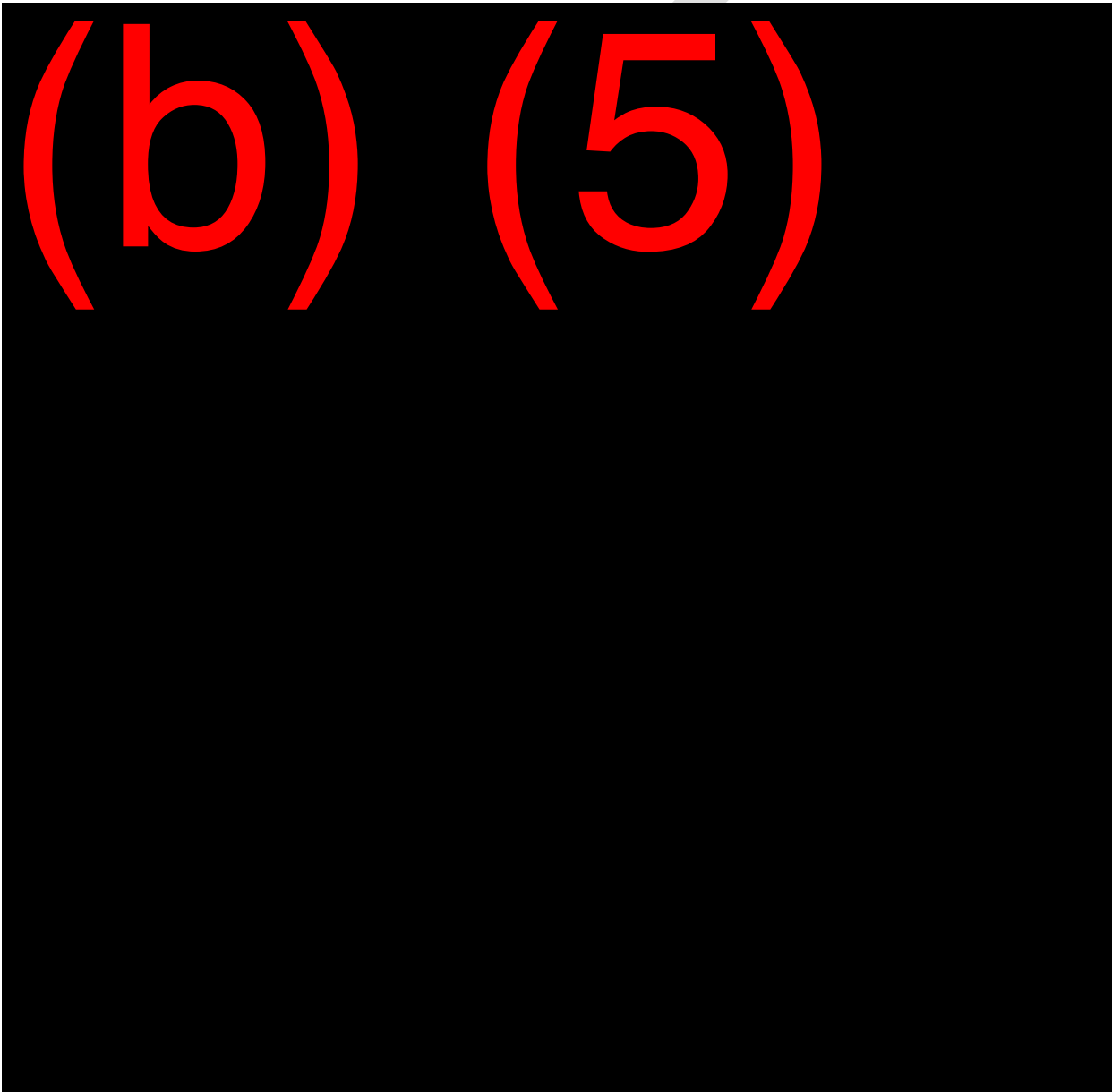
Shawna,

As discussed, I've copied Dr. Chris Brown on the email to find a time that works for you to conduct a stakeholder call.

We can also work to provide you the answer on barriers v. PPE.

Thanks.

MEMORANDUM OF UNDERSTANDING
BETWEEN
THE U.S. DEPARTMENT OF LABOR, OCCUPATIONAL SAFETY AND HEALTH
ADMINISTRATION
AND
THE U.S. DEPARTMENT OF AGRICULTURE, FOOD SAFETY AND INSPECTION
SERVICE



(b) (5)

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(b) (5)

From: [Pearce, Krisann - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Subject: FW: Attestation update
Date: Monday, May 18, 2020 9:53:00 AM
Attachments: [1218-0NEW Memo to OCIO 05.15.20 Attestation emergency PRA request \(awm edit\).docx](#)
[1218-0NEW Covid Attestation Form FINAL 5.15 1716.docx](#)

A couple more items for you -

The emergency clearance submission has been submitted (ICR Reference No. 202005-1218-002).

Here is the memo that will be submitted to OMB

-k

From: [Reed, Jeremy Todd - FSIS](#)
To: [Holmes, Mikki - OSHA](#)
Subject: FW: CDC/DOL Issues Guidance to Industry
Date: Sunday, April 26, 2020 4:08:47 PM

Mikki,

Just a quick FYI.

We sent this to all FSIS regulated establishments and to all FSIS employees as well. We also plan to cover it in a calls with industry and employees later this week.

V/r,

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

(b) (6)
jeremy.reed@usda.gov

From: USDA Food Safety and Inspection Service <usfsis@public.govdelivery.com>
Sent: Sunday, April 26, 2020 2:30 PM
To: Lavallee, Aaron - FSIS <aaron.lavallee@usda.gov>
Subject: CDC/DOL Issues Guidance to Industry



The Centers for Disease Control and Prevention (CDC) and the Department of Labor (DOL) have issued [guidance](#) specific to the meat and poultry processing industry in order to facilitate ongoing operations and support the food supply, while also mitigating the risk of spreading COVID-19.

USDA strongly recommends establishments utilize the recommendations highlighted in the guidance document where practical, recognizing that how they are implemented may differ given the unique circumstances of establishments and processing facilities nationwide. In the event of a closure, establishments should work with the state departments of agriculture and state and local health authorities, in coordination with CDC, to utilize the guidance and develop a plan to safely resume operations as soon as possible.

These guidelines were developed recognizing that these establishments and their operations are [critical](#) to the security of the nation's food supply. Steps to prevent the spread of COVID-19 should remain in place throughout the pandemic and to the extent that companies must reduce or alter capacity, split shifts, or add additional processing days to implement the CDC and DOL recommendations, FSIS remains committed to ensuring that food safety regulations are met.

?

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This email was sent to aaron.lavallee@usda.gov using GovDelivery Communications Cloud on behalf of the USDA Food Safety and Inspection Service · United States Department of Agriculture · 1400 Independence Ave., S.W. · Washington D.C. 20250 · 800-439-1420



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From: [Pearce, Krisann - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Subject: FW: CovidAttestation comments5.5 1020 5 6 20 - jtrAR
Date: Friday, May 8, 2020 11:56:00 AM
Attachments: [CovidAttestation comments5.5 1020 5 6 20 - jtrAR osha edits.docx](#)
[Draft USDAOSHA Attestation Letter 5-7-20 ls osha edits.docx](#)

Trying to get this to you before our noon call. do you mind sharing with your folks?

Thanks!

-k

From: [Sweatt, Loren E. - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Subject: FW: Draft/Predecisional Coordination/Plan of Action Docs
Date: Thursday, April 30, 2020 8:33:00 AM
Attachments: [Re-OpeningProtocol - comments 4-29-20 + ak + Jw.docx](#)

Attached, please find some edits from our Solicitor and policy office. This has not been reviewed by our Secretary. But I wanted to provide some information as I said I would.

I received your other email. We will work on that as well.

From: [Brashears, Mindy - OSEC, Washington, DC](#)
To: lkd2@cdc.gov; [Sweatt, Loren E. - OSHA](#)
Cc: [Newsome, Shawna - OSEC, Washington, DC](#); [Beal, Mary Dee - OSEC, Washington, DC](#); [Shuford, Campbell - OSEC, Washington, DC](#); [Young, Joby - OSEC, Washington, DC](#)
Subject: FW: email - will call you asap to explain
Date: Friday, April 24, 2020 1:30:15 PM
Attachments: [image001.png](#)
[CDC_DOLguidance.docx](#)

Dear Lisa and Lorren,

As we have reviewed the CDC/OSHA document for meat and poultry establishments, we feel that it would be useful to add the information. This can help facilitate re-opening and give them a path forward to keep the food supply chain moving.

We are open to edits and suggestions from your team on this information.

We appreciate all you have done.

Thank you.

Mindy Brashears



Mindy M. Brashears, Ph.D.

Under Secretary of Food Safety
United States Department of Agriculture

Office: (202) 720-0350

Mobile: (b) (6)

mindy.brashears@usda.gov

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From: [Sweatt, Loren E. - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Subject: FW: Self assessment checklist
Date: Thursday, April 30, 2020 8:24:00 PM
Attachments: [SelfAssessmentChecklist_SOL - 4-30-20 osh.docx](#)

I am forwarding this [REDACTED] (b) (6), (b) (5) [REDACTED] . (b) (5) [REDACTED] . But, OSHA is willing to walk through concerns going forward.

From: [Hearl, Frank J. \(CDC/NIOSH/OD\)](#)
To: [Brashears, Mindy - OSEC, Washington, DC](#); [Sweatt, Loren E. - OSHA](#)
Cc: [Newsome, Shawna - OSEC, Washington, DC](#); [Edens, Mandy - OSHA](#)
Subject: FW: URGENT VA Memos
Date: Wednesday, May 20, 2020 4:20:26 PM
Attachments: [CDC NIOSH Perdue Accomac VA_CDC_CLEAN.pdf](#)
[CDC NIOSH Tyson Temperancevill VA_CDC_CLEAN.pdf](#)

Two more site visit reports have been issued – these from visits in Virginia.

<Frank>
Frank J. Hearl
email: fhearl@cdc.gov
phone: 202-245-0652
cell: [REDACTED]

From: [Pearce_Krisann - OSHA](#)
To: [Newsome_Shawna - OSEC_Washington_DC](#)
Subject: FW: U.S. Department of Labor Issues Poster to Keep Meat Packing, Poultry And Pork Workers Safe During the Coronavirus Pandemic
Date: Thursday, July 9, 2020 11:47:00 AM
Attachments: [image001.png](#)
[image002.png](#)

Passing along our press release with links to the meatpacking/poultry/pork poster.

-k

From: DOL Public Affairs <m-DOLPublicAffairs@dol.gov>
Sent: Wednesday, July 8, 2020 3:30 PM
Subject: U.S. Department of Labor Issues Poster to Keep Meat Packing, Poultry And Pork Workers Safe During the Coronavirus Pandemic

News Release

U.S. Department of Labor | July 8, 2020

U.S. Department of Labor Issues Poster to Keep Meat Packing, Poultry And Pork Workers Safe During the Coronavirus Pandemic

WASHINGTON, DC – The U.S. Department of Labor’s Occupational Safety and Health Administration (OSHA) has issued a new poster listing safety tips employers can follow to help protect meat packing, poultry and pork workers from exposure to coronavirus.

The poster highlights nine infection prevention measures employers can implement during the coronavirus pandemic. Safety measures include encouraging sick workers to stay home; maintaining at least 6 feet of distance between workers; installing partitions along the production line; discouraging workers from sharing equipment and tools and avoiding the gathering of workers during break periods.

In addition to [English](#) and [Spanish](#), the poster is available for download in the following 15 languages:

- Arabic	- French Creole	- Polish
- Brazilian Portuguese	- Hmong	- Portuguese
- Chinese Simplified	- Korean	- Somali
- Chinese Traditional	- Kunama	- Thai
- French	- Nepali	- Vietnamese

[Visit OSHA’s Publications webpage](#) for other useful workplace safety information.

The posters are the latest effort by OSHA to educate and protect America’s workers and employers during the coronavirus pandemic. OSHA has also published [Guidance on Preparing Workplaces for COVID-19](#), a document aimed at helping workers and employers learn about ways to protect against the ongoing pandemic.

Visit OSHA’s [COVID-19 webpage](#) frequently for updates. For further information about the coronavirus, please visit the [Centers for Disease Control and Prevention](#).

Under the Occupational Safety and Health Act of 1970, employers are responsible for providing safe and healthful workplaces for their employees. OSHA’s role is to help ensure these conditions for America’s working men and women by setting and enforcing standards, and providing training, education and assistance. For more information, visit www.osha.gov.

The mission of the Department of Labor is to foster, promote and develop the welfare of the wage earners, job seekers and retirees of the United States; improve working conditions; advance opportunities for profitable employment; and assure work-related benefits and rights.

###

Media Contact:

Megan Sweeney, 202-693-4661, sweeney.megan.p@dol.gov

Release Number: 20-1104-NAT

U.S. Department of Labor news materials are accessible at <http://www.dol.gov>. The department's [Reasonable Accommodation Resource Center](#) converts departmental information and documents into alternative formats, which include Braille and large print. For alternative format requests, please contact the department at (202) 693-7828 (voice) or (800) 877-8339 (federal relay).

To: [Reed, Jeremy Todd - FSIS](#)
Subject: FW: U.S. Department of Labor's OSHA and CDC Issue Interim Guidance To Protect Workers in Meatpacking and Processing Industries
Date: Monday, April 27, 2020 7:34:13 AM
Attachments: [image002.png](#)
[image001.png](#)

Todd,

I wanted to be sure you saw that we released this guidance.

Mikki

From: DOL Public Affairs <m-DOLPublicAffairs@dol.gov>
Date: April 26, 2020 at 4:25:07 PM EDT
Subject: **U.S. Department of Labor's OSHA and CDC Issue Interim Guidance To Protect Workers in Meatpacking and Processing Industries**

News Release

U.S. Department of Labor | April 26, 2020

U.S. Department of Labor's OSHA and CDC Issue Interim Guidance To Protect Workers in Meatpacking and Processing Industries

WASHINGTON, DC – The U.S. Department of Labor's Occupational Safety and Health Administration (OSHA) and the Centers for Disease Control and Prevention (CDC) have [released](#) joint coronavirus-related interim guidance for meatpacking and meat processing workers and employers – including those involved in beef, pork and poultry operations. The guidance includes recommended actions employers can take to reduce the risk of exposure to the coronavirus.

“As essential workers, those in the meatpacking and processing industries need to be protected from coronavirus for their own safety and health,” said Principal Deputy Assistant Secretary of Labor for Occupational Safety and Health Loren Sweatt. “OSHA’s newest guidance document outlines steps employers can take to provide a safe and healthy workplace for workers in the meatpacking and processing industries.”

The coronavirus has affected many meat and poultry processing facility workers in plants in several U.S. states. While the meat products these workers handle do not expose them to the coronavirus, close contact with coworkers and supervisors may contribute to their potential exposures.

The interim guidance from OSHA and the CDC includes information regarding:

- Cleaning of shared meatpacking and processing tools;
- Screening employees for the coronavirus before they enter work facilities;
- Managing workers who are showing symptoms of the coronavirus;
- Implementing appropriate engineering, administrative, and work practice controls;
- Using appropriate personal protective equipment, and;
- Practicing social distancing at the workplace.

Visit OSHA's [coronavirus webpage](#) frequently for updates. For further information about the coronavirus, please visit the [Centers for Disease Control and Prevention](#).

Under the Occupational Safety and Health Act of 1970, employers are responsible for providing safe and healthful workplaces for their employees. OSHA's role is to help ensure these conditions for America's working men and women by setting and enforcing standards, and providing training, education and assistance. For more information, visit www.osha.gov.

The mission of the Department of Labor is to foster, promote and develop the welfare of the wage earners, job seekers and retirees of the United States; improve working conditions; advance opportunities for profitable employment; and assure work-related benefits and rights.

###

Media Contact:

Emily Weeks, 202-693-4681, weeks.emily.c@dol.gov

Release Number: 20-729-NAT

U.S. Department of Labor news materials are accessible at <http://www.dol.gov>. The department's [Reasonable Accommodation Resource Center](#) converts departmental information and documents into alternative formats, which include Braille and large print. For alternative format requests, please contact the department at (202) 693-7828 (voice) or (800) 877-8339 (federal relay).

MEMORANDUM FOR CARRIE SNIDAR

Acting Departmental Clearance Officer
Office of the Chief Information Officer

THROUGH: **MAUREEN RUSKIN**
Acting Director
Directorate of Standards and Guidance (DSG)
Occupational Safety and Health Administration

FROM: **SELEDA PERRYMAN**
Director, Office of Information Quality and Paperwork Reduction
Directorate of Standards and Guidance
Occupational Safety and Health Administration

SUBJECT: Request for Emergency Processing of Paperwork ICR for
Voluntary COVID-19 Attestation Form for Meat and
Poultry Industry Employers

PRIORITY: Highest

SUMMARY

OSHA plans to distribute an “Attestation Form” to employers in the beef, pork, and poultry (“meat and poultry”) processing industry so that they can notify OSHA if they are following OSHA regulations and guidance on reducing exposure to COVID-19 in that industry. OSHA will submit to OMB an emergency information collection request to identify the time and expense associated with employer completion and submission of this form. For the reasons explained below, OSHA has determined that this paperwork request satisfies the public comment exceptions in § 3507(j) of the Paperwork Reduction Act and requests that OMB conduct emergency processing of this request pursuant to 5 CFR § 1320.13.

BACKGROUND/STATEMENT OF ISSUES

The recent outbreaks of COVID–19 among workers at some processing facilities have raised concerns about continued worker exposure in that industry and led to the reduction in some of those facilities’ production capacity. In response, OSHA and CDC jointly issued guidance to the meat and poultry processing industry on April 26, 2020, identifying protocols and practices for employers in that industry to prevent, monitor, and document any COVID-19 cases among workers. Shortly after, the President issued Executive Order 13917 (April 28, 2020), which specifically calls for the continued operation of meat and poultry facilities “consistent with the guidance for the operations of meat and poultry processing facilities jointly issued by the CDC and OSHA.”

Need for an Attestation Form

OSHA plans to provide an “Attestation Form” to employers in the meat and poultry processing industry. Using this form, employers could voluntarily attest to OSHA that they are maintaining protocols and practices in accordance with the OSH Act, OSHA regulations, and the recent OSHA/CDC guidance to the meat and poultry processing industry. OSHA would also distribute with the form a letter explaining the purpose of the form and providing instructions employers.

The Attestation Form is intended to protect workers in furtherance of the OSH Act and the President’s policy goals as follows:

- (1) The voluntary submission of the form to OSHA would help the agency assess the extent to which OSHA regulations and OSHA/CDC guidance are being implemented in this industry. The agency can use this information to formulate future guidance and enforcement strategies as appropriate.
- (2) Employer receipt of the attestation form would heighten and focus awareness of the safety measures available for worker protection.
- (3) OSHA anticipates that many employers will not only submit the form to OSHA but also make their attestation available to their employees as a vehicle for demonstrating their commitment to worker protection from COVID-19, thereby encouraging workers in their facilities to remain working or return to work.
- (4) Employers could make their attestations public to respond to public concerns about the impact of exposed workers on the surrounding community.

Because of the rapid spread of COVID-19 and the urgency for exposure reduction, OSHA intends to distribute the Attestation Form, accompanied by an instruction letter, as soon as possible.

Paperwork Reduction Act and Need for Emergency Processing

The Paperwork Reduction Act of 1995 (PRA), 44 U.S.C. 3501 et seq., and its implementing regulations require that the Department consider the impact of paperwork and other information collection burdens. The PRA forbids OSHA and other agencies from conducting or sponsoring a collection of information, whether mandatory or voluntary, unless it has been approved by OMB. OSHA has prepared an information collection request (ICR) that would be submitted to OMB for expedited review.

The PRA normally requires a 60-day period for public comment on proposed information collections prior to approval of the request for information collection, but § 3507(j) of the PRA specifies several situations in which an agency may request that OMB approve the ICR without first making it available for public comment:

- an unanticipated event has occurred; or
- public harm is reasonably likely to result if normal clearance procedures are followed.

Pursuant to 5 CFR § 1320.13(d) and §1320.13(a), an agency need not seek public comment if it provides a written determination that those criteria are met and OMB grants an exemption for emergency processing.

OSHA has determined that both criteria of § 3507(j) and the relevant regulations are met and seeks emergency processing approval from OMB (without a public comment period) for the six-month period permitted in accordance with OMB's memorandum on emergency review flexibility (*Flexibilities under the Paperwork Reduction Act for Compliance with Information Collection Requirements*, July 22, 2016). The COVID-19 virus has spread at a rate and scale that is virtually unprecedented in this country, and the exposure to this novel virus in the meat and poultry processing constitutes an unanticipated event. The President determined in March that the COVID-19 outbreak in the United States constituted a national emergency, and the number of exposures in the meat and poultry processing industry has been significant. Public harm is reasonably likely to result from any delay in OSHA obtaining the information it needs to ensure that employers are taking appropriate steps to protect workers in this industry from workplace exposures that would also likely lead to increased exposures for members of the surrounding communities. OSHA believes that OMB approval for six months will allow the agency to distribute the Attestation Form and receive the information it needs to accomplish those tasks.

INFORMATION COLLECTIONS

OSHA has identified the following paperwork burdens associated with employer completion and submission to OSHA of the Attestation Form:

- Attestation Form completion, signature and submission time, including time to read the introductory letter, and posting the form for employees.
- Employer familiarization time to review the regulatory requirements and CDC/OSHA COVID-19 guidelines and determine that the facility meets those criteria.

REQUESTED TIMELINE FOR APPROVAL

The agency requests clearance by COB of May 18, 2020.

OTHER FEDERAL AGENCIES INVOLVED

OSHA issued guidance to the industry jointly with the CDC. Executive Order 13917 directs the Secretary of Agriculture to ensure that meat and poultry processors continue operations consistent with the OSHA/CDC guidance. The attestation form and accompanying letter were developed in consultation with the Food Safety Inspection Service (FSIS) at the Department of Agriculture, and FSIS will send the letter and attestation form to affected meat and poultry packers.

CONTACT

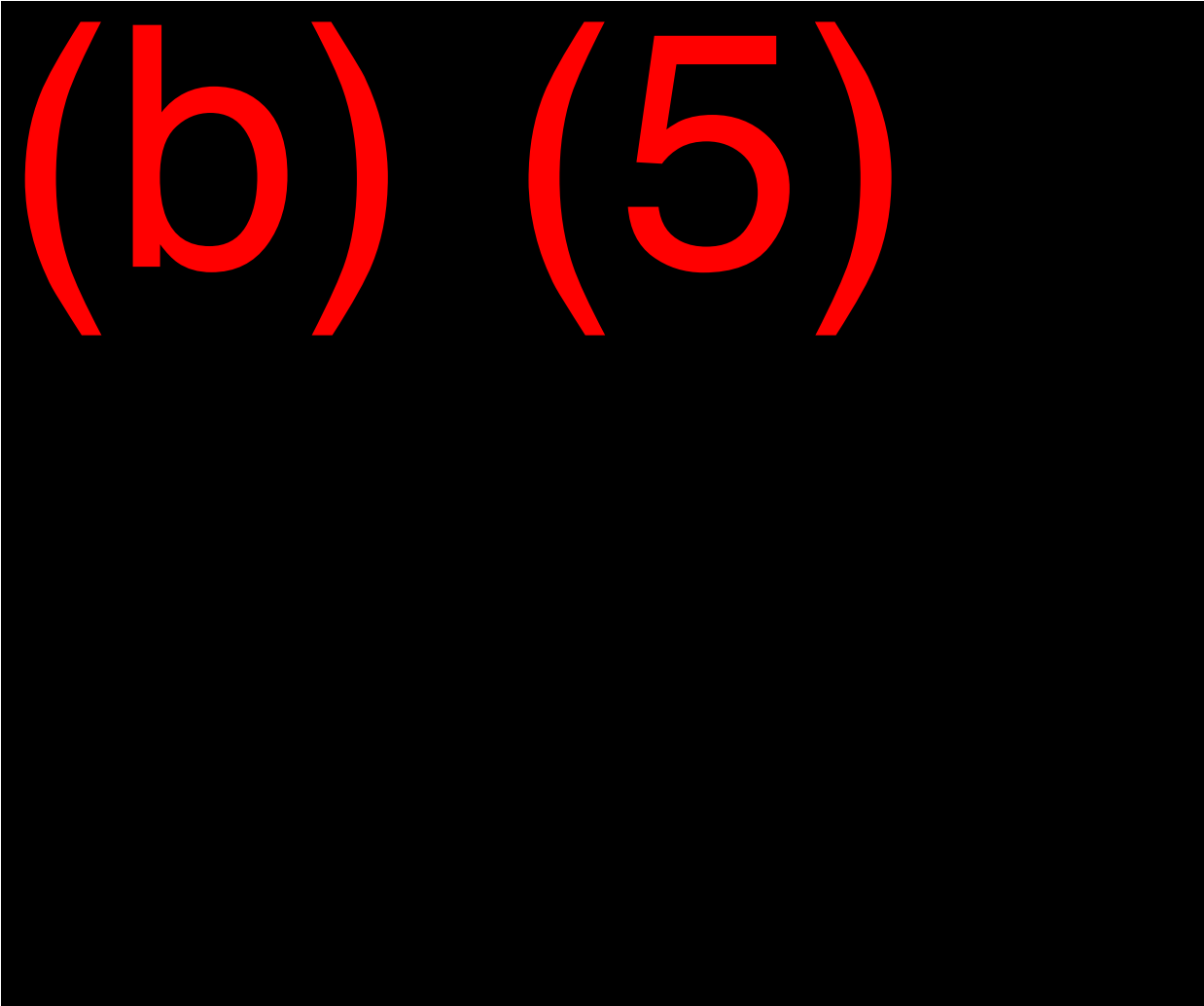
Seleda Perryman, Director, Office of Information Quality and Paperwork Reduction
(perryman.seleda.m@dol.gov)

ATTACHMENTS

Attestation Form
Letter to Accompany Attestation Form

**Attestation on Protocols and Practices
Occupational Safety and Health Administration**

(b) (5)



Public reporting burden for this voluntary collection of information is estimated to vary from 1 to 2 hours per response with an average of 90 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. An Agency may not conduct or sponsor, and persons are not required to respond to the collection of information unless it displays a valid OMB Control Number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to the Directorate of Standards and Guidance, Department of Labor, Room N-3718, 200 Constitution Ave., NW, Washington, DC; 20210.

From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Hearl, Frank J. \(CDC/NIOSH/OD\)](#); [Sweatt, Loren E. - OSHA](#)
Subject: Fwd: USDA, FDA Strengthen U.S. Food Supply Chain Protections During COVID-19 Pandemic
Date: Tuesday, May 19, 2020 6:09:13 PM

Fyi.

Shawna Newsome
Office of Food Safety, USDA
Cell: (b) (6)

From: USDA Office of Communications <feedback@oc.usda.gov>
Sent: Tuesday, May 19, 2020 6:03 PM
To: Newsome, Shawna - OSEC, Washington, DC
Subject: USDA, FDA Strengthen U.S. Food Supply Chain Protections During COVID-19 Pandemic



USDA, FDA Strengthen U.S. Food Supply Chain Protections During COVID-19 Pandemic

(Washington, D.C.) May 19, 2020

The following statement is attributed to Mindy Brashears, Ph.D., USDA Under Secretary for Food Safety, and Frank Yiannas, FDA Deputy Commissioner for Food Policy and Response.

As the COVID-19 pandemic response continues, the U.S. Department of Agriculture and the U.S. Food and Drug Administration have been working around the clock on many fronts to support the U.S. food and agriculture sector so that Americans continue to have access to a safe and robust food supply. As a next step in carrying out [Executive Order 13917](#), the USDA and FDA today announced a [Memorandum of Understanding \(MOU\)](#) to help prevent interruptions at FDA-regulated food facilities,

including fruit and vegetable processing.

This is an important preparedness effort as we are approaching peak harvesting seasons, when many fruits and vegetables grown across the U.S. are sent to be frozen or canned. The MOU creates a process for the two agencies to make determinations about circumstances in which the USDA could exercise its authority under the Defense Production Act (DPA) with regard to certain domestic food resource facilities that manufacture, process, pack, or hold foods, as well as to those that grow or harvest food that fall within the FDA's jurisdiction.

While the FDA will continue to work with state and local regulators in a collaborative manner, further action under the DPA may be taken, should it be needed, to ensure the continuity of our food supply. As needed, the FDA will work in consultation with state, local, tribal and territorial regulatory and public health partners; industry or commodity sector; and other relevant stakeholders (e.g. Centers for Disease Control and Prevention, Occupational Safety and Health Administration) to chart a path toward resuming and/or maintaining operations while keeping employees safe.

We are extremely grateful to essential workers for everything they do every day to keep our pantries, refrigerators and freezers stocked. All of the food and agriculture sector -- whether it is regulated by the USDA or FDA -- are considered critical infrastructure, and it is vital for the public health that they continue to operate in accordance with guidelines from the CDC and OSHA regarding worker health and safety. As we work to get through the current challenge together, we remain committed to workers' safety, as well as ensuring the availability of foods, and that our food remains among the safest in the world.

Additional Information

On April 28, 2020, President Donald J. Trump signed Executive Order 13917, Delegating Authority Under the Defense Production Act with Respect to the Food Supply Chain Resources During the National Emergency Caused by the Outbreak of COVID-19, delegating the powers of the President under the DPA to the Secretary of Agriculture to ensure continuity of operations for our nation's food supply chain. The Executive Order gave the Secretary of Agriculture the authority to utilize the DPA if needed to require the fulfillment of contracts at food processing facilities. The MOU makes clear that the FDA will work with stakeholders to monitor the food supply for food resources not under the USDA's exclusive jurisdiction in order to prevent interruptions at FDA-regulated food facilities.

This action is another in a series of proactive steps the USDA and FDA have taken to maximize food availability following unprecedented disruptions the COVID-19 pandemic has caused to food supply chains that have been established and refined for decades.

Supporting Industry and Protecting Frontline Workers

Our nation's food and agriculture facilities and workers play an integral role in the continuity of our food supply chain.

The USDA and FDA have been working to ensure that frontline workers in food facilities and retailers that have remained on the job during this crisis have the information and resources they need for business continuity and to continue working safely, which includes mitigating the risk of spreading COVID-19. We continue to provide information and update frequently asked questions on both the [FDA](#) and [USDA](#)'s websites.

We will continue to work with facilities and farms, CDC, OSHA, and state, tribal, and local officials to ensure facilities and farms are implementing practices consistent with federal worker safety guidelines to keep employees safe and continue operations.

We are working with our federal partners who have the authority and expertise over worker safety to develop information on protecting worker health. We are also working with other federal partners to assist the food and agriculture industry in addressing shortages of personal protective equipment (PPE), cloth face coverings, disinfectants and sanitation supplies.

Monitoring and Securing Human and Animal Food Supply Chains 24/7

Throughout the pandemic, the USDA and FDA have been closely monitoring the food supply chain for shortages in collaboration with industry and our federal and state partners. We are in regular contact with food manufacturers and grocery stores.

We have issued guidances to ensure [regulatory flexibility](#) to safely reroute food that typically would be bought in bulk by food facilities and restaurants, like [eggs](#) and flour, directly to [consumers](#).

Food Safety Reminders for Every American

As we continue to respond to COVID-19, we want to remind consumers that there is no evidence that COVID-19 has been transmitted by food or food packaging, as well as the importance of taking precautionary food safety steps to protect against foodborne illness pathogens such as *Salmonella* and *E. Coli*.

With respect to the safety of food across the U.S., both the USDA and FDA continue to use their respective authorities, including conducting inspections, as appropriate. The agencies also continue to monitor foods for hazards, work with industry on any potential or reported issues in their facilities, and conduct food recalls when appropriate. This applies to both domestically produced food and food that is imported from other countries.

Unlike foodborne gastrointestinal (GI) viruses like norovirus and hepatitis A that often make people ill through contaminated food, foodborne exposure is not known to be a route of transmission for SARS-CoV-2, which causes COVID-19.

With respect to foodborne pathogens, the CDC, FDA and FSIS continue to work with state and local partners to investigate foodborne illness and outbreaks. During this coronavirus outbreak, we will continue to operate to prepare for, coordinate and carry out response activities to incidents of foodborne illness in both human and animal food.

Additional Resources:

- [USDA's COVID-19 Response webpage](#)
- [FDA's COVID-19 Response webpage](#)
- [USDA's Food Supply and COVID-19 webpage](#)
- [FDA's Food Safety and COVID-19 webpage](#)
- [FDA's Voices Piece on Food and COVID-19](#)
- [FDA: Best Practices for Food Businesses During COVID-19](#)
- [Contact the FDA CFSAN Information Center](#)

###



Department of Agriculture | 1400 Independence Ave., S.W., Washington, DC 20250

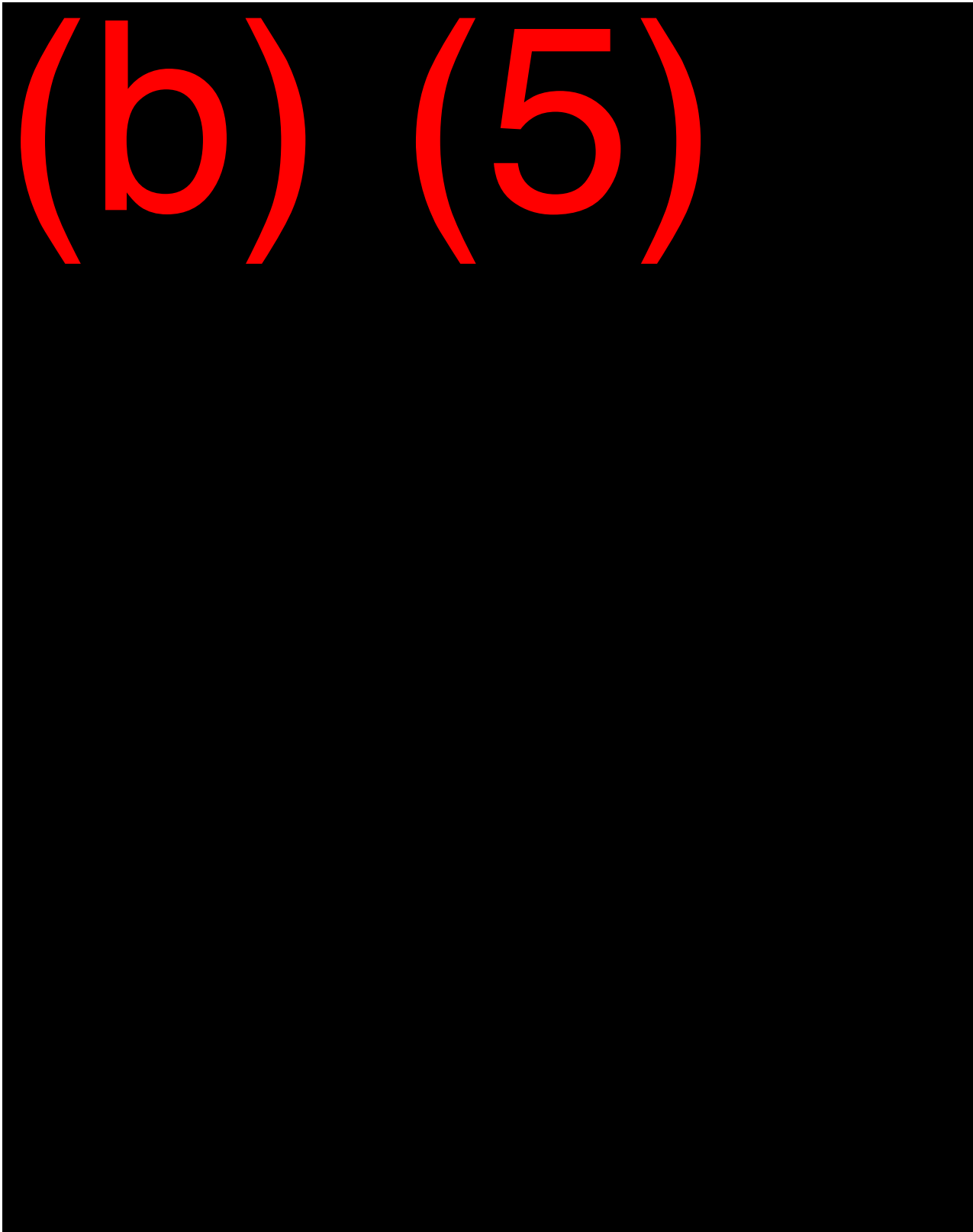
[Unsubscribe shawna.newsome@usda.gov](mailto:shawna.newsome@usda.gov)

[Update Profile](#) | [About Constant Contact](#)

Sent by feedback@oc.usda.gov

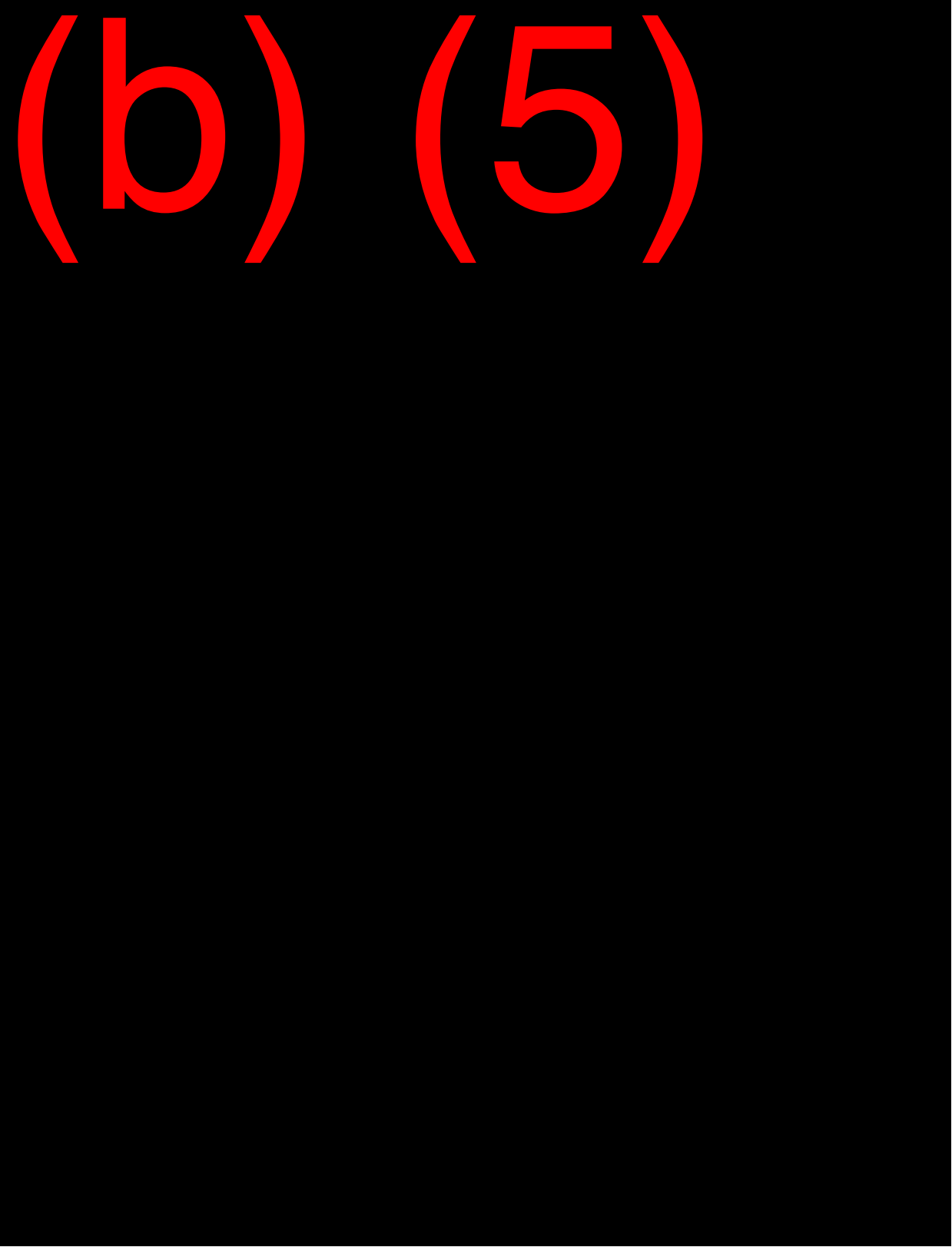
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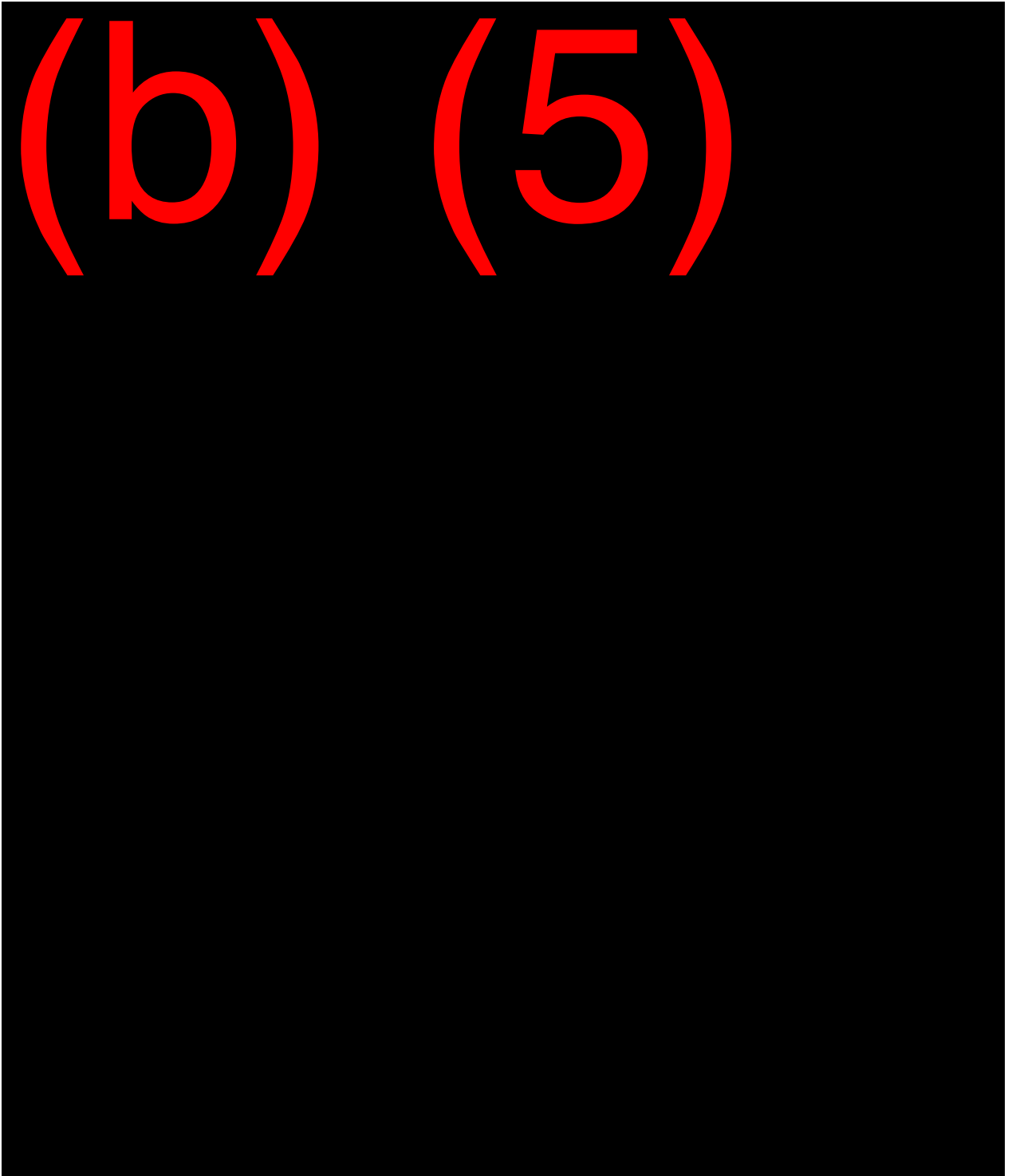
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MEMORANDUM

Date: May 15, 2020

From: Jessica F. Li, CDC National Institute for Occupational Safety and Health
John Dreyzehner, CDC Center for Preparedness and Response
Max Zarate-Bermudez, CDC National Center for Environmental Health
Amanda Hott, CDC National Center for HIV/AIDS, Viral Hepatitis, STD, and TB
Prevention
Yvonne Cruz, CDC National Center for HIV/AIDS, Viral Hepatitis, STD, and TB
Prevention

To: Sam Rascona, Perdue Accomac Poultry Plant

Copy: Richard Williams, Eastern Shore Health District, Virginia Department of Health
Jonathan Richardson, Eastern Shore Health District, Virginia Department of Health

Subject: Strategies to reduce COVID-19 transmission at the Perdue Accomac Poultry Plant

Background

On April 25, 2020, CDC received a request for technical assistance from the Virginia Department of Health (VDH). VDH requested assistance in developing strategies to help prevent and mitigate SARS-CoV-2 infections among Perdue Accomac Poultry Plant workers.

On May 1, 2020, a CDC team visited the Perdue Accomac Poultry Plant with a worker population of approximately 2,000. The CDC team included an epidemiologist, an industrial hygienist, a laboratorian, a public health advisor, and an occupational medicine physician. We toured and observed production areas and reviewed processes inside the Perdue Accomac Poultry plant. In this plant, the poultry are shackled in a hanging room, after which they were stunned, killed, bled-out, and de-feathered by machinery. Evisceration, or removal of the animals' internal organs, is completed using machinery. The poultry is then washed and inspected and processed into the desired parts and the bones removed. The final product is packaged and labeled for shipment. The plant operated two processing shifts and a third sanitation shift with plant workers.

We also toured non-production areas including the locker rooms, restrooms, and lunchrooms. We talked with management to provide guidance to prevent potential SARS-CoV-2 transmission in the plant. Through our discussions with Perdue Accomac management, we learned about the existing interventions to help prevent and mitigate the spread of SARS-CoV-2 between workers. There was no union present at the plant. The plant had a COVID-19 coordination committee consisting of only management.

The observations and recommendations included in this memo are specific to the Perdue Accomac Poultry Plant but may be helpful in developing strategies for other Perdue facilities. This memo is not intended to document every observation and intervention that occurred at the Perdue Accomac Poultry Plant. It is a summary of the plant's implementation of the CDC/OSHA guidance found at

<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/meat-poultry-processing-workers-employers.html>.

Observations and discussion

Worker screening

Workers were screened prior to their shift before the walkway leading to the plant turnstile. The verbal screening was conducted by screeners at the temperature tent. The screening asked workers if they were ill, were feeling unwell, or have had contact with someone who had confirmed COVID-19. If a worker replied with a “yes” to any of the screening questions, they were sent directly to the Perdue Wellness Center. Workers were permitted short-term disability while they were out with illness that is confirmed or presumptive COVID-19 or if they were under quarantine as documented by a physician’s note. The short-term disability waiting period of 5 workdays has been waived for ill workers, and the payment amount is 32 hours per week at the worker’s hourly rate for up to 2 weeks.

Workers who passed initial screening walked through the temperature tent where a screener measured their temperature with an infrared thermometer. If a worker had a fever (100.4°F or greater), their temperature was taken again with a different infrared thermometer after waiting 3 to 5 minutes. If worker had false, high temperature reading they were allowed to pass though screening. Management said they recently begun implementing a second temperature check for workers after their second break.

If the worker was confirmed to have a fever, they were sent to the Wellness Center for secondary screening. During secondary screening, a Wellness Center provider checked the worker’s temperature again with an infrared thermometer and asks follow-up questions about symptoms, wellness, and potential exposure. If the worker was found to have a fever, feel ill, or have symptoms consistent with COVID-19 (fever, cough, shortness of breath), they were told to return home. A Wellness Center staff person followed up with these workers by phone. The Wellness Center coordinated with the Accomack County Health Department to determine when workers may return to work following the CDC criteria to discontinue home isolation. The Wellness Center was staffed with providers who treated employees and eligible dependents free of charge.

Only essential visitors, or visitors required to keep the plant functioning, were currently allowed to enter the plant. Essential visitors were screened at the guard station. Screening questions for visitors were similar to the worker screening but consisted of more questions related to potential exposure to and symptoms of COVID-19. Visitors who answered “yes” to any of these questions were not allowed to enter the plant.

Increasing distance between workers during work and breaks

After screening, employees must swipe in using a keycard to pass through a turnstile. Management installed a physical barrier consisting of a pole and chain in the walking paths before and after the turnstile to encourage single file travel with reminders spray-painted on the ground in English periodically to maintain distance. Management had placed tape in the entrance/exit hallway to encourage uni-directional flow of traffic.

Plant production has decreased due to absenteeism, and in some work locations workers were able to be spaced at least 6 feet apart. Management has a written policy to stagger workers on the line in the cut-up area, so workers do not work adjacent to or facing another worker. However, this configuration may not be possible when more workers are working on the line.

Barriers consisting of a stainless-steel frame with replaceable plastic film or plastic strip curtain were installed between workers on the line where management said the work process prohibited maintaining this spacing. For some areas on the line where employees work facing one another, management stated it was difficult to install barriers or maintain spacing due to work processes or machinery. Not all planned barriers had been installed at the time of the visit. Management was in the

process of pilot testing barriers in the live hang area. In production areas where barriers interfere with work processes, workers were given reusable face shields to serve as personal protective equipment (PPE) and source control. Supervisors collected reusable face shields from workers at the end of the shift and cleaned and disinfected them. Hard-mounted fans in the evisceration area had been turned off according to CDC/OSHA interim guidance for meat and poultry processing.

Management has added and spaced out timeclocks. Plexiglass barriers had been installed at lunchroom tables to provide a physical barrier between workers during meals. Visual reminders on the cafeteria floor reminded workers to maintain a 6 feet distance while standing in line. Fountain drink dispensers had also been turned off to discourage gathering in the cafeteria. The plant has implemented staggered shifts and break times to reduce workers gathering in parking areas, locker rooms, time clocks, and restrooms.

Use of face masks

CDC [recommends](#) wearing cloth face coverings as a protective measure in addition to social distancing (i.e., staying at least 6 feet away from others). Cloth face coverings may be especially important when social distancing is not possible or feasible based on working conditions. A face covering requirement among all staff has been established based on management provided a new disposable facemask with moldable nosepieces to workers each day after temperature screening and encouraged workers to request a new disposable facemask if theirs becomes dirty or wet. Workers could wear their own homemade face covering. We observed almost all employees wore face coverings correctly. Management said that safety glasses, which were previously required, are currently optional because face coverings were fogging up the safety glasses and impairing vision.

Supplementary infection control measures

Workers are instructed to sanitize hands at the temperature tent after screening. Management indicated that several hand sanitizer pump dispenser stations had been added throughout the plant as COVID-19 prevention measures. The restrooms and plant handwashing stations had touchless faucets, manual soap dispensers, and air hand dryers. Contracted janitorial staff had been assigned to clean and disinfect commonly touched surfaces more frequently, such as handrails, door handles, lunchroom surfaces, and restroom surfaces. Management implemented an auditing system to inspect and record that additional sanitization has occurred. The cafeteria is shut down for 30 minutes once per day for additional disinfection of tables, chairs, vending machines, plexiglass partitions, and other common area surfaces. Plant entrance/exit doors were propped open to reduce workers needing to touch door handles.

Management has instructed contracted transportation services to require employees to wear face coverings in the vehicle and to clean and disinfect commonly touched surfaces (e.g. door handles, seat belts, seats) once per day. Educational posters encouraged workers to conduct hand hygiene before and after riding in the vehicle, distance when possible, and to stay home and not enter the vehicle if they feel sick. A different poster indicates that carpooling workers are required to wear face coverings in a vehicle with three or more passengers.

Supervisors collected reusable face shields from workers at the end of the shift in order to clean and disinfect them. Management said employees with bump caps were already trained to clean and disinfect them before leaving the production area.

On May 6, 2020, mandatory testing of all employees and contractors for COVID-19 was conducted. Employees who do not get tested will not be allowed to return to work.

Educating workers on COVID-19 risks, prevention, and company policies

Throughout common area hallways, there were written communications and posters in the three languages used by plant workers: English, Haitian Creole, and Spanish.

These communications include simple posters about carpooling etiquette, wearing face coverings, and the CDC [Stop the Spread](#) poster. Other written communication topics included how SARS-CoV-2 spreads; COVID-19 symptoms; ways to prevent infection, including practicing social distancing, wearing face coverings, and staying home if sick. An in-plant display system displayed messages reminding workers to sanitize hands, wearing face masks properly, and maintaining physical distance and work and at home.

Human resources distributes relevant discussion points weekly or more often for supervisors to use to educate workers on COVID-19 topics. These discussion points have included how workers can protect themselves from COVID-19 at work and at home, encouraging workers to stay home and follow up with a provider when ill, notification of steps and controls implemented to protect workers, encouraging workers to get the flu vaccine at the Wellness Center. These talking points also discuss related human resources issues, such as pay during quarantine, wage continuation if the plant shuts down, extending hours for the Wellness Center, and contacting management with any childcare issues. Management uses a text alert system to notify workers of COVID-19 related messages and updates in English.

The plant has currently implemented a pay increase of \$1 per hour for hourly workers and \$40 per week for piece-rate workers effective March 23, 2020 to May 10, 2020.

Additional activities planned by the company as reported to our team

1. Convert the tent set up for mandatory testing into an overflow break area.
2. Add additional timeclocks in the hallway to reduce crowding at the beginning and end of shifts.
3. Finish installing planned barriers in production areas and install plexiglass barriers on lunch storage racks in the lunchroom.
4. Install a thermal imaging system for body temperature monitoring located in the plant entrance/exit hallway.
5. Install plexiglass barriers on lunch storage racks.

Conclusions

The company has implemented several controls at the plant to help prevent and mitigate the spread of SARS-CoV-2 between workers while in the plant and is in the process of implementing more as discussed above. We provide some additional recommendations below to assist both management and workers with efforts to limit virus transmission in the plant.

Recommendations

We provide the following recommendations to help ensure existing controls are as effective as possible in preventing the spread of SARS-CoV-2 between workers. While we understand that with ongoing community transmission of SARS-CoV-2, COVID-19 cases will continue to be identified, existing and recommended controls with ongoing education will be useful in reducing transmission in the workplace. These recommendations are intended specifically for the Perdue Accomac Poultry Plant. The COVID-19 coordination committee should develop an implementation plan for these and any other planned interventions.

Controls

The following recommendations should be implemented according to the hierarchy of controls. Hierarchy of controls is an approach to hazard intervention that starts with the controls perceived to be most effective and moves down to those considered least effective. In most cases, the preferred approach is to eliminate a hazard or exposures, install engineering controls, and implement appropriate sanitation

and cleaning to reduce workers' exposure to the hazard. Until such controls are in place, or if they are not adequately effective or feasible, administrative measures and PPE may be needed.

Engineering Controls

1. Modify the alignment of workstations so that workers are at least 6 feet apart in all directions (e.g., side-to-side and when facing one another). Ideally, modify the alignment of workstations so that workers do not face one another. The rate of animal processing may need to be reduced.
2. Use physical barriers, such as strip curtains, plexiglass or similar materials, or other impermeable dividers or partitions, to separate workers from each other, if feasible. Physical barriers should not be used as a replacement for maintaining at least 6 feet between workers
 - a. Observe workers while they work to ensure barriers are placed in the optimal position to separate workers from each other. Ensure barriers are large enough to accommodate for height and size variations.
3. Establish an alternative entrance or exit for workers to promote single-file, uni-directional movement with through the plant to promote social distancing. Consider allowing only uni-directional travel in hallways and production areas.
4. Consult with maintenance staff or a heating, ventilation, and air conditioning engineer to ensure adequate ventilation in production areas to help minimize workers' potential exposures.
5. Hard-mounted fans were used in the live hang area. Take steps to minimize air from fans blowing from one worker directly at another worker. If fans are removed or turned off, employers should remain aware of, and take steps to prevent [heat hazards](#).
6. Noise levels in production areas require the use of hearing protection. Although not typically required for job tasks, devise a method of non-verbal communication using sign language or pictograms for the most common communications to facilitate worker communication while maintaining physical distance.
 - a. Create a space where employees can remove masks briefly to make interpretation easier for one-on-one or very small meetings/counseling sessions. The space should be large enough that employees can maintain appropriate distance.
7. Consider replacing current timeclocks with touch-free timeclocks. Increase spacing between timeclocks or add additional timeclocks to reduce crowding in the hallway.
8. Provide a covered area for workers to line up prior to screening and in the walkways leading up to the plant. The current temperature tent does not provide shelter from the elements when waiting for screening. This could lead to employees congregating in an area with shelter during inclement weather.
9. Install touchless soap dispensers and paper towel dispensers and provide single-use paper towels at all handwashing stations. Air hand dryers may disperse virus particles in the air.
10. Replace current pump-dispensed hand sanitizers with touch-free hand sanitizer dispensers.
11. Add handwashing stations and temporary restrooms when setting up overflow break areas to encourage handwashing before eating and reduce congregation in restrooms during breaks.
12. Determine if proposed controls, such as barriers between work position on the line, could pose a safety hazard for workers. Ensure it would not be possible for workers' tools, hands, or arms to be caught between the barrier and moving parts of the conveyor. This may require pilot testing barriers before implementing them in all workstations where workers cannot be separated by 6 feet or more.

Administrative controls

1. Assign dedicated social distancing monitors for common areas, including parking and smoking areas, between shifts and during breaks to promote social distancing.

2. Provide visual cues (e.g., floor markings 6 feet apart) as a reminder to workers to maintain social distancing.
3. Encourage workers to avoid carpooling to and from work. If carpooling or using contracted transportation services, implement the following infection control practices:
 - a. Limit the number of people per vehicle as much as possible. This may mean using more vehicles or making multiple trips.
 - b. Continue encouraging workers to maintain social distancing as much as possible.
 - c. Continue requiring masks when riding in the vehicle.
 - d. Continue encouraging workers to use hand hygiene before entering the vehicle and when arriving at the destination. Provide the contracted transportation service with hand sanitizer for workers to use.
 - e. Clean and disinfect commonly touched surfaces after each trip (e.g., door handles, handrails, seatbelt buckles).
 - f. Encourage employees to follow [coughing and sneezing etiquette](#) when in the vehicle.
 - g. Train and educate the transportation contractor to screen employees for symptoms of COVID-19.
4. Review leave and incentive policies to determine if they may affect a worker's decision to come to work while ill:
 - a. Review the current policy to increase hourly pay by \$1 per hour based upon time limitations and requirement to work a certain number of hours to receive this pay increase.
 - b. Analyze the sick leave policy that limits short-term disability payments for COVID-19 to 2 weeks. This time limit on short-term disability payments may lead employees to come to work while ill.
 - c. Communicate these policies in all three languages, and make sure that employees are aware of and understand these policies.
5. Consider cohorting (grouping together) . This can increase the effectiveness of altering the plant's normal shift schedules by making sure that groups of workers are always assigned to the same shifts with the same coworkers. Cohorting may reduce the spread of workplace SARS-CoV-2 transmission by minimizing the number of different individuals who come into close contact with each other over the course of a week. Cohorting may also reduce the number of workers quarantined because of exposure to the virus.
6. Ensure workers use cloth face coverings that include multiple layers of fabric, can be laundered using the warmest appropriate water setting and machine dried daily after the shift without damage or change to shape, and are handled as little as possible to prevent transferring infectious materials to the cloth. Consider exclusively providing disposable facemasks to all workers.
7. Continue providing ongoing training to all management, supervisors, and workers. All training should be easy to understand and provided in languages that are understood by the worker. Training may need to be verbal. Options include pre-shift briefings or refresher training in settings where social distance can be maintained. Training topics should include symptoms of COVID-19, how it spreads, risks for workplace exposures, and how workers can protect themselves at work and in the community; [proper handwashing practices](#) and use of hand sanitizer stations; cough and sneeze etiquette; other infection control precautions (social distancing measures, safely putting on and taking off PPE and face coverings); and sick leave policies.
 - a. Provide information in a written format in different languages for workers to take home and share with their housemates and communities.

8. Place simple posters with pictograms that encourage staying home when sick, cough and sneeze etiquette, COVID-19 symptoms, and proper hand hygiene practices at the entrance to the workplace, break areas, locker rooms, and restrooms.
9. Modify the text messaging alert system to allow employees to receive COVID-19 relate communications in the language of their choice.
10. Establish process to include workers to join the COVID-19 coordination committee to help determine communication gaps and implement the provided recommendations.
11. Engage community partners to develop culturally informed and effective messaging about how workers can protect themselves and their family in the community.
12. Train employees removing plastic film from physical barriers on how to remove plastic film without potentially re-aerosolizing particles that may be on the film.
13. Continue using PPE needed in production areas, including safety glasses. Troubleshoot ways that workers can wear safety glasses and face coverings without interfering with required PPE. Goggles or face shields may be used in place of safety glasses depending on the protection needed; if safety glasses are required for impact protection, ensure alternative PPE is rated for impact.
14. Collect, clean, and disinfect bump caps at the end of the shift so workers do not take them home.

Screening and monitoring workers

1. Continue to screen workers for [COVID-19 symptoms](#), including temperature checks.
 - a. Provide and require workers to wear face coverings before their temperature is taken.
 - b. Ensure all workers and essential visitors are screened regardless of the time they arrive at the site.
 - c. If a thermal imaging system is installed for body temperature monitoring, the system should be used in accordance with all manufacturer specifications and FDA guidance, and should be set up in such a way to accommodate the height variation of all entrants.
 - d. If such a system cannot be used according to manufacturer specifications and FDA guidance, then entrants' temperatures should be measured individually using a temporal or tympanic thermometer.
 - e. If screeners need to be within 6 feet of workers, provide them with appropriate PPE such as respirators (like N95 respirators) or medical facemasks (like surgical masks), gloves and face shields for the repeated close contact with other workers.
2. Consider using pictograms and non-verbal forms of communication to facilitate screening while maintaining a distance of 6 feet.
 - a. Train security guards to conduct visitor screening while maintaining a distance of 6 feet. Conduct this screening outside of the guard station if possible. Post screening questions outside the guard post so that essential visitors can read them from a far distance to facilitate this.
3. Instruct any worker who has tested positive for COVID-19 or who has symptoms consistent with COVID-19 to stay home from work. When speaking to the worker, collect a list of work-related close contacts over past 14 days and their contact information. This list should include any co-workers who live in the same household and with whom they carpool or take breaks. Inform these workers of their possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA).

The Interim Guidance from CDC and the Occupational Safety and Health Administration (OSHA) for Meat & Poultry Packaging found at <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/meat-poultry-processing-workers-employers.html> states the following:

- Reintegration (bringing back) of exposed, asymptomatic workers to onsite operations should follow the [CDC Critical Infrastructure Guidance](#). The guidance advises that employers may permit workers who have been exposed to COVID-19, but remain without symptoms, to continue to work provided they adhere to additional safety precautions. Consultation with an occupational health provider and state and local health officials will help employers develop the most appropriate plan consistent with CDC guidance.
- Reintegration of workers with COVID-19, including those workers who have remained asymptomatic, to onsite operations should follow the CDC interim guidance [Discontinuation of Isolation for Persons with COVID-19 Not in Healthcare Settings](#), which states for persons who have NOT had COVID-19 symptoms but tested positive and are under isolation, options now include both a 1) time-based strategy, and 2) test-based strategy.
 1. Time-based strategy: Persons with laboratory-confirmed COVID-19 who have not had any symptoms and were directed to care for themselves at home may discontinue isolation under the following conditions:
 - At least 10 days have passed since the date of their first positive COVID-19 diagnostic test assuming they have not subsequently developed symptoms since their positive test. If they develop symptoms, then the symptom-based or test-based strategy should be used.
 - Note, because symptoms cannot be used to gauge where these individuals are in the course of their illness, it is possible that the duration of viral shedding could be longer or shorter than 10 days after their first positive test.
 2. Test-based strategy: Persons with laboratory-confirmed COVID-19 who have not had any symptoms and were directed to care for themselves at home may discontinue isolation under the following conditions:
 - Negative results of an FDA Emergency Use Authorized COVID-19 molecular assay for detection of SARS-CoV-2 RNA from at least two consecutive respiratory specimens collected ≥ 24 hours apart (total of two negative specimens). See [Interim Guidelines for Collecting, Handling, and Testing Clinical Specimens from Persons Under Investigation \(PUIs\) for Coronavirus Disease 2019 \(COVID-19\)](#).
 - Note, because of the absence of symptoms, it is not possible to gauge where these individuals are in the course of their illness. There have been reports of prolonged detection of RNA without direct correlation to viral culture.
- The time-based, and test-based strategies may result in different timeframes for discontinuation of isolation post-recovery. For all scenarios outlined above, the decision to discontinue isolation should be made in the context of local circumstances. In addition, CDC guidance for COVID-19 may be adapted by state and local health departments to respond to rapidly changing local circumstances.

CDC and OSHA have developed an [Interim Guidance for Meat and Poultry Packing Industry](#) to prevent and mitigate the spread of SARS-CoV-2 between workers while at work. Consult with USDA to determine if proposed controls are acceptable with regards to food safety and sanitation. Continue communicating and working with Accomack County Health Department and VDH. We appreciate your interest in occupational safety and health.

End of memorandum

**MEMORANDUM**

Date: May 15, 2020

From: Jessica F. Li, CDC National Institute for Occupational Safety and Health
John Dreyzehner, CDC Center for Preparedness and Response
Albert Barskey, CDC National Center for Immunization and Respiratory Diseases
Sancta St. Cyr, CDC National Center for HIV/AIDS, Viral Hepatitis, STD, and TB
Prevention

To: Sidney Newnam, Tyson Temperanceville Poultry Plant

Copy: Richard Williams, Eastern Shore Health District, Virginia Department of Health
Jonathan Richardson, Eastern Shore Health District, Virginia Department of Health

Subject: Strategies to reduce COVID-19 transmission at the Tyson Temperanceville Poultry Plant

Background

On April 25, 2020, CDC received a request for technical assistance from the Virginia Department of Health (VDH). VDH requested assistance in developing strategies to help prevent and mitigate SARS-CoV-2 infections in Tyson Temperanceville Poultry Plant workers.

On April 30, 2020, a CDC team visited the Tyson Temperanceville Poultry Plant with a worker population of approximately 1,250. The CDC team included two epidemiologists, one industrial hygienist, and one occupational medicine physician. We toured and observed the evisceration, cut-up, debone, and label production areas and processes. The evisceration department is where the animals are shackled in a hanging room, after which they are stunned, killed, bled-out, and de-feathered by machinery. Evisceration, or removal of the animals' internal organs, is completed using machinery. The poultry is then washed and inspected. In the cut-up and debone departments, the poultry is processed into the desired parts and the bones removed. The label department packages and labels the final product for shipment. The plant operated two processing shifts and a third sanitation shift with plant workers.

We also toured non-production areas including the locker rooms, restrooms, and lunchrooms. We discussed with management and provided guidance to prevent potential SARS-CoV-2 transmission in the plant. Through our discussions with Tyson Temperanceville management, we learned about the existing interventions to help prevent and mitigate the spread of SARS-CoV-2 between workers. There was no union present at the plant; however, the plant did have an established safety and health committee.

The observations and recommendations included in this memo are specific to the Tyson Temperanceville Poultry Plant but may be helpful in developing strategies for other Tyson facilities. This memo is not intended to document every observation and intervention that occurred at the Tyson Temperanceville Poultry Plant. It is a summary of the plant's implementation of the CDC/OSHA guidance found at <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/meat-poultry-processing-workers-employers.html>.

Observations and discussion

Worker screening

Workers were screened prior to their shift at the plant entrance. The verbal screening was conducted by a temperature team member, usually the plant safety manager. The screener asks workers if they have a fever of 100.4°F (37.7°C) or greater or symptoms of COVID-19 (fever, cough, shortness of breath, chills, muscle pain, headache, sore throat, new loss of taste or smell), if they are taking any temperature reducing medications, if they have been in close contact with someone with confirmed COVID-19 or if they themselves have tested positive for COVID-19, and if they have traveled out of the country or on a cruise ship in the past 14 days. Only essential visitors, or visitors necessary to keep the plant running, were currently allowed to enter the plant.

If a worker replied “yes” to any of the screening questions, they were told to return home and contact their personal care provider. They were notified of pay and benefits available to them if they were ill or instructed by their personal care provider to quarantine due to potential exposure. Workers were permitted up to 3 days of paid sick leave plus additional short-term disability while they were out with illness that was confirmed or presumptive COVID-19 and/or flu as documented by a physician’s note. The short-term disability waiting period of 5 workdays has been waived for ill workers, and the payment amount has been increased from 60% to 90% of the worker’s regular pay. Management has waived co-pays for telemedicine and co-pays, co-insurance, and deductibles related to COVID-19 testing.

Workers who passed initial screening entered through the main entrance, walking past a thermal imaging system for body temperature measurement. If a worker had a fever (100.4°F or greater) as indicated by the thermal imaging system, they under-went secondary screening. Secondary screening was done by a plant Occupational Health Office nurse, who also checked the worker’s temperature with a tympanic thermometer and asked follow-up questions about symptoms, wellness, and potential exposure. If the worker was found to have a fever, feel ill, or have symptoms consistent with COVID-19 as noted above, they were told to return home and follow up with their personal care provider.

The plant Occupational Health Office followed up with symptomatic workers every day and asymptomatic workers who were not working every other day by phone. The Occupational Health Office coordinates with the Accomack County Health Department to determine when workers may return to work, following CDC guidelines on the discontinuation of home isolation.

Increased distance between workers during work and breaks

Management had marked visual reminders on the floors for workers to maintain a 6 feet distance starting from the parking lot and continuing up the steps leading to the plant entrance and throughout common area hallways. Management has assigned social distance monitors to encourage distancing between workers in common areas during high traffic periods like shift changes and breaks.

Plant production had decreased due to absenteeism, and in some work locations workers were able to be spaced at least 6 feet apart. Plexiglass barriers were installed between workers on the line where management said the work process prohibited maintaining this spacing. For some areas on the line where employees work facing one another, management stated it was difficult to install barriers or maintain spacing due to work processes or machinery. In the label department, where barriers interfere with work processes, workers were given reusable face shields to serve as personal protective equipment (PPE) and source control.

In the lunchroom, adjacent chairs had been removed and tables moved to increase distance between workers. Some tables were placed outside under a covered patio. Management set up additional break/lunch areas outdoors in tents with an additional 20 picnic tables to create an overflow break area. Plexiglass barriers had been installed at lunchroom and break tables to provide a physical barrier

between workers during meals. Handwashing stations and temporary restrooms were placed near the tent overflow break/lunch areas.

The plant has implemented staggered shifts and break times to reduce workers gathering in parking areas, locker rooms, time clocks, and restrooms. Workers were only allowed to enter the plant 5 minutes before the start of their shift to facilitate the screening process and to reduce workers gathering in common areas before the shift. During shift change times, management has configured the plant to have a unidirectional flow so workers ending their shift exit through a different door than workers beginning their shift.

Use of facemasks

A disposable facemask requirement among all staff has been established based on CDC/OSHA guidance for meat and poultry processing. Management provided a new disposable facemask with moldable nosepieces to workers each day at the plant entrance and exit and encouraged workers to request a new disposable facemask if theirs becomes dirty or wet. Homemade cloth face coverings were not allowed in the plant. We observed almost all employees wearing face coverings correctly.

Worker Transportation

Management has also instructed contracted transportation services to measure their workers' temperature with an infrared thermometer and provide them with a new disposable facemask before they board the vehicle. Employees with a temperature of 99°F or higher are asked to stay home.

Worker Testing

Plant management conducted all employee mandatory nasal swab testing on May 5 and 6 for COVID-19. Employees who do not get tested will not be allowed to return to work.

Supplementary infection control measures

As workers enter the plant, they are instructed by a temperature team member to sanitize their hands using a touchless hand sanitizer dispenser. There were touchless hand sanitizer dispensers installed on walls throughout the plant. Management indicated that several hand sanitizer dispensers had been added as COVID-19 prevention measures. The restrooms had hands-free pedal operated handwashing stations, manual soap dispensers, and air hand dryers.

Janitorial staff have been specifically assigned to clean and disinfect commonly touched surfaces more frequently, such as handrails, door handles, vending machines, common area surfaces, and restroom surfaces. The plant suspended operations on April 24 to conduct a deep cleaning of the plant. Fogging of the plant with PURE ® has been occurring twice weekly in break room and common areas.

Management in the label department collected reusable face shields from workers at the end of the shift in order to clean and disinfect them.

Educating workers on COVID-19 risks, prevention, and company policies

At the main entrance and throughout common area hallways, there were written communications and posters in the three languages used by plant workers: English, Haitian Creole, and Spanish. Written communication topics included how SARS-CoV-2 spreads; COVID-19 symptoms; guidance for people at higher risk for severe COVID-19 illness; and ways to prevent infection, including practicing social distancing, wearing face coverings, and staying home if sick. One of these written communications was obtained from a different state's health department with contact information not consistent with VDH's contact information. Other posters in English had pictures representing COVID-19 symptoms of fever, cough, shortness of breath or difficulty breathing, chills, repeated shaking with chills, muscle pain,

headache, sore throat, and new loss of taste or smell. For staff who cannot read, management follows up with them privately to ensure they receive messaging about COVID-19.

Management conducts a safety huddle at the beginning of each shift in smaller groups in the three languages to communicate updates. The plant also has a Facebook page that management uses to communicate COVID-19 related messages and updates.

Conclusions

The company has implemented several controls at the plant to help prevent and mitigate the spread of SARS-CoV-2 between workers while in the plant. We provide some additional recommendations below to assist both management and workers with efforts to limit virus transmission in the plant.

Recommendations

We provide the following recommendations to help ensure existing controls are as effective as possible in preventing the spread of SARS-CoV-2 between workers. While we understand that with ongoing community transmission of SARS-CoV-2, COVID-19 cases will continue to be identified, existing and recommended controls with ongoing education will be useful in reducing transmission in the workplace.

These recommendations are intended specifically for the Tyson Temperanceville Poultry Plant. A qualified workplace coordinator should be identified who will be responsible for assessment and control planning for these and any other interventions to be rolled out in the workforce.

Controls

The following recommendations should be implemented according to the hierarchy of controls. Hierarchy of controls is an approach to hazard intervention that starts with the controls perceived to be most effective and moves down to those considered least effective. In most cases, the preferred approach is to eliminate a hazard or exposure, install engineering controls, and implement appropriate sanitation and cleaning to reduce workers' exposure to the hazard. Until such controls are in place, or if they are not adequately effective or feasible, administrative measures and PPE may be needed.

Engineering Controls

1. Modify the alignment of workstations so that workers are at least 6 feet apart in all directions (e.g., side-to-side and when facing one another), when possible. Ideally, modify the alignment of workstations so that workers do not face one another. The rate of animal processing may need to be reduced.
2. Use physical barriers, such as strip curtains, plexiglass or similar materials, or other impermeable dividers or partitions, to separate workers from each other, if feasible. Physical barriers should not be used as a replacement for social distancing and should only be used when it is not possible due to work design or task to be completed (e.g., two people needing to work together on a specific task that need to be done next to each other).
 - a. Observe workers while they work to ensure barriers are placed in the optimal position to separate workers from each other. Ensure barriers are large enough to accommodate for height and size variations.
3. Consult with maintenance staff or a heating, ventilation, and air conditioning engineer to ensure adequate ventilation in production areas to help minimize workers' potential exposures
4. Hard-mounted fans were used in the evisceration department. Take steps to minimize air from fans blowing from one worker directly at another worker. If fans are removed or turned off, employers should remain aware of and take steps to prevent [heat hazards](#).
5. Noise levels in production areas require the use of hearing protection. Although not typically required for job tasks, devise a method of non-verbal communication using sign language or

pictograms for the most common communications to facilitate worker communication while maintaining physical distance.

- a. Create a space where employees can remove masks briefly to make interpretation easier for one-on-one or very small meetings/counseling sessions. The space should be large enough that employees can maintain appropriate distance.
6. Consider replacing current timeclocks that require swiping with touch-free timeclocks. Increase spacing between timeclocks or add additional timeclocks to reduce crowding in the hallway so social distancing can be maintained.
7. Increase spacing between existing microwaves or add additional microwaves to reduce crowding of employees during breaks so social distancing can be maintained.
8. Provide an additional covered area for workers to line up prior to screening. The current covered area is small and does not provide shelter from the elements when waiting for screening. This led to employees congregating in the extra lunchroom/breakroom area set up outside during inclement weather.
9. Install touchless soap dispensers and paper towel dispensers and provide single-use paper towels at all handwashing stations.
10. Install touchless hand sanitizing stations near the temporary exit and the entrances and exits to all lunchroom and breakroom areas to encourage hand hygiene.
11. Determine if proposed controls, such as barriers between work position on the line, could pose a safety hazard for workers. Ensure it would not be possible for workers' tools, hands, or arms to be caught between the barrier and moving parts of the conveyor. This may require pilot testing barriers before implementing them in all workstations where workers cannot be separated by 6 feet or more.

Administrative controls

1. Assign social distancing monitors for parking areas between shifts and smoking areas during breaks to promote social distancing.
2. Encourage workers to avoid carpooling to and from work. If carpooling or using contracted transportation services, implement the following infection control practices:
 - a. Limit the number of people per vehicle as much as possible. This may mean using more vehicles or making multiple trips.
 - b. Encourage workers to maintain social distancing as much as possible.
 - c. Encourage workers to use hand hygiene before entering the vehicle and when arriving at the destination. Provide the contracted transportation service with hand sanitizer for workers to use.
 - d. Encourage employees in a shared van or car space to wear cloth masks.
 - e. Clean and disinfect commonly touched surfaces after each trip (e.g., door handles, handrails, seatbelt buckles).
 - f. Encourage employees to follow [coughing and sneezing etiquette](#) when in the vehicle.
3. Consider cohorting (grouping together). This can increase the effectiveness of altering the plant's normal shift schedules by making sure that groups of workers are always assigned to the same shifts with the same coworkers. Cohorting may reduce the spread of workplace SARS-CoV-2 transmission by minimizing the number of different individuals who come into close contact with each other over the course of a week. Cohorting may also reduce the number of workers quarantined because of exposure to the virus.
4. Establish protocols and provide supplies to increase the frequency of sanitization in work and common spaces. Disinfect frequently touched surfaces in workspaces and break rooms (e.g.,

- microwave touchpads and handles, refrigerator handles, vending machine touchpads) at least once per shift.
5. Continue providing ongoing training to all management, supervisors, and workers. All training should be easy to understand and provided in languages that are understood by the worker. Training may need to be verbal. Options include pre-shift briefings or refresher training in settings where social distance can be maintained. Training topics should include symptoms of COVID-19, how it spreads, risks for workplace exposures, and how workers can protect themselves at work and in the community; [proper handwashing practices](#) and use of hand sanitizer stations; cough and sneeze etiquette; other infection control precautions (social distancing measures, safely putting on and taking off PPE and face coverings); and sick leave policies.
 - a. Provide information in a written format in different languages for workers to take home and share with their housemates and communities.
 6. Update posters regarding maintaining a physical distance which erroneously indicate that 6 feet is 1 meter to the correct conversion of 6 feet (2 meters).
 7. Modify posters with a different state's contact information to the appropriate plant or health department contact information.
 8. Place simple posters with pictograms that encourage cough and sneeze etiquette and proper hand hygiene practices at the entrance to the workplace, break areas, locker rooms, and restrooms.
 - a. CDC has [simple posters](#) available to download and print, some of which are translated into different languages. The [Stop the Spread of Germs poster](#) is available in several languages, including English, Spanish, and Haitian Creole.
 9. Consider the use of a text messaging alert system to send COVID-19 related messages and updates to employees in the language of their choice.
 10. Engage community partners to develop culturally informed and effective messaging about how workers can protect themselves and their family in the community.
 11. Collect, clean, and disinfect bump caps at the end of the shift so workers do not take them home.

Screening and monitoring workers

1. Continue to screen workers' for COVID-19 symptoms, including temperature checks.
 - a. If a thermal imaging system continues to be used for body temperature monitoring, the system should be used in accordance with all manufacturer specifications and FDA guidance, and should be set up in such a way to accommodate the height variation of all entrants.
 - b. If such a system cannot be used according to manufacturer specifications and FDA guidance, then entrants' temperatures should be measured individually using a temporal or tympanic thermometer.
 - c. Consider lowering the temperature threshold at which the system alerts for fever to 99°F as the threshold to conduct secondary screening.
2. Post the screening questions in the three most commonly spoken languages at the screening point to assist with screening. Consider using pictograms and non-verbal forms of communication to facilitate screening while maintaining a distance of 6 feet.
 - a. Train security guards to conduct screening while maintaining a distance of 6 feet. Post screening questions outside the guard post so that essential visitors can read them from a far distance to facilitate this.
3. Continue instructing any worker who has tested positive for COVID-19 or who has symptoms [consistent with COVID-19](#) to stay home from work. The employers should inform anyone they have come into contact with (including fellow workers, inspectors, graders, etc.) of their possible

exposure to COVID-19 in the workplace but should maintain confidentiality as required by the Americans with Disabilities Act (ADA).

The Interim Guidance from CDC and the Occupational Safety and Health Administration (OSHA) for Meat & Poultry Packaging found at <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/meat-poultry-processing-workers-employers.html> states the following:

- Reintegration (bringing back) of exposed, asymptomatic workers to onsite operations should follow the [CDC Critical Infrastructure Guidance](#). The guidance advises that employers may permit workers who have been exposed to COVID-19, but remain without symptoms, to continue to work provided they adhere to additional safety precautions. Consultation with an occupational health provider and state and local health officials will help employers develop the most appropriate plan consistent with CDC guidance.
- Reintegration of workers with COVID-19, including those workers who have remained asymptomatic, to onsite operations should follow the CDC interim guidance [Discontinuation of Isolation for Persons with COVID-19 Not in Healthcare Settings](#), which states for persons who have NOT had COVID-19 symptoms but tested positive and are under isolation, options now include both a 1) time-based strategy, and 2) test-based strategy.
 1. Time-based strategy: Persons with laboratory-confirmed COVID-19 who have not had any symptoms and were directed to care for themselves at home may discontinue isolation under the following conditions:
 - At least 10 days have passed since the date of their first positive COVID-19 diagnostic test assuming they have not subsequently developed symptoms since their positive test. If they develop symptoms, then the symptom-based or test-based strategy should be used.
 - Note, because symptoms cannot be used to gauge where these individuals are in the course of their illness, it is possible that the duration of viral shedding could be longer or shorter than 10 days after their first positive test.
 2. Test-based strategy: Persons with laboratory-confirmed COVID-19 who have not had any symptoms and were directed to care for themselves at home may discontinue isolation under the following conditions:
 - Negative results of an FDA Emergency Use Authorized COVID-19 molecular assay for detection of SARS-CoV-2 RNA from at least two consecutive respiratory specimens collected ≥ 24 hours apart (total of two negative specimens). See [Interim Guidelines for Collecting, Handling, and Testing Clinical Specimens from Persons Under Investigation \(PUIs\) for Coronavirus Disease 2019 \(COVID-19\)](#).
 - Note, because of the absence of symptoms, it is not possible to gauge where these individuals are in the course of their illness. There have been reports of prolonged detection of RNA without direct correlation to viral culture.
- The time-based, and test-based strategies may result in different timeframes for discontinuation of isolation post-recovery. For all scenarios outlined above, the decision to discontinue isolation should be made in the context of local circumstances. In addition, CDC guidance for COVID-19 may be adapted by state and local health departments to respond to rapidly changing local circumstances.

CDC and OSHA have developed an [Interim Guidance for Meat and Poultry Packing Industry](#) to prevent and mitigate the spread of SARS-CoV-2 between workers while at work. Consult with USDA to

determine if proposed controls are acceptable with regards to food safety and sanitation. Continue communicating and working with Accomack County Health Department and the Virginia Department of Health. We appreciate your interest in occupational safety and health.

End of memorandum

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Interagency Food Supply Chain Team

Future Planning Working Group



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Handling Instructions

- ▶ All individuals handling this information are required to protect it from unauthorized disclosure
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Agenda

- ▶ Background
 - ▶ Origin story
 - ▶ Initial (and current) membership
 - ▶ Initial areas of interest and data needs
- ▶ Membership feedback
- ▶ Discussion
- ▶ Next steps/action items

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Origin Story

- ▶ March 24, 2020 - FEMA OPORD 05-2020 Amendment #6 stood up the DHS led Food Supply Chain Task Force (FSCTF).
- ▶ April 28, 2020 - FEMA OPORD 05-2020 Amendment #11 transitioned the DHS FSCTF to USDA ESF #11 due to elevated risk for disruption among food production, processing, and distribution infrastructure requiring heightened integration of ESF #11 operations.
 - ▶ *ESF11 will operate from the NRCC and coordinate with ESFs 6, 10, 14, and 15, and the Recovery Support Functions, to address national food supply disruptions, workforce safety, community mitigation, Personal Protective Equipment (PPE), and other emergency protective measures to safeguard public health.*
- ▶ May 6, 2020 - USDA ESF #11 Interagency Food Supply Chain Team (IFSCT) coordination calls began
 - ▶ ESF #11 expanded scope to incorporate a whole of government approach due to the need to have situational awareness of the entirety of agriculture and natural resources impacted by the pandemic.

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Membership (95 Required & 35 Optional Attendees)

USDA	APHIS	FNS	FSIS	AMS	RD	NRCS	OHS
DHS	FEMA	CISA	CWMD				
HHS	CDC	FDA					
DOI	BIA						
DOL							
EPA							
DOT							
NOAA							
NRF	ESF #6	ESF #10	ESF #11	ESF #14	ESF #15		
NDRF	RSF Coordinators						
F&A Sector	Government Coordinating Council Co-Chairs						

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Initial Areas of Interest

Area of Interest	Interested Agencies
What is the status of food processing plants and the risks of COVID-19 outbreak to the capacity of those plants? What is the downstream and upstream impact of disruptions? How can we better prioritize and allocate resources and support to processing plants?	FSIS, AMS, FPAC, FNS, FDA, FEMA, ERS, CDC, DHS
What are risks to availability of non-substitutable consumer products (infant and medical)?	FDA, FNS, AMS
What is the state of food insecurity and the availability of food for those populations?	AMS, FNS, FDA, DHS
What is or will be the magnitude of labor disruptions and how does it/will it vary across the supply chain and by commodity?	FPAC, AMS, ERS, FEMA, APHIS, FDA
What is or will be the magnitude of impact on farm production due to disruptions (labor/workforce, demand shifts, etc.) caused COVID-19?	FPAC, AMS, ERS, FEMA, APHIS, FDA
What will be the impact to future production and the next planting season due to COVID-19?	FPAC, AMS, ERS, FDA
What is or will be impact on workload for agencies supporting different parts of food supply chain (e.g., FDA regulatory capacity, FPAC field office capacity)?	FDA, FPAC, AMS, FSIS
What is or will be the economic impact from disruptions to various parts of the supply chain?	ERS, FPAC, FEMA, Treasury
What is or will be the impact to government lending loan portfolios?	RD, Treasury, FPAC
What is or will be the impacts to trade flows, especially with China?	ERS, FPAC, Treasury, USTR
What are the impacts to normal surveillance inspections? What criteria should be applied to prioritize commodity types?	FDA

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Initial Data Needs

Data Needed	Potential Sources
PPE and other safety equipment	Supply chain data aggregators
Daily food distribution, inventory and point-of-sale data	Supply chain data aggregators
Farm production/output/dumping	USDA, trade organizations, data aggregators
Food processing plant capacity and utilization	USDA, Trade organizations, data aggregators
Food consumption patterns	NHANES
Food insecurity	Census, FNS

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Membership Feedback

- ▶ How beneficial has the IFSCCT call been in supporting member programs/services? ★★☆☆
- ▶ How do the IFSCCT calls currently support/benefit your program/service?
 - ▶ **Situational awareness**
 - ▶ Ground truthing/deconflicting information
- ▶ What would you change to improve the usefulness/benefit of the IFSCCT calls?
 - ▶ More data-drive/action oriented
 - ▶ *Unconstructive criticisms - No specific or meaningful products being produced and seems redundant to ongoing program/service efforts*
- ▶ Other comments or suggestions to increase the effectiveness of the IFSCCT.
 - ▶ Later meeting time
 - ▶ Make calls more focused and requirements-driven rather than going through the motions
 - ▶ Provide meeting summary of conclusions

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Discussion

Framing Questions

- ▶ What authority are we operating under?
- ▶ Is there a need to align our efforts to existing coordination bodies (NSC Sub-PCC, UCG)?
- ▶ How are we identifying, prioritizing, and tracking issues and resolutions?
- ▶ Are our areas of interest and data needs the same?
- ▶ What resilience challenges do the hurricane and flu seasons bring?
- ▶ Do we need to change the current membership (size or representation)?

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Next Steps/Action Items

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Contact Information


Todd McCoy

Emergency Management and Homeland Security Branch Chief (acting)

Animal and Plant Health Inspection Service | USDA

todd.mccoy@usda.gov | (202) 579-8894

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From: [Mccoy, Todd - OHS, Washington, DC](#)
To: [Mccoy, Todd - OHS, Washington, DC](#)
Subject: IFSCT Call - Follow Up & Feedback Requested
Date: Tuesday, June 30, 2020 2:15:56 PM
Attachments: [NBEOC Snapshot - COVID-19 #105 \(FINAL 6.26.20\).pdf](#)

IFSCT Members,

Below are two follow up items and **one action item** from this morning's call:

- Attached is the National Business Emergency Operations Center (NBEOC) Snapshot referenced in our discussion.
- [Protecting Seafood Processing Workers from COVID-19](#) – This is the recent guidance for seafood industry employers that was developed jointly by CDC, OSHA and FDA.
- **ACTION** – If you cannot participate in the smaller working group session, we still want to hear from you.
 - **Click [here](#) to provide your feedback on the IFSCT.**

Thank you for your continued efforts; your dedication to this critical work is greatly appreciated.

Best,
Todd



[Todd McCoy](#)
Emergency Management and Homeland Security Branch Chief (Acting)
Animal and Plant Health Inspection Service
United States Department of Agriculture
O: 202.720.5886
M: (b) (6)

-----Original Appointment-----

From: Mccoy, Todd - OHS, Washington, DC
Sent: Tuesday, June 16, 2020 10:16 AM
To: Interagency Food Supply Chain Team
Subject: USDA ESF #11 Interagency Food Supply Chain Team
When: Tuesday, June 30, 2020 8:00 AM-8:30 AM (UTC-05:00) Eastern Time (US & Canada).
Where: (b) (6)

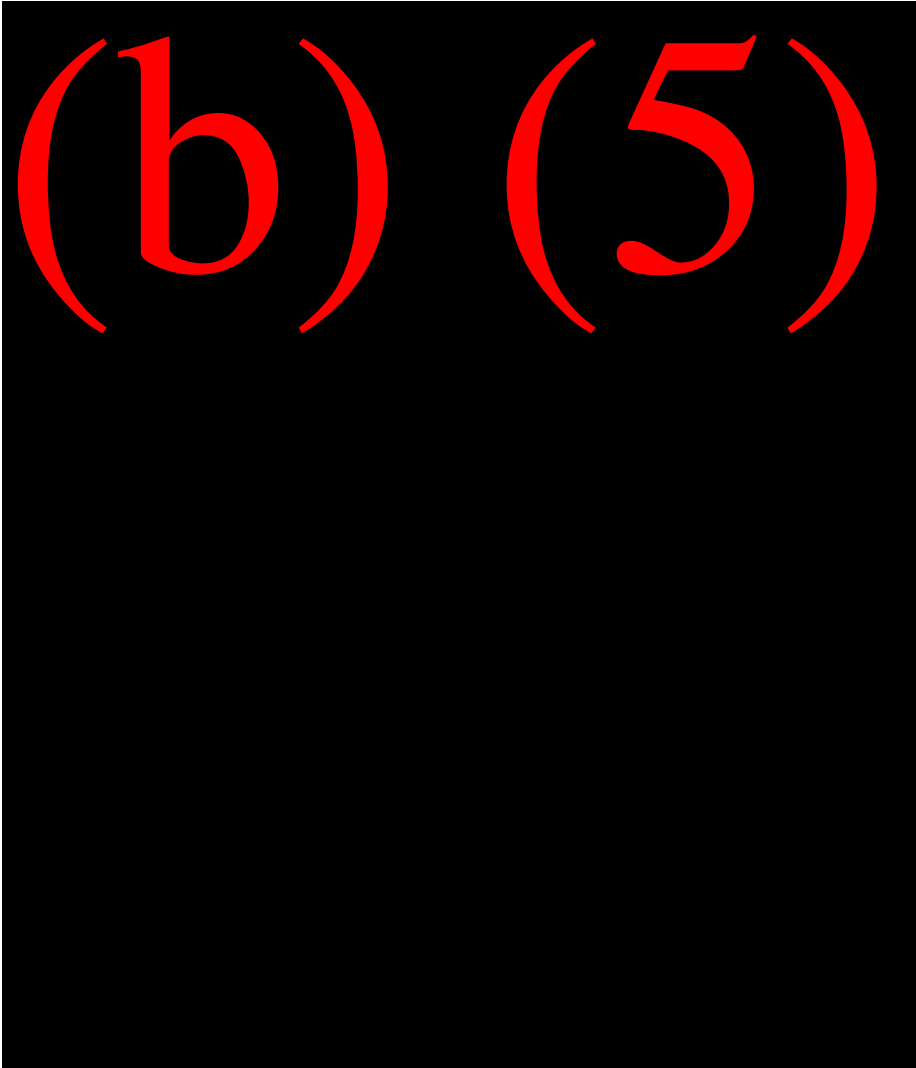
Purpose: (b) (5)

[Redacted text block]

Frequency: Every Tuesday (weekly) from 8:00 AM to 8:30 AM ET.

Location: (b) (6)

Agenda:



Background: The global COVID-19 pandemic and cascading supply chain impacts are unprecedented and there are unique challenges to the Food and Agriculture (FA) Sector including but not limited to worker safety; depopulation and carcass disposal; food production and processing; supply/demand/distribution; food security; cross-sector interdependencies; and related.

The FA Sector is composed of complex production, processing, and delivery systems and has the capacity to feed people and animals both within and beyond the boundaries of the United States. These food and agriculture systems are almost entirely under private ownership, operate in highly competitive global markets, strive to operate in harmony with the environment, and provide economic opportunities and an improved quality of life for American citizens and others worldwide. These factors contribute to unique challenges

related to disparate and disconnected data sources to inform FSC intelligence.

The continuity of critical infrastructure sectors, including the Food and Agriculture Sector, is not a given. (b) (5)

[REDACTED]

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**NBEOC Lifeline Snapshot
Coronavirus (COVID-19) – Report #105
June 26, 2020**

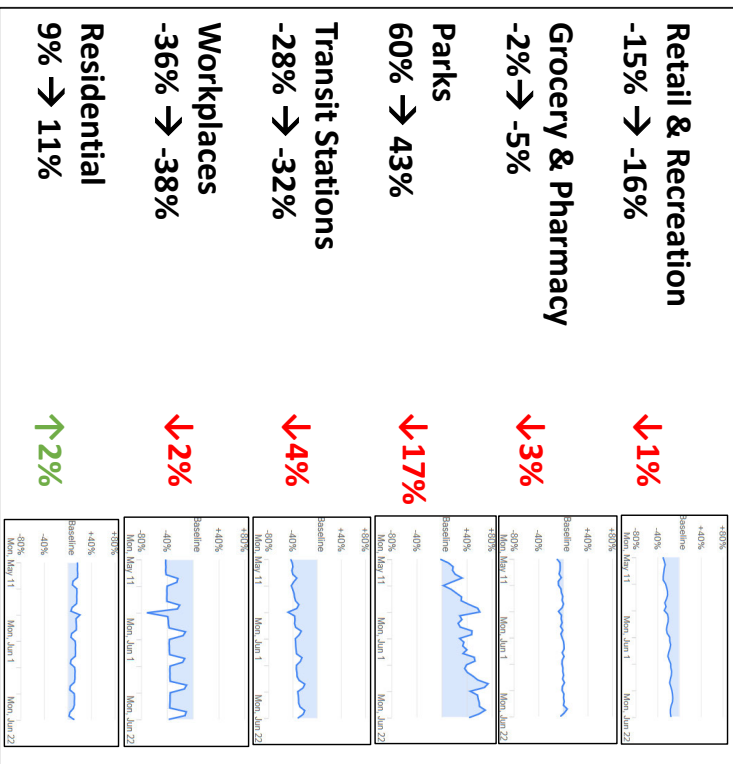
**Business & Industry -
Domestic Supply Chains**

Background: 1.48M Americans filed for unemployment benefits for the week ending June 20, higher than most economist projections by 200K. While this is the 12th straight weekly decline since first-time claims peaked at 6.9 million at the end of March, it also marks the 2nd week in a row where weekly jobless claims have been higher than estimated. Over the past 14 weeks, more than 47M Americans have filed for unemployment insurance. This is also the 14th straight week that filings remained above 1M. While a number of sectors are seeing increases in revenue, the continuing high claims is a worrying indicator of a plateau or stall in the economy. If the pace of labor market improvement does not accelerate significantly in the next few weeks, more federal stimulus will be needed to keep the economy afloat and on track for recovery. Hot spots of infection may also slow the reopening of the nation as several states have paused re-opening plans in the face of rising infection rates. Unemployed Americans will face a substantial reduction in the unemployment safety net next month as the CARES Act which gives an additional \$600 a week to jobless workers, on top of their weekly state benefits is still set to expire after July 31st. National pork overstock estimates are now at 3.5M, lower than the previous week. It is likely that overstock levels will continue to drop as long as instances of infection within industry decline. Overstock estimates do not include depopulation numbers as these are not widely reported publicly.

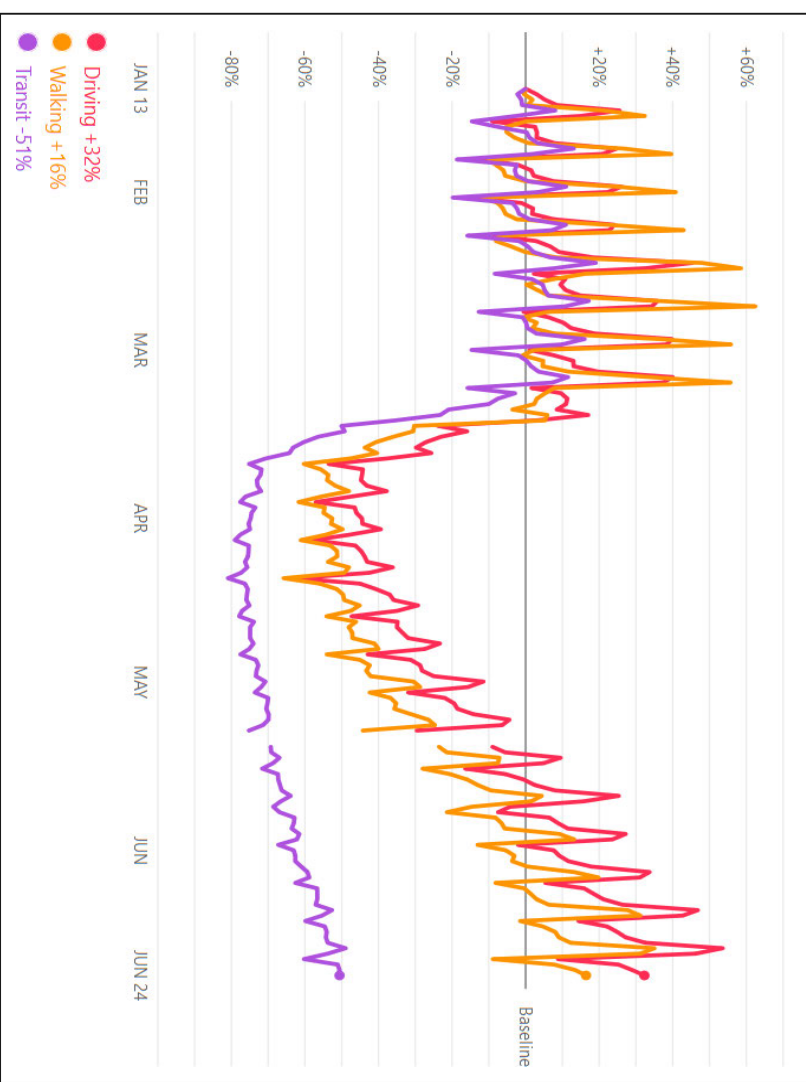
<p>Lifeline</p> <p>Status</p> <ul style="list-style-type: none"> 1.48M new jobless claims were filed for the week ending June 20th. More than 47M Americans have applied for unemployment in the last fourteen weeks. The insured unemployment rate averaged 13.4% for the week ending June 13, a decrease of 0.5% from the previous week's 12.9%. US GDP contracted by 4% in the first quarter of 2020 and analysts estimate a fall between -36.9% and -45.5% in the second quarter. The national average price of gasoline has increased for the eighth straight week in a row. U.S. gasoline demand rose 3% versus last week. Refineries increased utilization by 0.7% from 73.1% to 73.8% of capacity last week to meet growing demand. This is still off from normal seasonal utilization of 80-95%. Retail sales in May rose 17.7% on a seasonally adjusted basis from April, however they still are down 6.1% year-over-year. 	<p>Initial unemployment claims</p> <p>Hog Inventory March 2020</p> <table border="1"> <thead> <tr> <th>State</th> <th>Hogs</th> <th>3rd</th> <th>3rd</th> <th>Total</th> </tr> </thead> <tbody> <tr> <td>ALABAMA</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>ARKANSAS</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>ILLINOIS</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>INDIANA</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>IOWA</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>KANSAS</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>MISSOURI</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>NEBRASKA</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>NORTH CAROLINA</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>OHIO</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>OKLAHOMA</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> <tr> <td>TOTAL</td> <td>1.1</td> <td>2.3%</td> <td>2.3%</td> <td>2.3%</td> </tr> </tbody> </table> <p>Top 10 Hogs Processing Plants Operating Status June 15, 2020</p> <p>Operating Status: Closed (Red), Open (Yellow)</p> <p>Legend: Hogs (Red), 3rd (Yellow), Total (Green)</p> <p>Source: USDA National Animal Industry Outlook, June 15, 2020</p>	State	Hogs	3rd	3rd	Total	ALABAMA	1.1	2.3%	2.3%	2.3%	ARKANSAS	1.1	2.3%	2.3%	2.3%	ILLINOIS	1.1	2.3%	2.3%	2.3%	INDIANA	1.1	2.3%	2.3%	2.3%	IOWA	1.1	2.3%	2.3%	2.3%	KANSAS	1.1	2.3%	2.3%	2.3%	MISSOURI	1.1	2.3%	2.3%	2.3%	NEBRASKA	1.1	2.3%	2.3%	2.3%	NORTH CAROLINA	1.1	2.3%	2.3%	2.3%	OHIO	1.1	2.3%	2.3%	2.3%	OKLAHOMA	1.1	2.3%	2.3%	2.3%	TOTAL	1.1	2.3%	2.3%	2.3%
State	Hogs	3rd	3rd	Total																																																														
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TOTAL	1.1	2.3%	2.3%	2.3%																																																														
<p>Food, Water, Shelter</p> <p>US</p> <ul style="list-style-type: none"> US pork processing capacity is at 99% pre-Covid capacity. Overstock estimates of above market weight hogs remained at 3.5M. It is likely that livestock overages will continue into September and October. CPI for food at home increased 4.8% in the last 12 months. Overall prices for food have risen 0.7% in May. 	<p>Transportation</p> <p>Ground</p> <ul style="list-style-type: none"> National outbound tender rejections continued a positive trajectory. The steady rise of this index for the past two months suggests that carriers are beginning to have more choice in the freight and routes they can choose. Trucking capacity is commensurately tightening in many markets across the country. At least 200K seafarers working as ship crew have been marooned since the pandemic. Pre-pandemic, some 90-100K monthly crew changes were made. Since the pandemic, crew changes have averaged 15-30K a month. If plans cannot be made to expediently change out crews, this could affect global maritime trade and US imports and exports. 																																																																	
<p>Lifeline</p> <p>Status</p> <ul style="list-style-type: none"> Maritime imports of PPE and existing supply chain channels are sufficient to meet national PPE demands. FEMA Project Airbridge will be phased out by the end of the month, however it will remain an open option to expedite deliveries of medical supplies in the event of a second Covid-19 wave. The Federal Motor Carrier Administration extended the emergency hours-of-service waiver until July 14th. National outbound tender volumes continued a resurgence for last week, up 0.84%. The index is still up nearly 8% year-over-year. If consumer spending remains strong, it is expected that volumes will continue to rise. National outbound tender rejections continued a positive trajectory. The steady rise of this index for the past two months suggests that carriers are beginning to have more choice in the freight and routes they can choose. Trucking capacity is commensurately tightening in many markets across the country. 	<p>Health and Medical</p> <p>US</p>																																																																	

Google Users Mobility Trends

June 19 - June 22, 2020 ▲ From Last Week



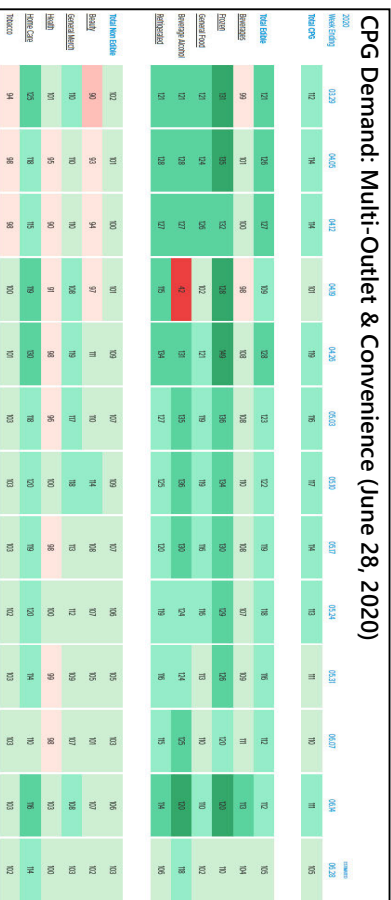
Apple Maps Users Mobility Trends (June 26, 2020)



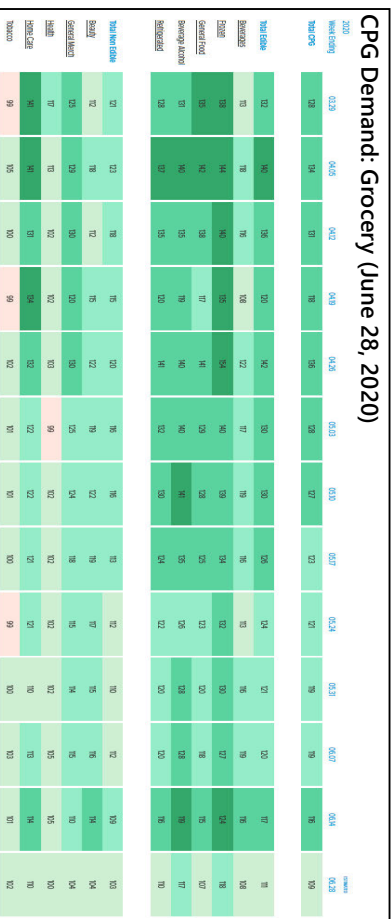
*As of 11/2020 Google Maps (154.4 million) and Apple Maps (23.3 million) had over 177.7 million unique users a month. By recognizing trends over time across different categories of places and modalities of travel a better understanding of how and when Americans are transitioning from a shelter-at-home posture to more normal day-to-day activities is possible. This data should be used in conjunction with other sources, reports and analyses to generate a holistic view of mobility trends and not in isolation. Google mobility data is also provided state by state and may be found at <https://www.google.com/covid19/mobility/>. Information from Google is lagging data. Apple mobility data is located at https://www.apple.com/covid19/mobility?utm_source=morning_drew.

NBEOC Lifeline Snapshot
 Coronavirus (COVID-19) – Report #105
 June 26, 2020

Consumer Packaged
 Goods (CPG) Demand
 Trends*



- For the week ending 6/14/20, Total CPG demand levels grew 11% vs. Year At a Glance (YAG), and increased slightly on a sequential basis, ending a four week streak of declining growth rates.
- The sequential improvement was driven by Non-Edible demand (106), which increased 300 basis points from the prior week. Total Edible demand growth remained consistent with the prior week, up 12% vs. YAG.
- Fresh Food demand (108) declined 400 basis points from the prior week, driven by a sequential decline in demand in all Fresh Food categories except Deli Meat (109) and Deli Prep (77).
- Deli Prep (77) continued to show the weakest demand vs. YAG of any category by far, but increased slightly compared to demand for the category measured a week earlier.



- For the week ending 6/14/20, Total CPG demand grew 16% vs. YAG, but declined 300 basis points from the prior week, continuing a seven week trend of declining or flat growth rates.
- While all departments continue to show growth vs. YAG, demand declined sequentially across Total Edible (117), Total Non-Edible (109) and Fresh Foods (108).
- The only categories to demonstrate demand growth compared to the prior week are Home Care (114), Deli Meat (108) and Deli Prep (77). Health (105) demand remained steady. Demand in every other category declined sequentially.
- The strongest performing categories were Frozen and Seafood, which both grew 24% vs. YAG.

*The IRI CPG Demand Index is calculated weekly from point of sales data of measured retail channels which include convenience and multi-outlets (food, drug, mass, club, dollar, military), including click-and-collect orders for all brick-and-mortar stores, as well as delivery services like Instacart. IRI CPG Demand Index also includes insights into changes in weekly dollar sales by U.S. state and region as well as changes in basket size (the average spending per trip) and trip frequency (how often the shopper makes a purchase in a store or for online orders picked up at the store). Dynamic charts from IRI may be found at <https://advantage.iriworldwide.com/Engineering/Covid19/>.

CPG Inflation: Multi-Outlet and Convenience Stores (June 14, 2020)

2020	02/29	04/05	04/12	04/19	04/26	05/03	05/10	05/17	05/24	05/31	06/07	06/14
Total Edible	105	106	107	109	110	109	109	108	108	108	108	108
Beverages	109	108	109	112	112	112	111	111	110	110	110	109
Fast Food	103	104	105	105	107	107	107	107	107	107	107	107
General Food	112	113	112	112	111	111	110	110	109	109	109	108
Beverage Alcohol	110	110	111	113	112	112	110	110	109	109	109	108
Refrigerated	110	110	111	113	112	112	110	110	109	109	109	108
Total Non-Edible	101	101	102	104	104	104	104	104	104	105	105	105
Bakery	97	98	99	100	100	100	100	100	100	100	100	100
General Merch	103	104	105	105	105	105	105	105	105	105	105	105
Health	104	104	105	105	107	107	107	107	108	109	109	108
Home Care	100	100	101	101	102	103	104	104	103	104	104	105
Personal Care	100	100	101	101	102	103	103	103	103	104	104	105
Tobacco	103	103	103	103	102	102	101	101	101	101	101	101

CPG Inflation: Grocery (June 14, 2020)

2020	02/29	04/05	04/12	04/19	04/26	05/03	05/10	05/17	05/24	05/31	06/07	06/14
Total Edible	105	106	107	110	108	108	108	110	108	108	108	108
Beverages	111	112	112	112	113	113	113	113	112	112	112	111
Fast Food	109	108	110	110	112	112	112	112	112	112	111	110
General Food	104	105	106	109	109	108	107	108	107	107	108	107
Beverage Alcohol	109	110	111	111	110	109	109	108	108	108	108	107
Refrigerated	111	112	113	115	114	114	112	112	111	111	111	109
Total Non-Edible	105	106	107	110	108	108	108	110	108	108	108	108
Bakery	100	101	102	104	105	105	104	105	104	104	104	105
General Merch	109	110	111	114	116	115	114	115	114	112	112	111
Health	105	106	108	108	106	107	108	109	107	108	108	106
Home Care	105	105	105	105	104	103	105	107	104	107	108	110
Personal Care	100	101	101	101	101	101	101	101	101	101	101	101
Tobacco	103	103	103	103	103	103	103	103	103	103	103	103

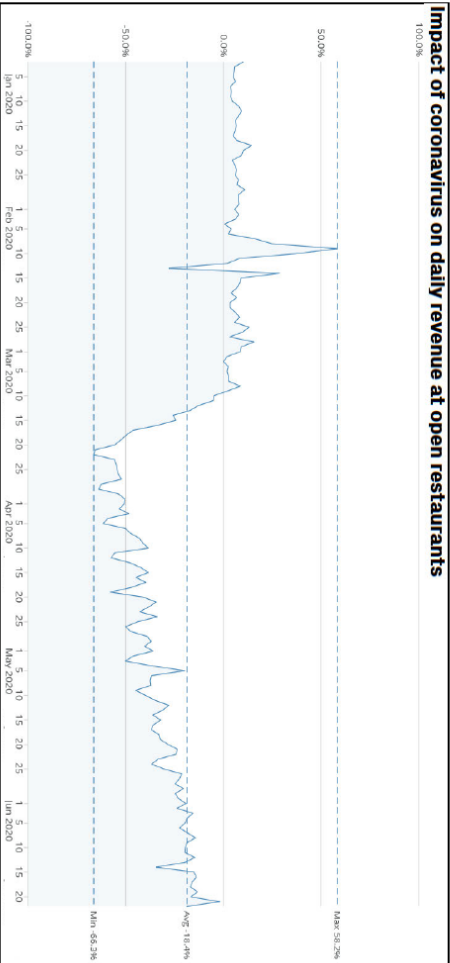
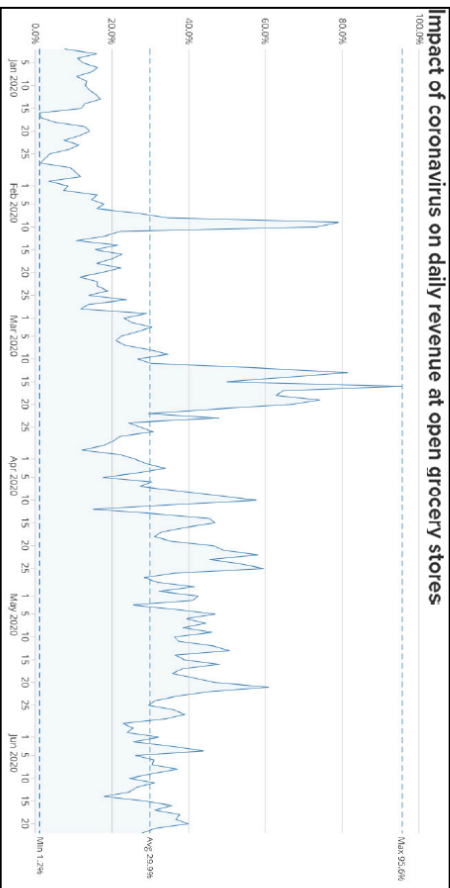
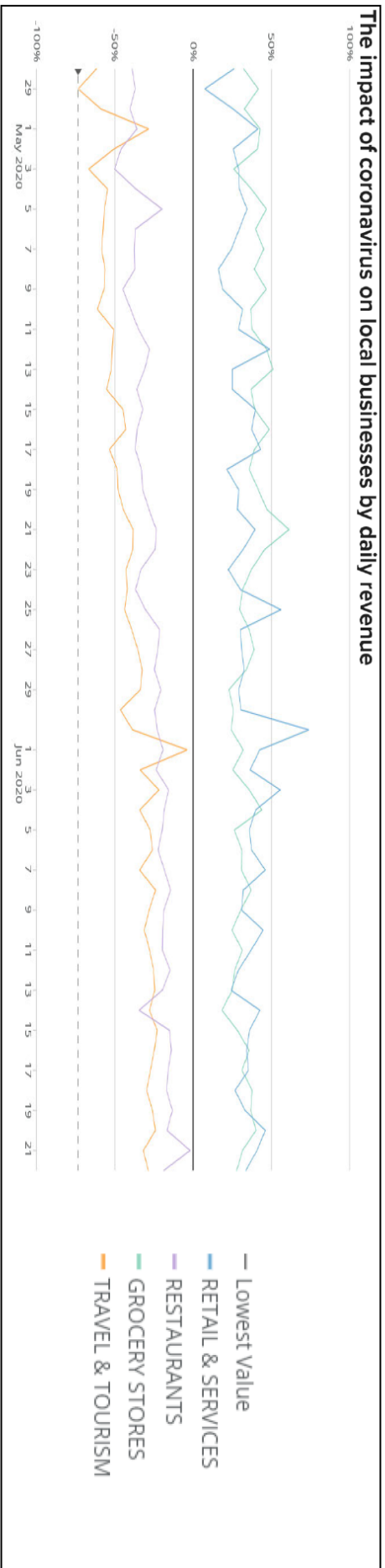
- For the week ending 6/14/20, average price per unit of Total CPG (up 6% vs. Year At a Glance [YAG]) dropped slightly after six consecutive weeks of remaining up 7% vs. YAG. Edible inflation (up 8% vs. YAG) continues to outpace Non-Edible inflation (up 5% vs. YAG), as it has for every week since at least late-March.
- General Food (107) was the only category in the Total Edible (108) department where inflation stayed level with the week prior, all other categories dropped slightly.
- Meat (114) continues to show the highest inflation of any category vs. YAG, however it dropped slightly compared to the week prior (115).
- Produce is the only category where average price per unit is consistent with YAG, all other categories across departments showed an increase.

- For the week ending 6/14/20, Total CPG inflation (up 8% vs. YAG) declined on a sequential basis. This was driven by small drops in inflation across every department, particularly Fresh Foods (105), which saw average price per unit drop 200 basis points compared to the week prior.
- The sequential drop in average price per unit of Fresh Foods (105) was driven by dips in every category except Deli Meat (104).
- Within Non-Edible (108), Home Care (110) was the only category that saw average price per unit increase on a sequential basis.
- Meat (115) continues to show the highest level of inflation of any category. However, it dropped 200 basis points on sequential basis, continuing a downward trend that began the week ending 5/31.

*The RI CPG Inflation Tracker™ provides the well-known price per unit metric for tracking changes in pricing of consumer packaged goods. It provides weekly changes in consumer prices, price per unit against the year-ago period across departments including fixed and random weight products, grocery aisles and retail formats. Price per unit changes can be due to one or more of four factors: list price changes, changes in price promotions, trading up or down to higher or lower priced products, and finally, purchasing of larger or smaller packages. The RI CPG Inflation Tracker™ is calculated from point-of-sales data of measured retail channels which include convenience and multi-outlets (food, drug, mass, club, dollar, military), including click-and-collect orders for all brick-and-mortar stores, as well as delivery services like Instacart. Dynamic charts from RI: nyma be found at <https://datacenter.linxorixivide.com/engineering/covid19/>.

NBEOC Lifeline Snapshot
Coronavirus (COVID-19) – Report #105
June 26, 2020

**National Impacts on
Business Revenue**



Charts from <https://www.wompi.com/blog/data-dashboard-how-coronavirus-covid-19-is-impacting-local-business-revenue-across-the-u-s/>

TODAY - 8 PROCESSED



TYPES OF INQUIRIES

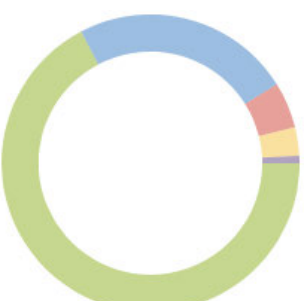
- Request for Information
- Status Update
- Offer of Support



STATUS OF TICKETS

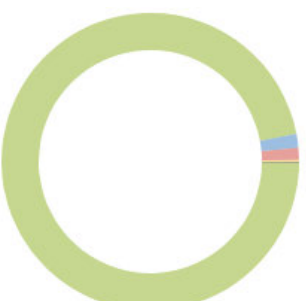
- Resolved
- Waiting For Support
- Waiting For Customer
- In Progress

TOTAL TICKETS - 7095 PROCESSED



TYPES OF INQUIRIES

- Offers of Support
- Requests for Information
- Status Update
- NBEOC Membership Request
- Meeting Request



STATUS OF TICKETS

- Resolved
- Waiting For Support
- In Progress
- Waiting For Customer
- Closed

From: [Mccoy, Todd - OHS, Washington, DC](#)
To: [Mccoy, Todd - OHS, Washington, DC](#)
Subject: IFSCCT Meeting July 14 Follow Up
Date: Tuesday, July 14, 2020 4:43:37 PM
Attachments: [IFSCCT SOC 07142020.docx](#)
[IFSCCT Briefing 07142020.pptx](#)

IFSCCT Members,

Thank you for your participation on this morning's call. Attached is the briefing we discussed and a summary of what we covered. Below are links to the two media articles Dr. McElroy referenced in her out brief.

Please keep in mind these media articles are based on a “preprint” version of an USAMRIID research paper, meaning that the research paper has not gone through a formal peer review or publication process:

- **South China Morning Post:** [Coronavirus can live for four days on animal skin: US military study](#) July 6, 2020
- **SWARAJYA:** [Coronavirus Can Stay Active On Animal Skin For Four Days, Meatpacking Plants Could Facilitate Virus Spread: US Army Study](#) July 7, 2020

If you would like more information about the preprint USAMRIID research, please reach out to Dr. McElroy directly:

Dr. Kristina McElroy, DVM, MPH, DACVPM
Veterinary Public Health Officer
Veterinary DSCA (Defense Support of Civil Authorities) & Interagency Coordinator | DOD -
DHA - Veterinary Services kristina.m.mcelroy2.civ@mail.mil
O: 703-681-0497 (DSN 761-0497)
Mobile: (b) (6) (VM and text enabled)
SIPR: Kristina.m.mcelroy2.civ@mail.smil.mil

Again thank you for your participation this morning. Please feel free to reach out to me if you have questions about the attachments, or suggestions on how we should move forward.

Best,
Todd



[Todd McCoy](#)
Emergency Management and Homeland Security Branch Chief (Acting)
Animal and Plant Health Inspection Service
United States Department of Agriculture
O: 202.720.5886
M: (b) (6)

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From: [Brashears, Mindy - OSEC, Washington, DC](#)
To: [Yiannas, Frank](#)
Cc: [Sweatt, Loren E. - OSHA](#)
Subject: Introductions
Date: Thursday, May 14, 2020 1:48:35 PM

Frank,

I have copied Loren Sweatt on this email. The two of you may already know each other.

Loren has been very helpful with us in addressing OSHA needs through the Executive Order and as we move forward with re-opening our meat and poultry establishments.

LOREN...Frank will be overseeing the re-opening of FDA operations under the EO. I am sure he will want to coordinate with you or other members of your team.

Thank you.

Mindy Brashears

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From: [Sweatt, Loren E. - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Cc: [Pearce, Krisann - OSHA](#)
Subject: Is there any way to answer these questions?
Date: Sunday, May 24, 2020 2:19:05 PM

1. (b) (5) [Redacted]

2. (b) (5) [Redacted]

From: [Brown, Christopher K. - OSHA](#)
To: [Fantinato, Jessica - OHS, Washington, DC](#); [Stiefel, David - OHS, Washington, DC](#)
Cc: [Sweatt, Loren E. - OSHA](#); [Edens, Mandy - OSHA](#); [Levinson, Andrew - OSHA](#)
Subject: Meatpacking guidance
Date: Saturday, April 11, 2020 3:49:42 PM

Hi Jessica and David,

OSHA is looking for a USDA contact who could tell us if your agency is doing anything on meatpacking worker safety during the COVID-19 pandemic. We're interested to hear about any guidance in the works similar to what FDA recently put out for supermarkets and food retail.

See: https://www.washingtonpost.com/news/voraciously/wp/2020/04/10/fda-issues-new-supermarket-food-retail-safety-guidelines-to-protect-workers-customers/?itid=hp_rhp-top-table-low_fda-725am%3Ahomepage%2Fstory-ans

Thanks,
Chris

Get [Outlook for iOS](#)

From: [Sweatt, Loren E. - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#); [Pearce, Krisann - OSHA](#)
Subject: RE: Ag Approps language
Date: Wednesday, July 8, 2020 11:52:50 AM

From last year's bill. See highlight. They removed it in this year's draft says our OCIA.

<https://www.congress.gov/116/plaws/publ94/PLAW-116publ94.pdf>

OCCUPATIONAL SAFETY AND HEALTH ADMINISTRATION
SALARIES AND EXPENSES

For necessary expenses for the Occupational Safety and Health Administration, \$581,787,000, including not to exceed \$108,575,000 which shall be the maximum amount available for grants to States under section 23(g) of the Occupational Safety and Health Act (the "Act"), which grants shall be no less than 50 percent of the costs of State occupational safety and health programs required to be incurred under plans approved by the Secretary under section 18 of the Act; and, in addition, notwithstanding 31 U.S.C. 3302, the Occupational Safety and Health Administration may retain up to \$499,000 per fiscal year of training institute course tuition and fees, otherwise authorized by law to be collected, and may utilize such sums for occupational safety and health training and education: *Provided*, That notwithstanding 31 U.S.C. 3302, the Secretary is authorized, during the fiscal year ending September 30, 2020, to collect and retain fees for services provided to Nationally Recognized Testing Laboratories, and may utilize such sums, in accordance with the provisions of 29 U.S.C. 9a, to administer national and international laboratory recognition programs that ensure the safety of equipment and products used by workers in the workplace: *Provided further*, That none of the funds appropriated under this paragraph shall be obligated or expended to prescribe, issue, administer, or enforce any standard, rule, regulation, or order under the Act which is applicable to any person who is engaged in a farming operation which does not maintain a temporary labor camp and employs 10 or fewer employees:

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsone@usda.gov>
Sent: Wednesday, July 8, 2020 11:46 AM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Subject: Ag Approps language

SEC. 751. (a) The Secretary of Agriculture, acting through the Administrator of the Food Safety and Inspection Service, shall—

- (1) revoke any line speed waivers issued to a processor subject to the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) or the Poultry Products Inspection Act (21 U.S.C. 451 et seq.) during the period beginning on or after the first day of the COVID-19 emergency period and ending on the date of the enactment of this Act; and
- (2) subject to subsection (b), not issue any such waivers on or after such date of enactment, for the duration of the COVID-19 emergency period.

(b) Notwithstanding subsection (a), the Secretary may issue a line speed waiver to a processor

referred to in such subsection, if such processor—

(1) agrees to an inspection for such purpose conducted by the Assistant Secretary of Labor for Occupational Safety and Health; and

(2) the Assistant Secretary certifies to the Secretary of Agriculture that any increases in line speed at such processor's facilities would not have an adverse impact on worker safety.

(c) For purposes of this section, the term "COVID-19 emergency period" has the meaning given the term "emergency period" in section 1135(g)(1)(B) of the Social Security Act (42 U.S.C. 1320b-5(g)(1)(B)).

Shawna Newsome

Chief of Staff

Office of Food Safety, USDA

1400 Independence Ave., SW

Washington, D.C. 20250

Cell: [REDACTED]

Email: shawna.newsome@usda.gov

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Pearce, Krisann - OSHA](#)
Subject: Re: attestation question
Date: Friday, May 15, 2020 4:36:00 PM

Yeah I think that's fine.

Shawna Newsome
Office of Food Safety, USDA
Cell: (202) 684-5522

From: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Sent: Friday, May 15, 2020 3:56:15 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsime@usda.gov>
Subject: attestation question

We ran the attestation by dr. howard at cdc. (b) (5)

(b) (5) ?

h. (b) (5)

Thanks!

-k

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From: [Reed, Jeremy Todd - FSIS](#)
To: [Pearce, Krisann - OSHA](#)
Cc: [Nintemann, Terri - FSIS](#); [Newsome, Shawna - OSEC, Washington, DC](#)
Subject: RE: attestation
Date: Thursday, May 7, 2020 10:56:31 AM
Attachments: [CovidAttestation comments5.5 1020 5 6 20 - itrAR.docx](#)
[Draft USDAOSHA Attestation Letter 5-7-20.docx](#)

Krisann,

Attached are two documents. The first is the attestation form with the recommended edits that we discussed. The second document is a draft letter that would be sent to establishments explaining what the form is and providing instructions to them. Please let us know if you have any comments or concerns with the letter.

In regard to the Paperwork Reduction Act, our POC is Gina Kouba gina.kouba@usda.gov. She is available to provide information to the submission to OMB if needed.

We're updating the list of establishments now, and I'll send that to you soon.

I think that is everything, but let us know if there is anything else.

V/r,

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

(b) (6)

jeremy.reed@usda.gov

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Sent: Wednesday, May 6, 2020 6:51 PM
To: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Cc: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Nintemann, Terri - FSIS <terri.nintemann@usda.gov>
Subject: RE: attestation

Thank you! Looping in Todd and Terri who can get the info we promised you. Thanks!

Shawna Newsome
Office of Food Safety

Cell: (202) 684-5522

From: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Sent: Wednesday, May 6, 2020 6:46 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Cc: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: attestation

Follow ups from today's call

To confirm, here's the correct email address – FSIS-Attest@dol.gov

And thanks in advance for sending over the edit to the form and the list of 6500ish entities.

And I'll get the regional contact info for you. It may be in what loren send earlier, but I'll confirm.

-krisann

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From: [Reed, Jeremy Todd - FSIS](#)
To: [Pearce, Krisann - OSHA](#)
Cc: [Nintemann, Terri - FSIS](#); [Newsome, Shawna - OSEC, Washington, DC](#); [Sweatt, Loren E. - OSHA](#)
Subject: RE: attestation
Date: Thursday, May 7, 2020 5:15:42 PM
Attachments: [AllMPIByEstName.xls](#)

Attached is the FSIS establishment list.

Additionally, as we discussed, FSIS updates our establishment list on a monthly basis on our website. The link is below.

<https://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/mpi-directory>

V/r,

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

(b) (6)

jeremy.reed@usda.gov

From: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Sent: Thursday, May 7, 2020 11:04 AM
To: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Cc: Nintemann, Terri - FSIS <terri.nintemann@usda.gov>; Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: RE: attestation

Thanks!! And here's the region contact info

-k

From: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Sent: Thursday, May 7, 2020 10:56 AM
To: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Cc: Nintemann, Terri - FSIS <terri.nintemann@usda.gov>; Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Subject: RE: attestation

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Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

(b) (6)

jeremy.reed@usda.gov

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>

Sent: Wednesday, May 6, 2020 6:51 PM

To: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>

Cc: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Nintemann, Terri - FSIS <terri.nintemann@usda.gov>

Subject: RE: attestation

Thank you! Looping in Todd and Terri who can get the info we promised you. Thanks!

Shawna Newsome

Office of Food Safety

Cell: [REDACTED]

From: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>

Sent: Wednesday, May 6, 2020 6:46 PM

To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>

Cc: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>

Subject: attestation

Follow ups from today's call

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-krisann

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Kitt, Margaret \(CDC/NIOSH/OD\)](#); [Walke, Henry \(CDC/DDID/NCEZID/DPEI\)](#); [Brashears, Mindy - OSEC, Washington, DC](#); [Sweatt, Loren E. - OSHA](#); [Hearl, Frank J. \(CDC/NIOSH/OD\)](#)
Cc: [Beal, Mary Dee - OSEC, Washington, DC](#); [Shuford, Campbell - OSEC, Washington, DC](#)
Subject: RE: Discussion on EO
Date: Wednesday, April 29, 2020 4:09:20 PM
Attachments: [image001.png](#)

Hey all – I will send an invite out now for the 4:30 call.

Shawna Newsome

Office of Food Safety

Cell: [REDACTED]

From: Kitt, Margaret (CDC/NIOSH/OD) <ajy8@cdc.gov>
Sent: Wednesday, April 29, 2020 4:08 PM
To: Walke, Henry (CDC/DDID/NCEZID/DPEI) <hfw3@cdc.gov>; Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beal@usda.gov>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>
Subject: RE: Discussion on EO

Mindy,

Frank Hearl, NIOSH Chief of Staff, will be our POC for this potential effort so looping him in here.

Frank,

Please note they are hoping to have a call at 430 today.

Margaret

Margaret M. Kitt, MD, MPH
Rear Admiral (Retired), United States Public Health Service
Deputy Director for Program
National Institute for Occupational Safety and Health
304-285-6368

From: Walke, Henry (CDC/DDID/NCEZID/DPEI) <hfw3@cdc.gov>
Sent: Wednesday, April 29, 2020 3:57 PM
To: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beal@usda.gov>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>; Kitt, Margaret (CDC/NIOSH/OD) <ajy8@cdc.gov>
Subject: RE: Discussion on EO

I can make 430 or make sure we have the right CDC person on the call. Adding Margaret Kitt from CDC. Henry

From: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Sent: Wednesday, April 29, 2020 3:51 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Walke, Henry (CDC/DDID/NCEZID/DPEI) <hfw3@cdc.gov>
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Nesome@usda.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beal@usda.gov>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>
Subject: RE: Discussion on EO

Loren
Since we haven't heard back from Henry yet, can you let me know your availability in the morning?
Thanks.
Mindy

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Wednesday, April 29, 2020 2:52 PM
To: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>; hwalke@cdc.gov
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Nesome@usda.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beal@usda.gov>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>
Subject: RE: Discussion on EO

I could do a call at 4:30.

From: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Sent: Wednesday, April 29, 2020 2:29 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; hwalke@cdc.gov
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Nesome@usda.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beal@usda.gov>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>
Subject: Discussion on EO

Loren and Henry,
Would the two of you be able to have a quick phone call today to discuss the implementation plan for the President's Executive Order for re-opening meat and poultry facilities? Your participation and insight is highly valuable. If you could let me know times that work for your schedule, we can get it set up.
Thanks.
Mindy Brashears

| **Mindy M. Brashears, Ph.D.**



Under Secretary of Food Safety
United States Department of Agriculture

Office: (202) 720-0350

Mobile: [REDACTED]

mindy.brashears@usda.gov

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#); [Brashears, Mindy - OSEC, Washington, DC](#); hwalke@cdc.gov
Cc: [Beal, Mary Dee - OSEC, Washington, DC](#); [Shuford, Campbell - OSEC, Washington, DC](#)
Subject: RE: Discussion on EO
Date: Wednesday, April 29, 2020 2:53:33 PM
Attachments: [image001.png](#)

Any chance 5:30 works for the group?

Shawna Newsome

Office of Food Safety

Cell: [REDACTED]

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Wednesday, April 29, 2020 2:52 PM
To: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>; hwalke@cdc.gov
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beaal@usda.gov>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>
Subject: RE: Discussion on EO

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Sent: Wednesday, April 29, 2020 2:29 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; hwalke@cdc.gov
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beaal@usda.gov>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>
Subject: Discussion on EO

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Thanks.

Mindy Brashears

Mindy M. Brashears, Ph.D.

Under Secretary of Food Safety
United States Department of Agriculture

Office: (202) 720-0350

Mobile: [REDACTED]



mindy.brashears@usda.gov

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#)
Subject: RE: Draft language
Date: Tuesday, May 5, 2020 10:59:52 AM

Completely understand. Thanks for the update and working to get this through as expeditiously as possible.

Shawna Newsome

Office of Food Safety
Cell: (202) 684-5522

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Tuesday, May 5, 2020 10:58 AM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomed@usda.gov>
Subject: RE: Draft language

(b) (6), (b) (5)

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomed@usda.gov>
Sent: Tuesday, May 5, 2020 8:44 AM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: RE: Draft language

(b) (5)

For the below language, it would be to lay out the process and then we would need to send out the form separately (or attached?)

Shawna Newsome

Office of Food Safety
Cell: (202) 684-5522

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Tuesday, May 5, 2020 8:40 AM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomed@usda.gov>
Subject: RE: Draft language

(b) (5)

(b) (5)

It was something I wanted to talk to you about today. Maybe that could added to the attestation?

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>

Sent: Tuesday, May 5, 2020 8:17 AM

To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>

Subject: Draft language

DRAFT/DELIBERATIVE

(b) (5)

[Redacted]

[Redacted]

Shawna Newsome

Chief of Staff

Office of Food Safety, USDA

1400 Independence Ave., SW

Washington, D.C. 20250

Cell: [Redacted]

Email: shawna.newsome@usda.gov

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#); [Brown, Christopher K. - OSHA](#)
Cc: [Edens, Mandy - OSHA](#); [Pearce, Krisann - OSHA](#)
Subject: RE: FSIS stakeholder call
Date: Tuesday, May 19, 2020 10:49:00 AM

Hi all,

We received this question which provides more background on this issue and I wanted to pass it along to you all.

The Executive Order signed by President Trump makes it clear that in addition to taking all reasonable actions to provide for employees' safety, meat and processing facilities are to operate at the maximum capacity possible, within the constraints of imposed by staffing limits. Operating in that manner is important not only for purposes of producing meat and poultry for dinner tables across the country but it is also is critical for livestock producers and the supply chain at large.

Against that background, the guidelines are replete with qualifying terms such as "if feasible" particularly regarding social distancing and the 6ft recommendation. To provide clarity and achieve the goals outlined in the EO, the guidelines set by CDC/OSHA as well as the expectation set by Secretary Perdue, USDA and its partner agencies need to confirm that the term "if possible" means "if possible while also maintaining maximum operating capacity."

Although it may be possible or feasible to maintain social distancing at reduced capacity, it is critical the meat and poultry processing industry continues full production. It may not be possible or feasible to maintain the recommended 6 ft of distance and also run at a speed necessary for maximum output.

Confirmation is needed from federal government that when not possible to maintain 6 ft of distance and run at full capacity, other controls can and should be employed to provide for safe operation. The establishments' specific COVID-19 control and assessment plan should address the controls that establishments will utilize, according to the hierarchy of controls outlined in the CDC/OSHA guidance document. These controls should align with the CDC/OSHA guidance, but employers may need to make adaptations to suit their specific operations.

I would propose editing the question I proposed yesterday a bit to:

Question:

In some areas of meat and poultry processing facilities, social distancing at 6ft of distance may not be feasible in order to maintain continued operation at the maximum capacity possible. In these areas, are other controls, based on the hierarchy of controls outlined in the CDC/OSHA guidance, e.g. PPE, acceptable in order to maintain safe operations at the maximum capacity possible?

Shawna Newsome

Office of Food Safety

Cell: [REDACTED]

From: Newsome, Shawna - OSEC, Washington, DC
Sent: Monday, May 18, 2020 5:10 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Brown, Christopher K. - OSHA <Brown.Christopher.K@dol.gov>
Cc: Edens, Mandy - OSHA <Edens.Mandy@dol.gov>; Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Subject: RE: FSIS stakeholder call

Hi Loren,

Thanks for making the connection. Chris, I'll follow up with you separately about the stakeholder call.

For the FAQ, the question we get asked the most is: For areas in meat processing facilities where social distancing or physical barriers are not feasible in order to maintain continued operation, is PPE, such as face masks and/or face shields, an acceptable alternative?

Shawna Newsome

Office of Food Safety

Cell: [REDACTED]

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Monday, May 18, 2020 12:01 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>; Brown, Christopher K. - OSHA <Brown.Christopher.K@dol.gov>
Cc: Edens, Mandy - OSHA <Edens.Mandy@dol.gov>; Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Subject: FSIS stakeholder call

Shawna,

As discussed, I've copied Dr. Chris Brown on the email to find a time that works for you to conduct a stakeholder call.

We can also work to provide you the answer on barriers v. PPE.

Thanks.

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penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

To: [Brashears, Mindy - OSEC, Washington, DC](#)
Cc: [Newsome, Shawna - OSEC, Washington, DC](#)
Subject: RE: Greetings
Date: Saturday, April 11, 2020 12:51:54 PM

Great to hear from you. OSHA issued this guidance document:
<https://www.osha.gov/Publications/OSHA3990.pdf>
In Spanish: <https://www.osha.gov/Publications/OSHA3992.pdf>

And we have been doing quick tips (literally 10-15 seconds) on different issues:
<https://www.youtube.com/watch?v=GCgImnV-3M0>

From: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Sent: Saturday, April 11, 2020 12:40 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Subject: Re: Greetings

Loren,
Good to hear from you.

We have a set of FAQs and also have been sending out information in our constituent updates each week. We are also having weekly calls with industry.

I appreciate you reaching out and would like to see your guidance documents if you don't mind sharing them.

I've copied Shawna Newsome, my chief, so she can share what we have.

Thanks and stay safe!

Mindy

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From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Saturday, April 11, 2020 12:10:08 PM
To: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Subject: Greetings

Apologies in advance for intruding on your Saturday.

Is FSIS doing guidance for meat packers in the world of Covid-19? If so, is there anything OSHA can do to be of assistance? We have a lot of guidance documents available already in English and Spanish. Please let me know if there is anything we can do support such an effort.

Thank you for all you're doing,

Loren

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From: [Sweatt, Loren E. - OSHA](#)
To: [Brashears, Mindy - OSEC, Washington, DC](#)
Subject: RE: Inclement Weather
Date: Monday, June 1, 2020 9:33:00 AM

Yes, took a while to find the FEMA link.
https://www.fema.gov/media-library-data/1589997234798-adb5ce5cb98a7a89e3e1800becf0eb65/2020_Hurricane_Pandemic_Plan.pdf

From: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Sent: Monday, June 1, 2020 9:28 AM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: RE: Inclement Weather

Is this a public document? Can we share it?

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Monday, June 1, 2020 8:59 AM
To: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Subject: RE: Inclement Weather

FEMA has some information (attached), but it is more on mass shelter issues. We're trying to figure out if we need a best practice document to address the kind of shelters you all are seeing.

From: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Sent: Monday, June 1, 2020 8:42 AM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: RE: Inclement Weather

Any progress on this?
Thanks.

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Thursday, May 28, 2020 8:21 PM
To: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Subject: Re: Inclement Weather

Thank you. A very interesting question. I'll get an answer ASAP.

On May 28, 2020, at 7:58 PM, Brashears, Mindy - OSEC, Washington, DC
<Mindy.Brashears@usda.gov> wrote:

Hello Loren! I hope all is well. I appreciate all of your help over the past few weeks.

(b) (5) [Redacted]

[Redacted]

Thank you.

Mindy.

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From: [Sweatt, Loren E. - OSHA](#)
To: [Brashears, Mindy - OSEC, Washington, DC](#); [Yiannas, Frank](#)
Subject: RE: Introductions
Date: Thursday, May 14, 2020 2:15:00 PM

Thanks. I owe Frank an email.

From: Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Sent: Thursday, May 14, 2020 1:48 PM
To: Yiannas, Frank <Frank.Yiannas@fda.hhs.gov>
Cc: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: Introductions

Frank,

I have copied Loren Sweatt on this email. The two of you may already know each other.

Loren has been very helpful with us in addressing OSHA needs through the Executive Order and as we move forward with re-opening our meat and poultry establishments.

LOREN...Frank will be overseeing the re-opening of FDA operations under the EO. I am sure he will want to coordinate with you or other members of your team.

Thank you.

Mindy Brashears

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From: [Sweatt, Loren E. - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#)
Cc: [Pearce, Krisann - OSHA](#)
Subject: RE: Iowa
Date: Thursday, June 4, 2020 2:03:29 PM

(b) (5) . I will share with the region.

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Sent: Thursday, June 4, 2020 2:02 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Subject: RE: Iowa

I did see they expanded on that statement in other outlets:

<https://finance.yahoo.com/news/tyson-reinstates-policy-penalizes-absentee-012737585.html>

"We're reinstating our standard attendance policy," Tyson spokesperson Gary Mickelson said in an email. "But our position on Covid-19 has not changed: Workers who have symptoms of the virus or have tested positive will continue to be asked to stay home and will not be penalized. They will also continue to qualify for short-term disability pay so they can continue to be paid while they're sick."

Happy to connect the right folks if there are concerns from you all.

Shawna Newsome
Office of Food Safety
Cell: [REDACTED]

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Thursday, June 4, 2020 1:50 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Cc: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Subject: Iowa

Iowa is a state plan, (b) (6) . We can discuss tomorrow maybe.

- Tyson Foods is reinstating an attendance policy that punishes workers for missing shifts, even as it reports new COVID-19 outbreaks in its Iowa meatpacking plants. Company spokeswoman Liz Croston confirmed to the Des Moines Register on Wednesday that Tyson Foods is returning to the policy it had put on hold in mid-March, when the coronavirus began spreading rapidly through closely spaced workers on the meatpacking lines at Iowa processing plants. Under the policy, employees are assessed points for missing shifts. Those who accumulate too many can be fired.

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From: [Brown, Christopher K. - OSHA](#)
To: [Fantinato, Jessica - OHS, Washington, DC](#)
Subject: Re: Meatpacking guidance
Date: Saturday, April 11, 2020 6:06:59 PM
Attachments: [image001.jpg](#)

Excellent, thank you for making the connections.

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From: Fantinato, Jessica - OHS, Washington, DC <jessica.fantinato@usda.gov>
Sent: Saturday, April 11, 2020 5:24:38 PM
To: Brown, Christopher K. - OSHA <Brown.Christopher.K@dol.gov>; Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>; Stiefel, David - OHS, Washington, DC <david.stiefel@usda.gov>
Cc: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Edens, Mandy - OSHA <Edens.Mandy@dol.gov>; Levinson, Andrew - OSHA <Levinson.Andrew@dol.gov>
Subject: RE: Meatpacking guidance

Hey Chris-

Loren Sweatt reached out to Under Secretary Mindy Brashears earlier so the appropriate connection has been made. I have included Shawna Newsome, the Food Safety Mission Area Chief of Staff on this email if you want/need to connect with her.

Thanks for reaching out.

Jessica

Jessica Fantinato

Director
Office of Homeland Security
United States Department of Agriculture



Office: 202.720.2582
Mobile: (b) (6)

USDA Operations Center:
202.720.5711 and OpsCenter@dm.usda.gov

From: Brown, Christopher K. - OSHA <Brown.Christopher.K@dol.gov>
Sent: Saturday, April 11, 2020 3:50 PM
To: Fantinato, Jessica - OHS, Washington, DC <jessica.fantinato@usda.gov>; Stiefel, David - OHS, Washington, DC <david.stiefel@usda.gov>
Cc: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Edens, Mandy - OSHA <Edens.Mandy@dol.gov>; Levinson, Andrew - OSHA <Levinson.Andrew@dol.gov>
Subject: Meatpacking guidance

Hi Jessica and David,

OSHA is looking for a USDA contact who could tell us if your agency is doing anything on meatpacking worker safety during the COVID-19 pandemic. We're interested to hear about any guidance in the works similar to what FDA recently put out for supermarkets and food retail.

See: https://www.washingtonpost.com/news/voraciously/wp/2020/04/10/fda-issues-new-supermarket-food-retail-safety-guidelines-to-protect-workers-customers/?itid=hp_rhp-top-table-low_fda-725am%3Ahomepage%2Fstory-ans

Thanks,

Chris

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From: [Sweatt, Loren E. - OSHA](#)
To: [Hearl, Frank J. \(CDC/NIOSH/OD\)](#); [Newsome, Shawna - OSEC, Washington, DC](#)
Cc: [Pearce, Krisann - OSHA](#)
Subject: RE: Comments: COVID Questionnaire & Attestation
Date: Friday, May 15, 2020 3:57:24 PM

(b) (5)

From: Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>
Sent: Friday, May 15, 2020 3:25 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Cc: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: FW: Comments: COVID Questionnaire & Attestation

From: Howard, John (CDC/NIOSH/OD) <zkz1@cdc.gov>
Sent: Friday, May 15, 2020 3:16 PM
To: Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>
Subject: RE: Comments: COVID Questionnaire & Attestation

(b) (5)

From: Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>
Sent: Friday, May 15, 2020 3:01 PM
To: Howard, John (CDC/NIOSH/OD) <zkz1@cdc.gov>
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Subject: FW: Comments: COVID Questionnaire & Attestation

Can you elaborate?

<Frank>
Frank J. Hearl
email: fhearl@cdc.gov
phone: 202-245-0652
cell: (b) (6)

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Sent: Friday, May 15, 2020 2:55 PM
To: Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Edens, Amanda (CDC dol.gov) <edens.mandy@dol.gov>; Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>
Subject: RE: Comments: COVID Questionnaire & Attestation

(b) (5)

(b) (5)

Shawna Newsome

Office of Food Safety

Cell: (202) 684-5522

From: Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>

Sent: Friday, May 15, 2020 2:51 PM

To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>

Cc: Edens, Amanda (CDC dol.gov) <edens.mandy@dol.gov>; Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>

Subject: Comments: COVID Questionnaire & Attestation

I shared the document with John Howard. His comments are attached.

<Frank>

Frank J. Hearl

email: fhearl@cdc.gov

phone: 202-245-0652

cell: 2(b) (6)

From: Howard, John (CDC/NIOSH/OD) <zkz1@cdc.gov>

Sent: Friday, May 15, 2020 2:32 PM

To: Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>

Subject: RE: Questionnaire

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From: [Brashears, Mindy - OSEC, Washington, DC](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#); [Reed, Jeremy Todd - FSIS](#); [Shuford, Campbell - OSEC, Washington, DC](#); [Hearl, Frank J. \(CDC/NIOSH/OD\)](#); [Beal, Mary Dee - OSEC, Washington, DC](#); [Sweatt, Loren E. - OSHA](#)
Subject: RE: Food Safety eNews - June 8, 2020
Date: Monday, June 8, 2020 9:24:47 AM

Here is the data from the Midwest Center for Investigative Reporting:

<https://investigatamidwest.org/2020/04/16/tracking-covid-19s-impact-on-meatpacking-workers-and-industry/>

We need (b) (5) [REDACTED]
[REDACTED]

From: Brashears, Mindy - OSEC, Washington, DC
Sent: Monday, June 8, 2020 9:14 AM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomed@usda.gov>; Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>; Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beal@usda.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: FW: Food Safety eNews - June 8, 2020

Please see story #1 about outbreaks a US meatpacking plants.

(b) (5) [REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

(b) (5) [REDACTED]

(b) (5) [REDACTED]
[REDACTED]

Please let me know your thoughts on how to do this, what data is available to do this or other ideas.

Thank you.

Mindy

From: Fuller, Stephanie - FSIS <stephanie.fuller@usda.gov>
Sent: Monday, June 8, 2020 7:56 AM
To: FSIS - Food Safety News <Temp-FoodSafetyNews@usda.gov>; Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>; Albers, Gregory - FSIS <gregory.albers@usda.gov>; Hanes, Tina - FNS <tina.hanes@usda.gov>; Stanley, Mary - FSIS <mary.stanley@usda.gov>; Lee, Evan - OSEC, Washington, DC <evan.lee@usda.gov>; Norrington, Bryan - ARS

<bryan.norrington@usda.gov>; Newsome, Shawna - OSEC, Washington, DC
<Shawna.Newsome@usda.gov>

Subject: Food Safety eNews - June 8, 2020

Food Safety News

June 8, 2020

Top Stories:

- [Coronavirus outbreaks climb at U.S. meatpacking plants despite protections, Trump order \(*USA Today*, Rachel Axon, 6/6\)](#)

Coronavirus outbreaks at [U.S. meatpacking plants](#) continue to soar as the beleaguered industry ramps up production, scales back plant closures and tries to return to normal in the weeks after President Donald Trump declared it an essential operation. Meat production, which had briefly tanked, quickly rebounded after the order to near pre-coronavirus levels and quelled consumer fears of pork, beef and poultry shortages. But the number of coronavirus cases tied to meatpacking plants has more than doubled since then, topping 20,400 infections across 216 plants in 33 states, the Midwest Center for Investigative Reporting found. The joint guidance issued by OSHA and the CDC and cited in Trump's executive order says plants must make only "good faith" efforts to keep workers safe. A month later, it's unclear what, if any, impact the guidelines have had. Officials from OSHA have previously said they can enforce the guidelines under a legal provision that employers have a general duty to provide safe working conditions. But it's unclear how rigorously the USDA follows up with plants to ensure changes have been made.

- [Bill Marler's last word \(or maybe not\) on the Salmonella petition \(*Food Safety News*, Dan Flynn, 6/8\)](#)

Bill Marler is getting the last word on the petition he filed with USDA's Food Safety and Inspection Service (FSIS) in January, which is on behalf of Rick Schiller, Steven Romes, the Porter Family, Food & Water Watch, Consumer Federation of America, and Consumer Reports. Marler is getting the "last word" in a June 5 letter to Mindy Brashears, USDA's Under Secretary for Food Safety. In it, he provides a "supplement" to the original petition "with additional and updated" information.

- [Slaughterhouse briefly suspended over inhumane slaughter of hog \(*The Daily Sentinel*, Dennis Webb, 6/6\)](#)

A Fruita slaughterhouse's slaughtering and meat-processing operations were briefly suspended after an incident in which a hog was inhumanely killed, having been left conscious and "vocalizing" after a failed initial attempt to stun it, according to a federal agency. The Food Safety and Inspection Service, part of the Department of Agriculture, notified owner Gary Baysinger of Mountain Meat Packing of the suspension April 29. On May 4, the agency ended the suspension after a review of the plant's corrective actions.

Food Safety Related News:

- [Give meat a chance \(*Food Safety News*, Guest Contributor, 6/8\)](#)

As to that delicious steak or pork chop you are about to sink your teeth into, do you know where it came from? Will the grocery refrigerated cooler where you purchased that meat be empty tomorrow?

- [**WEBINAR: Workers, Food Safety, and the Global Pandemic \(YouTube, Food & Water Action, 6/5\)**](#)

The COVID-19 outbreak has put essential workers in harm's way. Many workers, including those who work in food production, aren't being provided with the protections they need to be safe, and they're getting sick in record numbers.

- [**Summer Food Safety: 9 Tips to Prevent Foodborne Illness \(IFT, News Desk, 6/5\)**](#)

Incorporate these tips into your plans for outdoor gatherings this summer to help ensure your plans and your food aren't spoiled.

Registration or Subscription Required:

- [**Report: DOJ takes action in meatpacking probe \(Agri-Pulse, Spencer Chase, 6/5\)**](#)

The Department of Justice is seeking information from the nation's largest meatpackers, a move that provides further indication of an investigation into the practices of the four major players in the industry.

According to a report from Bloomberg, a source familiar with the matter says DOJ sent civil investigative demands to the so-called "big four" meatpackers: Tyson, JBS, Cargill, and National Beef. The department has not publicly confirmed its investigation into beef packers, but when asked about the disparity between prices in the meat case and prices producers receive for live animals, President Donald Trump said he would "ask the Justice Department to look into it."

"I will ask them to take a very serious look into it, because it shouldn't be happening that way," Trump said in May. "And we want to protect our farmers. But they're looking into that very strongly."

DOJ did not respond to an inquiry from *Agri-Pulse*. Tyson declined to comment; JBS, Cargill, and National Beef did not respond to a request for comment.

Many have long been critical of the meatpacking sector due to the high level of control exerted by a small amount of companies. At the onset of the COVID-19 pandemic, plants were forced to shut down after outbreaks among workers, a move resulting in shrinkage in processing capacity. Prices offered for live cattle fell while retail prices for steaks, roasts, and ground beef rose, leading to calls for an investigation into the pricing practices.

The Department of Agriculture has been investigating beef pricing practices since last year following a fire at a beef packing plant in Holcomb, Kan. That investigation was expanded to include price disparities in the early days of the coronavirus outbreak.

The news comes on the heels of [four indictments](#) in a separate investigation into the poultry industry. On Wednesday, a Colorado grand jury indicted executives with Pilgrim's, including current CEO Jayson Penn, and Claxton Poultry Farms stemming from "an ongoing criminal investigation into price fixing and bid rigging involving broiler chickens."

In a statement, Claxton said the "allegations attributed to our company are without merit and we intend to vigorously defend our company and its good name as this process moves forward." Pilgrim's said it takes "this matter very seriously" and "will continue to fully cooperate with the Department of Justice in their investigation."

- **FSIS to expand testing for Shiga toxin-producing E. coli (*Meatingplace*, Susan Kelly, 6/5)**

The Food Safety and Inspection Service (FSIS) has [announced plans](#) to expand its routine verification testing for six Shiga toxin-producing *Escherichia coli* that are adulterants and the adulterant *E. coli* O157:H7.

The testing is being expanded to cover ground beef, bench trim, and raw ground beef components other than raw beef manufacturing trimmings, product from advanced meat recovery systems, partially defatted chopped beef and partially defatted beef fatty tissue, low temperature rendered lean finely textured beef, and heart meat.

FSIS currently tests only its beef manufacturing trimmings samples for the six non-O157 STEC (O26, O45, O103, O111, O121, or O145) and *E. coli* O157:H7; all other raw beef products are tested for *E. coli* O157:H7 only.

FSIS is requesting comments, submitted by Aug. 3, on the proposed sampling and testing of ground beef, bench trim, and other raw ground beef components. FSIS will announce the date it will implement the new testing in a subsequent Federal Register notice.

FSIS also is responding to comments on the Nov. 19, 2014 Federal Register notice titled "Shiga Toxin-Producing *Escherichia coli* (STEC) in Certain Raw Beef Products." FSIS is making available its updated analysis of the estimated costs and benefits associated with the implementation of its non-O157 STEC testing on raw beef manufacturing trimmings and the expansion of its non-O157 STEC testing to ground beef, bench trim, and other raw ground beef components.

Congressional Summary

June 8, 2020

-
Legislative Schedule

The House stands adjourned.

The Senate stands adjourned until 3 p.m. with votes starting at 5:30 p.m.

Hearings and Markups

None to report.

Other News

None to report.

Stephanie Fuller

Digital and Executive Communications Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 1175 South Building
Washington, DC 20250
Phone: (202) 690-2438
E-mail: stephanie.fuller@usda.gov

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From: [Mccoy, Todd - OHS, Washington, DC](#)
To: [Mccoy, Todd - OHS, Washington, DC](#)
Subject: RE: IFSCCT Call - Follow Up & Feedback Requested
Date: Wednesday, July 1, 2020 10:33:36 AM

IFSCCT Members – Just a reminder, please click [here](#) provide your feedback on the way forward for the IFSCCT. The working group may meet as early as tomorrow morning, and we want to make sure your feedback is considered in our initial discussion.

From: Mccoy, Todd - OHS, Washington, DC
Sent: Tuesday, June 30, 2020 2:15 PM
To: Mccoy, Todd - OHS, Washington, DC <todd.mccoy@usda.gov>
Subject: IFSCCT Call - Follow Up & Feedback Requested

IFSCCT Members,

Below are two follow up items and [one action item](#) from this morning's call:

- Attached is the National Business Emergency Operations Center (NBEOC) Snapshot referenced in our discussion.
- [Protecting Seafood Processing Workers from COVID-19](#) – This is the recent guidance for seafood industry employers that was developed jointly by CDC, OSHA and FDA.
- **ACTION** – If you cannot participate in the smaller working group session, we still want to hear from you.
 - [Click here to provide your feedback on the IFSCCT.](#)

Thank you for your continued efforts; your dedication to this critical work is greatly appreciated.

Best,
Todd



[Todd McCoy](#)
Emergency Management and Homeland Security Branch Chief (Acting)
Animal and Plant Health Inspection Service
United States Department of Agriculture
O: 202.720.5886
M: [\(b\) \(6\)](#)

-----Original Appointment-----

From: Mccoy, Todd - OHS, Washington, DC
Sent: Tuesday, June 16, 2020 10:16 AM
To: Interagency Food Supply Chain Team
Subject: USDA ESF #11 Interagency Food Supply Chain Team
When: Tuesday, June 30, 2020 8:00 AM-8:30 AM (UTC-05:00) Eastern Time (US & Canada).
Where: [\(b\) \(6\)](#)

Purpose: [\(b\) \(5\)](#)

[\(b\) \(5\)](#)

(b) (5)

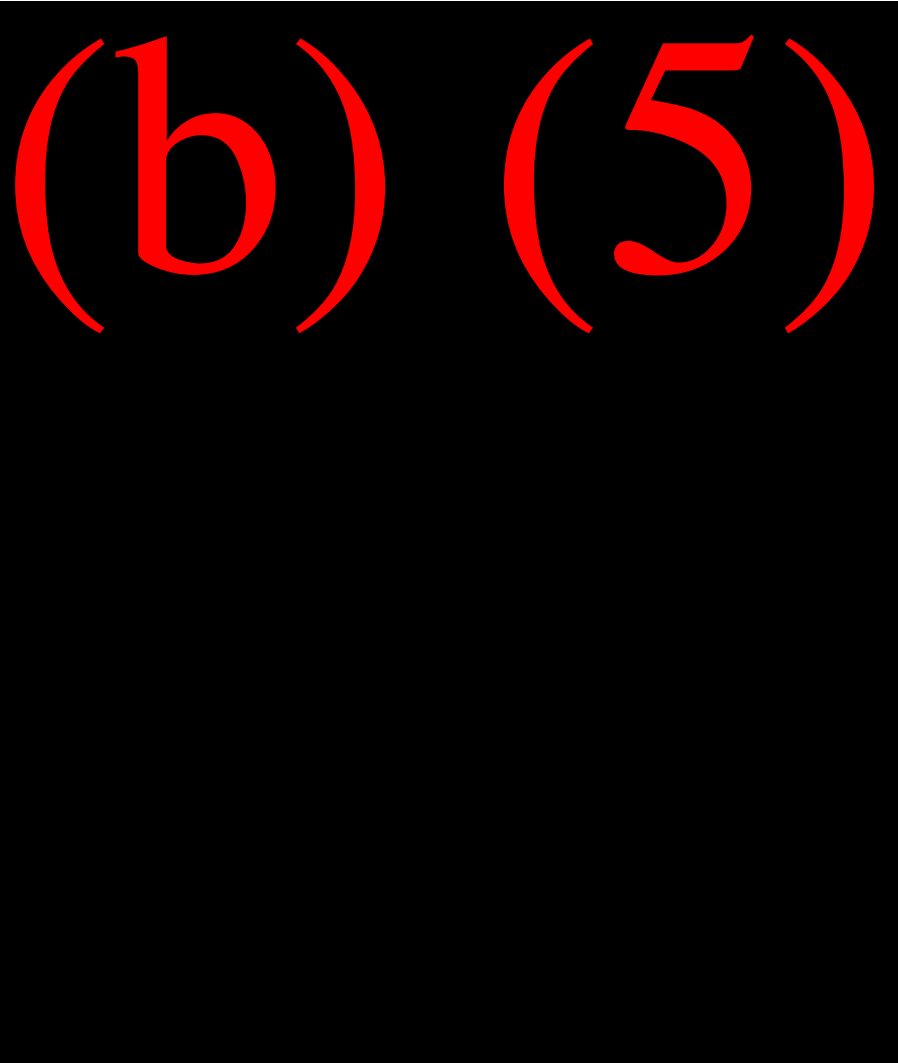
A large black rectangular redaction box covers the top portion of the page, starting below the '(b) (5)' text and extending across most of the page width.

Frequency: Every Tuesday (weekly) from 8:00 AM to 8:30 AM ET.

Location: (b) (6)

A small black rectangular redaction box covers the text '(b) (6)'.

Agenda:



Background: The global COVID-19 pandemic and cascading supply chain impacts are unprecedented and there are unique challenges to the Food and Agriculture (FA) Sector including but not limited to worker safety; depopulation and carcass disposal; food production and processing; supply/demand/distribution; food security; cross-sector interdependencies;

and related.

The FA Sector is composed of complex production, processing, and delivery systems and has the capacity to feed people and animals both within and beyond the boundaries of the United States. These food and agriculture systems are almost entirely under private ownership, operate in highly competitive global markets, strive to operate in harmony with the environment, and provide economic opportunities and an improved quality of life for American citizens and others worldwide. These factors contribute to unique challenges related to disparate and disconnected data sources to inform FSC intelligence.

The continuity of critical infrastructure sectors, including the Food and Agriculture Sector, is not a given. (b) (5)

[REDACTED]

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#)
Cc: [Reed, Jeremy Todd - FSIS](#); [Nintemann, Terri - FSIS](#)
Subject: RE: language for constituent update
Date: Friday, May 8, 2020 7:44:17 PM
Attachments: [Implementation of Executive Order 13917.docx](#)

I agree! Attached is the article that went out today to industry stakeholders.

Shawna Newsome

Office of Food Safety

Cell: [REDACTED]

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Friday, May 8, 2020 2:54 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomed@usda.gov>
Cc: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Nintemann, Terri - FSIS <terri.nintemann@usda.gov>
Subject: RE: language for constituent update

Can you send us a copy for our files? Really appreciate the cooperative efforts!!

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomed@usda.gov>
Sent: Friday, May 8, 2020 2:53 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Nintemann, Terri - FSIS <terri.nintemann@usda.gov>
Subject: RE: language for constituent update

Ok great. that will be going out today. Thanks!

Shawna Newsome

Office of Food Safety

Cell: [REDACTED]

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Friday, May 8, 2020 2:47 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomed@usda.gov>
Cc: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Nintemann, Terri - FSIS <terri.nintemann@usda.gov>
Subject: RE: language for constituent update

Apologies for the delay. Please share with stakeholders!

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Sent: Friday, May 8, 2020 12:58 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Nintemann, Terri - FSIS <terri.nintemann@usda.gov>
Subject: language for constituent update

Loren ,

May we use this language in a note that we are sending out to our stakeholders today?

OSHA has an [extensive consultation program](#) that offers no-cost and confidential occupational health and safety services in all 50 states. Though usually aimed at small- and medium-sized employers, OSHA has waived this size requirement for meat processing facilities during the national emergency. Facilities that need assistance in implementing the CDC/OSHA guidance in their facilities may [contact](#) their local consultation office.

Shawna Newsome

Chief of Staff

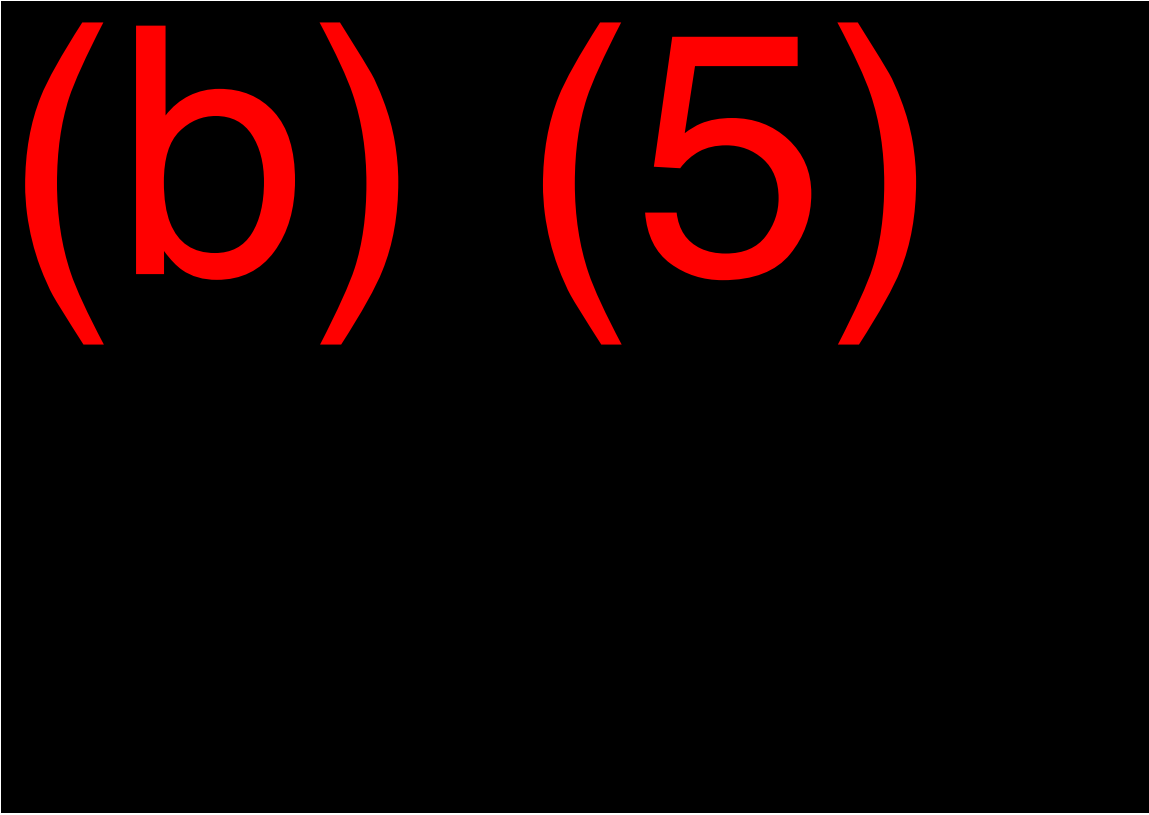
Office of Food Safety, USDA
1400 Independence Ave., SW
Washington, D.C. 20250
Cell: [REDACTED]
Email: shawna.newsome@usda.gov

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DRAFT/DELIBERATIVE

(b) (5)

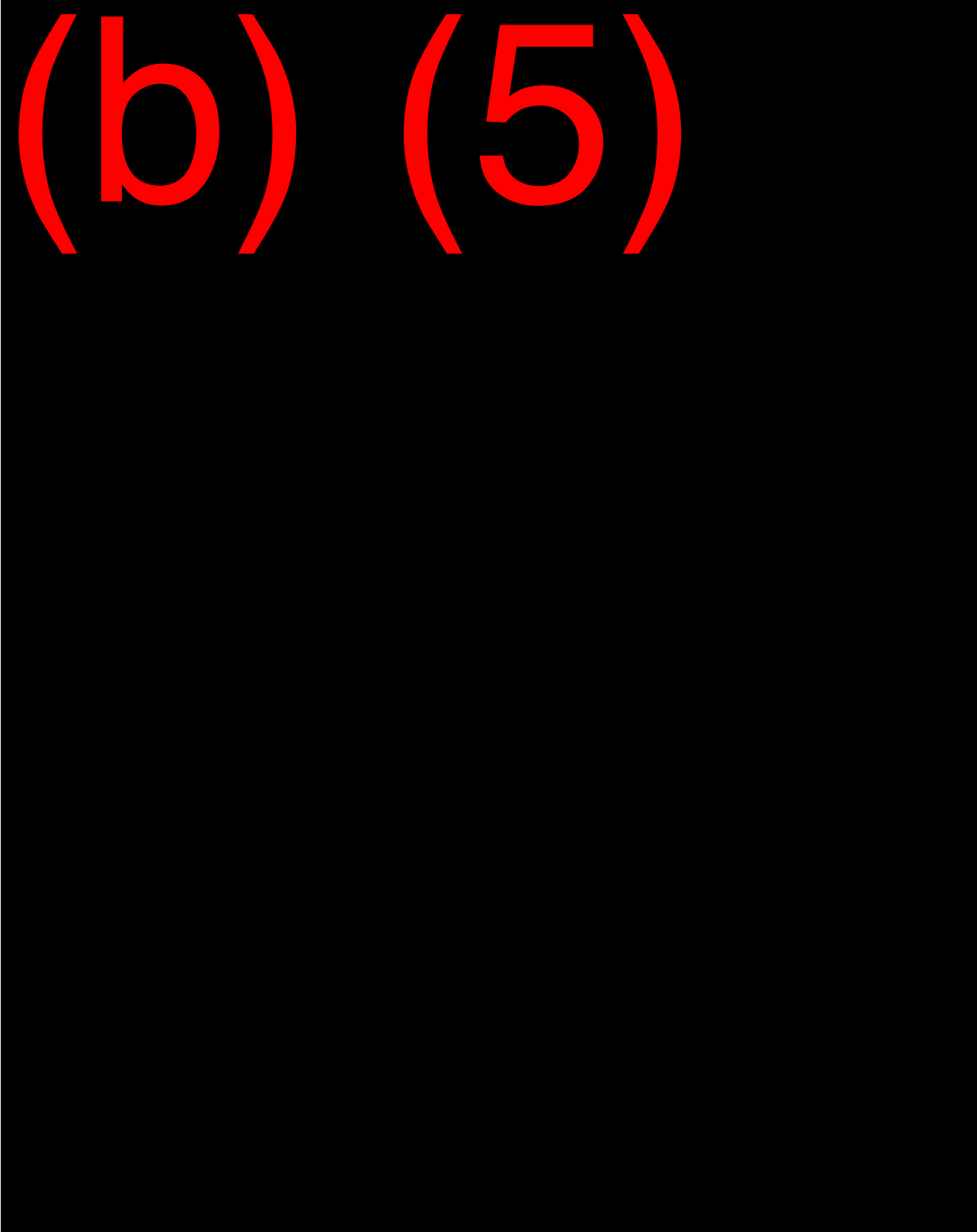
DRAFT/DELIBERATIVE



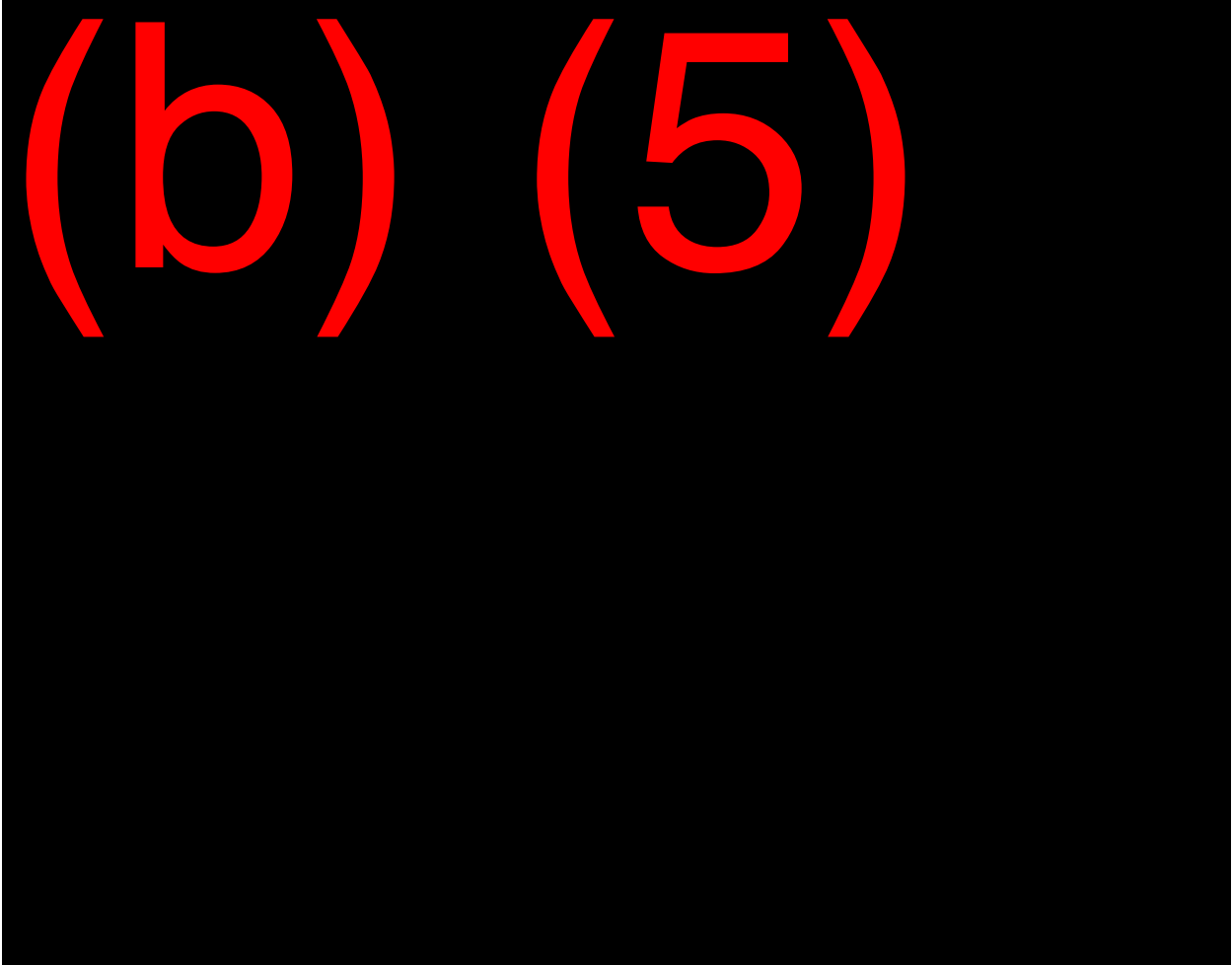
Signature: _____ Date: _____

DRAFT/DELIBERATIVE

(b) (5)



DRAFT/DELIBERATIVE



Signature: _____ Date: _____

DRAFT/DELIBERATIVE

(b) (5)

DRAFT/DELIBERATIVE



Signature: _____ Date: _____

TITLE: Interim Guidance for Meat and Poultry Processing Facilities - Coronavirus Disease 2019 (COVID-19)

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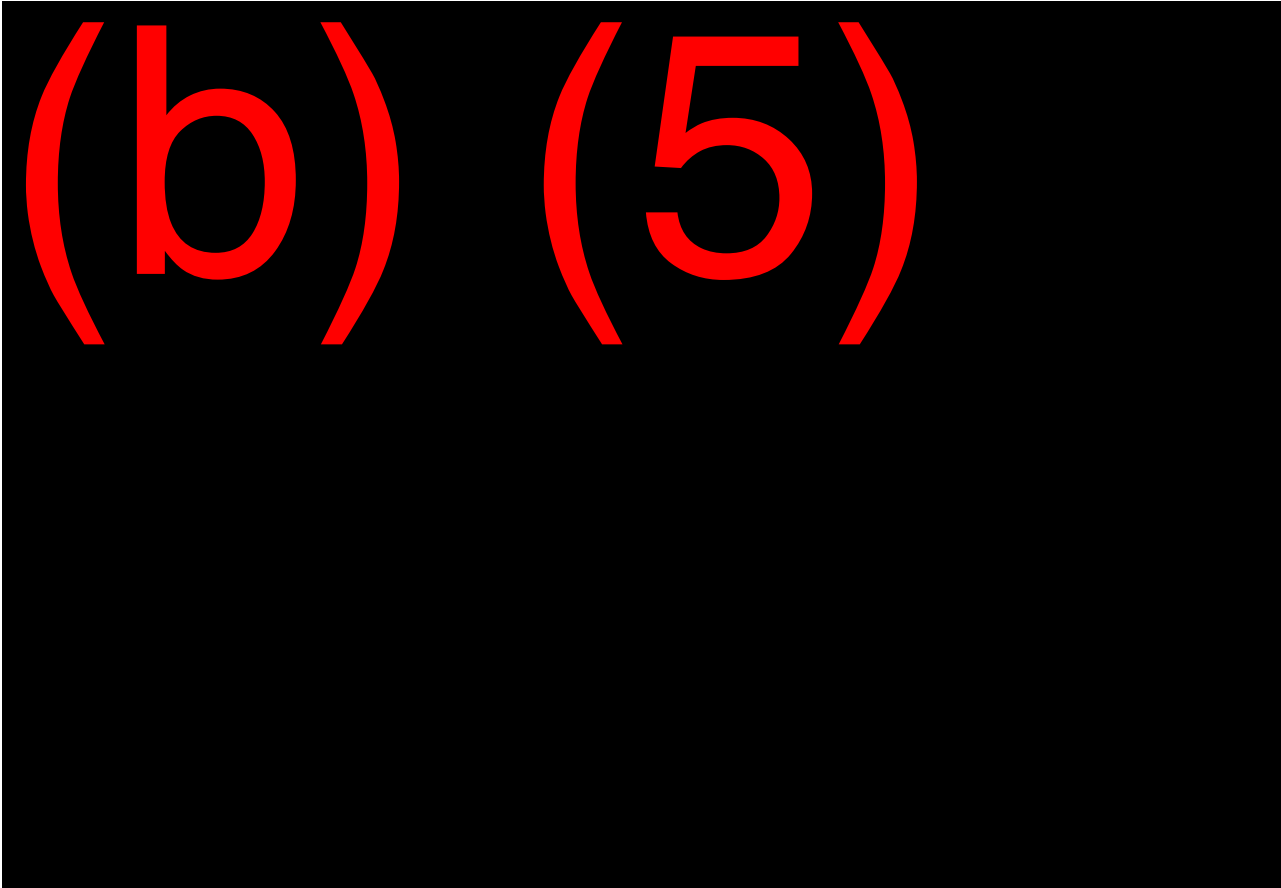
(b) (5)

Signature: _____ Date: _____

DRAFT/DELIBERATIVE

(b) (5)

DRAFT/DELIBERATIVE



Signature: _____ Date: _____

From: [Holmes, Mikki - OSHA](#)
To: [Scott, Gina - OSHA](#); [Reed, Jeremy Todd - FSIS](#)
Subject: RE: OSHA Alerts
Date: Monday, April 20, 2020 9:35:00 AM

Any of those times work for me. Should we go with 12:30?

From: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Sent: Monday, April 20, 2020 9:31 AM
To: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Subject: RE: OSHA Alerts

GM Todd & Mikki-

I 'm available at:
-12:30
-2:30 – 3:00 pm
-after 4 pm

Thanks,
Gina

From: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Sent: Monday, April 20, 2020 8:35 AM
To: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Cc: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Subject: RE: OSHA Alerts

Mikki,

Any update on this alert? We started plugging it last week, but I haven't seen it yet. I apologize in advance if I'm the one who missed it.

On a side note, any chance you or Gina have a few minutes to talk this afternoon? I can be available any time after 12:00 today. I want to discuss a related, but slightly different topic.

Thank you,

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

(b) (6)

jeremy.reed@usda.gov

From: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Sent: Monday, April 13, 2020 11:43 AM
To: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Cc: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Subject: OSHA Alerts

Hi Todd,

Hope you and yours are doing well.

OSHA has been publishing some safety/health alerts for different industries about COVID-19. We're working to get something out for the meat/poultry processing industries and didn't want to duplicate efforts. Of course, everything is on the fast track, so anything you can do respond asap is appreciated.

I've cc'ed Gina, whose taking the lead, in case you have specific questions.

Here's a link to provide examples. [alerts](#)

Many thanks, Mikki

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From: [Holmes, Mikki - OSHA](#)
To: [Blake, Carol - FSIS](#); [Scott, Gina - OSHA](#)
Cc: [Reed, Jeremy Todd - FSIS](#)
Subject: RE: OSHA Alerts
Date: Monday, April 20, 2020 8:50:00 AM

Hi Carol,

It is currently going through clearance.

Mikki

From: Blake, Carol - FSIS <carol.blake@usda.gov>
Sent: Monday, April 20, 2020 8:49 AM
To: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Cc: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Subject: RE: OSHA Alerts

Hi Gina and Mikki – I wanted to check in to see if the alert you shared last week has been posted. We made reference to it (that it was coming) in our call with industry last Wednesday.

Thanks, Carol

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 3137-S
Washington, DC 20250
Cell: (b) (6)

From: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Sent: Tuesday, April 14, 2020 12:17 PM
To: Blake, Carol - FSIS <carol.blake@usda.gov>
Cc: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Subject: RE: OSHA Alerts

Thanks, Carol.

Stay safe!

From: Blake, Carol - FSIS <carol.blake@usda.gov>
Sent: Tuesday, April 14, 2020 12:14 PM
To: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Cc: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Subject: RE: OSHA Alerts

Hi Gina. We've got no comments on your alert. Thanks!

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 3137-S
Washington, DC 20250
Cell: (b) (6)

From: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Sent: Tuesday, April 14, 2020 10:45 AM
To: Blake, Carol - FSIS <carol.blake@usda.gov>
Cc: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Subject: RE: OSHA Alerts

Carol, we look forward to your continued help.
After review, if there are bullets that you suggest we amend or remove, please let us know.
This document is moving through our clearance process and we will let you know once it is approved for posting.

Gina

From: Blake, Carol - FSIS <carol.blake@usda.gov>
Sent: Tuesday, April 14, 2020 9:49 AM
To: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Cc: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Subject: RE: OSHA Alerts

Hi Gina – thank you for sending this. We can't co-brand with you, but we do want to help. We hope to put a Q&A on the USDA covid-19 page, and we will mention this as we hold our call with industry. We will still need to get clearance from the Departmental comms for the Q&A. When do you expect to post this?

Thanks, Carol

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 3137-S
Washington, DC 20250
Cell: (b) (6)

From: Scott, Gina - OSHA <Scott.Gina@dol.gov>

Sent: Monday, April 13, 2020 6:11 PM
To: Blake, Carol - FSIS <carol.blake@usda.gov>
Cc: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Subject: RE: OSHA Alerts

Hi Carol-

Thanks for your assistance. Attached is the draft alert.
Can you take a look at it and let us know if you have any comments before noon on Tuesday?
Also, would FSIS be interested in co-branding this piece w/OSHA? If yes, we will add your logo.

Regards,

Gina Scott
Deputy Director, Office of Communications
U.S. Department of Labor, OSHA
200 Constitution Ave., NW – N3647
Washington, DC 20002
202.693.1907 (phone)



From: Blake, Carol - FSIS <carol.blake@usda.gov>
Sent: Monday, April 13, 2020 1:05 PM
To: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Cc: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Subject: RE: OSHA Alerts

Hi Mikki – I’m happy to help. Most of USDA’s guidance is on www.usda.gov/coronavirus. We are sticking very closely to CDC guidance and recommendations. Is there something specific that I could assist you with locating?

Carol

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 3137-S
Washington, DC 20250
Cell: (b) (6)

From: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Sent: Monday, April 13, 2020 11:57 AM
To: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Cc: Scott, Gina - OSHA <Scott.Gina@dol.gov>; Blake, Carol - FSIS <carol.blake@usda.gov>;
Nintemann, Terri - FSIS <terri.nintemann@usda.gov>
Subject: RE: OSHA Alerts

Mikki,

I hope you all are doing okay as well.

Carol Blake, copied on this email, can help coordinate communications from the FSIS side.

V/r,

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250


jeremy.reed@usda.gov

From: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Sent: Monday, April 13, 2020 11:43 AM
To: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Cc: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Subject: OSHA Alerts

Hi Todd,

Hope you and yours are doing well.

OSHA has been publishing some safety/health alerts for different industries about COVID-19. We're working to get something out for the meat/poultry processing industries and didn't want to duplicate efforts. Of course, everything is on the fast track, so anything you can do respond asap is appreciated.

I've cc'ed Gina, whose taking the lead, in case you have specific questions.

Here's a link to provide examples. [alerts](#)

Many thanks, Mikki

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From: [Reed, Jeremy Todd - FSIS](#)
To: [Holmes, Mikki - OSHA](#); [Scott, Gina - OSHA](#)
Subject: RE: OSHA Alerts
Date: Monday, April 20, 2020 9:36:24 AM

12:30 is great. I'll send a meeting invitation.

V/r,

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

(b) (6)

jeremy.reed@usda.gov

From: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Sent: Monday, April 20, 2020 9:35 AM
To: Scott, Gina - OSHA <Scott.Gina@dol.gov>; Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Subject: RE: OSHA Alerts

Any of those times work for me. Should we go with 12:30?

From: Scott, Gina - OSHA <Scott.Gina@dol.gov>
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To: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Subject: RE: OSHA Alerts

GM Todd & Mikki-

I'm available at:

-12:30

-2:30 – 3:00 pm

-after 4 pm

Thanks,
Gina

From: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Sent: Monday, April 20, 2020 8:35 AM
To: Holmes, Mikki - OSHA <Holmes.Mikki@dol.gov>
Cc: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Subject: RE: OSHA Alerts

Mikki,

Any update on this alert? We started plugging it last week, but I haven't seen it yet. I apologize in advance if I'm the one who missed it.

On a side note, any chance you or Gina have a few minutes to talk this afternoon? I can be available any time after 12:00 today. I want to discuss a related, but slightly different topic.

Thank you,

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

(b) (6)

jeremy.reed@usda.gov

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Sent: Monday, April 13, 2020 11:43 AM
To: Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
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Subject: OSHA Alerts

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I've cc'ed Gina, whose taking the lead, in case you have specific questions.

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Many thanks, Mikki

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From: [Reed, Jeremy Todd - FSIS](#)
To: [Holmes, Mikki - OSHA](#)
Subject: RE: OSHA Alerts
Date: Monday, April 20, 2020 12:35:06 PM

Mikki,

I'll call you directly. What number should I call?

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

(b) (6)

jeremy.reed@usda.gov

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Sent: Monday, April 20, 2020 9:35 AM
To: Scott, Gina - OSHA <Scott.Gina@dol.gov>; Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>
Subject: RE: OSHA Alerts

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Subject: RE: OSHA Alerts

GM Todd & Mikki-

I'm available at:

-12:30

-2:30 – 3:00 pm

-after 4 pm

Thanks,
Gina

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Cc: Scott, Gina - OSHA <Scott.Gina@dol.gov>
Subject: RE: OSHA Alerts

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Thank you,

Todd

Jeremy "Todd" Reed
Chief Operating Officer
Food Safety and Inspection Service, USDA

1400 Independence Ave, SW
Room 339-E, J.L. Whitten Building
Washington, DC 20250

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jeremy.reed@usda.gov

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I've cc'ed Gina, whose taking the lead, in case you have specific questions.

Here's a link to provide examples. [alerts](#)

Many thanks, Mikki

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#)
Cc: [Pearce, Krisann - OSHA](#)
Subject: RE: Question
Date: Friday, May 22, 2020 3:06:51 PM

Great. I sent it on to its next stop - to get posted on our website. From there, it will go into the newsletter.

Shawna Newsome

Office of Food Safety

Cell: (b) (6)

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Friday, May 22, 2020 2:58 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Cc: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Subject: RE: Question

Works for me.

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Sent: Friday, May 22, 2020 2:56 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Subject: RE: Question

Thank you! We had one suggestion to link to the guidance. Thoughts on this?

Question:

In some areas of meat and poultry processing facilities, social distancing at 6ft of distance may not be feasible in order to maintain continued operation at the maximum capacity possible. In these areas, are other controls, based on the hierarchy of controls outlined in the CDC/OSHA guidance, e.g. PPE, acceptable in order to maintain safe operations at the maximum capacity possible?

Answer

Employers should use the hierarchy of controls to control hazards and protect workers **as outlined in the CDC/OSHA guidance**, including by first trying to eliminate hazards from the workplace, then implementing engineering controls followed by administrative controls and safe work practices, and finally using personal protective equipment. When engineering controls, such as physical barriers, are not feasible in a particular workplace or for a certain

operation, other types of controls, including PPE, may be considered in accordance with the hierarchy.

Shawna Newsome

Office of Food Safety

Cell: (b) (6)

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>

Sent: Friday, May 22, 2020 2:18 PM

To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsesome@usda.gov>

Cc: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>

Subject: Question

Our OPA has cleared this Q&A. I hope it helps.

Question:

In some areas of meat and poultry processing facilities, social distancing at 6ft of distance may not be feasible in order to maintain continued operation at the maximum capacity possible. In these areas, are other controls, based on the hierarchy of controls outlined in the CDC/OSHA guidance, e.g. PPE, acceptable in order to maintain safe operations at the maximum capacity possible?

Answer

(b) (5)

[Redacted]

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#)
Subject: RE: Quick call
Date: Monday, May 4, 2020 11:23:14 AM
Attachments: [CovidAttestation.docx](#)

As discussed. Open to your edits and input on process. Thanks!

Shawna Newsome

Office of Food Safety

Cell: (b) (6)

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Monday, May 4, 2020 11:16 AM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Subject: RE: Quick call

I'll call you now. I have to be on a call at 11:30. Does that work?

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Sent: Monday, May 4, 2020 11:14 AM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: Quick call

Hi - do you have 5-10 minutes for a call?

Shawna Newsome
Office of Food Safety, USDA
Cell: (b) (6)

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From: [Sweatt, Loren E. - OSHA](#)
To: [Wolfson, Jonathan A - ASP](#)
Cc: [Newsome, Shawna - OSEC, Washington, DC](#); [Young, Benjamin - OGC, Washington, DC](#); [O'Scannlain, Kate S - SOL](#); [Kilberg, Andrew G - OSEC](#)
Subject: RE: Regroup on the Attestation
Date: Saturday, May 23, 2020 5:36:00 PM

I did a calendar invite. But this is the number:

Conference Line:

(b) (6)

Participant Code:

(b) (6)

From: Wolfson, Jonathan A - ASP <Wolfson.Jonathan.A@dol.gov>
Sent: Saturday, May 23, 2020 5:36 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>; Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>; O'Scannlain, Kate S - SOL <OScannlain.Kate.S@dol.gov>; Kilberg, Andrew G - OSEC <Kilberg.Andrew.G@dol.gov>
Subject: Re: Regroup on the Attestation

6 works for me. Loren, can you circulate a number?

Jonathan Wolfson
T: 202-693-5078
M: (b) (6)

Sent from my iPhone

On May 23, 2020, at 5:34 PM, Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov> wrote:

I'll put this on for everyone at 6. Give people time to organize. Thanks!

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsomes@usda.gov>
Sent: Saturday, May 23, 2020 5:33 PM
To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>
Cc: O'Scannlain, Kate S - SOL <OScannlain.Kate.S@dol.gov>; Kilberg, Andrew G - OSEC <Kilberg.Andrew.G@dol.gov>; Wolfson, Jonathan A - ASP <Wolfson.Jonathan.A@dol.gov>
Subject: Re: Regroup on the Attestation

Can we chat now? Or at 6?

Shawna Newsome
Office of Food Safety, USDA
Cell: (b) (6)

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Saturday, May 23, 2020 5:16:15 PM
To: Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>; Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Cc: OScannlain, Kate S - SOL <OScannlain.Kate.S@dol.gov>; Kilberg, Andrew G - OSEC <Kilberg.Andrew.G@dol.gov>; Wolfson, Jonathan A - ASP <Wolfson.Jonathan.A@dol.gov>
Subject: RE: Regroup on the Attestation

OK. Since it is closing in on 5:30, is there time on Sunday to work through some of these issues? I'd offer 10:00 or 11:00, or the afternoon. Please let us know and I can send a meeting notice/conference line.

From: Sweatt, Loren E. - OSHA
Sent: Saturday, May 23, 2020 3:54 PM
To: Benjamin.Young@usda.gov; Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Cc: OScannlain, Kate S - SOL <OScannlain.Kate.S@dol.gov>; Kilberg, Andrew G - OSEC <Kilberg.Andrew.G@dol.gov>; Wolfson, Jonathan A - ASP <Wolfson.Jonathan.A@dol.gov>
Subject: Regroup on the Attestation
Importance: High

Is there an opportunity to discuss the call we just had regarding the attestation? DOL folks are available this afternoon. Maybe 4:30, 5:00, 5:30?

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#); [Young, Benjamin - OGC, Washington, DC](#)
Cc: [O'Scannlain, Kate S - SOL](#); [Kilberg, Andrew G - OSEC](#); [Wolfson, Jonathan A - ASP](#)
Subject: Re: Regroup on the Attestation
Date: Saturday, May 23, 2020 5:33:15 PM

Can we chat now? Or at 6?

Shawna Newsome
Office of Food Safety, USDA
Cell: (b) (6)

From: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Sent: Saturday, May 23, 2020 5:16:15 PM
To: Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>; Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Cc: O'Scannlain, Kate S - SOL <O'Scannlain.Kate.S@dol.gov>; Kilberg, Andrew G - OSEC <Kilberg.Andrew.G@dol.gov>; Wolfson, Jonathan A - ASP <Wolfson.Jonathan.A@dol.gov>
Subject: RE: Regroup on the Attestation

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From: Sweatt, Loren E. - OSHA
Sent: Saturday, May 23, 2020 3:54 PM
To: Benjamin.Young@usda.gov; Newsome, Shawna - OSEC, Washington, DC <[Shawna.New](mailto:Shawna.Newsome@usda.gov)>
Cc: O'Scannlain, Kate S - SOL <O'Scannlain.Kate.S@dol.gov>; Kilberg, Andrew G - OSEC <Kilberg.Andrew.G@dol.gov>; Wolfson, Jonathan A - ASP <Wolfson.Jonathan.A@dol.gov>
Subject: Regroup on the Attestation
Importance: High

Is there an opportunity to discuss the call we just had regarding the attestation? DOL folks are available this afternoon. Maybe 4:30, 5:00, 5:30?

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From: [Pearce, Krisann - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#); [Sweatt, Loren E. - OSHA](#)
Cc: [Nintemann, Terri - FSIS](#); [Reed, Jeremy Todd - FSIS](#); [Young, Benjamin - OGC, Washington, DC](#); [Novak, Sheila - OGC, Washington, DC](#)
Subject: RE: Updated Docs based on 11:30 Convo
Date: Thursday, May 14, 2020 10:58:00 AM
Attachments: [CovidAttestation comments 5.14.docx](#)

Attached is the most recent draft on the attestation – I think we are there😊

-k

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Sent: Wednesday, May 13, 2020 7:12 PM
To: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Nintemann, Terri - FSIS <terri.nintemann@usda.gov>; Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>; Novak, Sheila - OGC, Washington, DC <sheila.novak@usda.gov>
Subject: Re: Updated Docs based on 11:30 Convo

I appreciate it! We will stand by.

Shawna Newsome
Office of Food Safety, USDA
Cell: (b) (6)

From: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>
Sent: Wednesday, May 13, 2020 6:41:24 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Nintemann, Terri - FSIS <terri.nintemann@usda.gov>; Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>; Novak, Sheila - OGC, Washington, DC <sheila.novak@usda.gov>
Subject: RE: Updated Docs based on 11:30 Convo

I've got one person I still need to hear back from. I am not expecting problems. But want to update you all at the end of the day.

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Sent: Wednesday, May 13, 2020 10:09 AM
To: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Cc: Nintemann, Terri - FSIS <terri.nintemann@usda.gov>; Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>; Novak, Sheila - OGC, Washington, DC <sheila.novak@usda.gov>
Subject: RE: Updated Docs based on 11:30 Convo

Hi- one comment for consideration. Thanks!

Shawna Newsome

Office of Food Safety

Cell: (b) (6)

From: Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>

Sent: Tuesday, May 12, 2020 7:20 PM

To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsesome@usda.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>

Cc: Nintemann, Terri - FSIS <terri.nintemann@usda.gov>; Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>; Novak, Sheila - OGC, Washington, DC <sheila.novak@usda.gov>

Subject: RE: Updated Docs based on 11:30 Convo

Apologies for the lateness of this round of edits – I tried to insert a quick explanation for the edits.

Thanks!

-k

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsesome@usda.gov>

Sent: Monday, May 11, 2020 11:48 AM

To: Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>; Pearce, Krisann - OSHA <Pearce.Krisann@dol.gov>

Cc: Nintemann, Terri - FSIS <terri.nintemann@usda.gov>; Reed, Jeremy Todd - FSIS <jeremy.reed@usda.gov>; Young, Benjamin - OGC, Washington, DC <Benjamin.Young@usda.gov>; Novak, Sheila - OGC, Washington, DC <sheila.novak@usda.gov>

Subject: Updated Docs based on 11:30 Convo

Attached. Thanks, all!

Shawna Newsome

Chief of Staff

Office of Food Safety, USDA

1400 Independence Ave., SW

Washington, D.C. 20250

Cell: (b) (6)

Email: shawna.newsesome@usda.gov

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Brown, Christopher K. - OSHA](#)
Cc: [Lincoln, Jennifer M. \(CDC/NIOSH/OD\)](#); [Broadwater, Kendra \(CDC/NIOSH/DFSE/HETAB\)](#); [Shumate, Alice M. \(CDC/NIOSH/WSD\)](#); [Hale, Kis Robertson - FSIS](#)
Subject: RE: Updates to CDC/OSHA guidance
Date: Friday, June 26, 2020 3:11:59 PM

Hi Chris,

Thank you for the heads up! I appreciate it.

Let us know if you need anything from USDA and otherwise we look forward to the continued collaboration.

Shawna Newsome

Office of Food Safety

Cell: (b) (6)

From: Brown, Christopher K. - OSHA <Brown.Christopher.K@dol.gov>
Sent: Friday, June 26, 2020 12:37 PM
To: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>
Cc: Lincoln, Jennifer M. (CDC/NIOSH/OD) <jxw7@cdc.gov>; Broadwater, Kendra (CDC/NIOSH/DFSE/HETAB) <xgh1@cdc.gov>; Shumate, Alice M. (CDC/NIOSH/WSD) <wii5@cdc.gov>
Subject: Updates to CDC/OSHA guidance

Good afternoon, Shawna,

I'm reaching out to give USDA an early heads up that CDC and OSHA are working to update our four cobranded COVID-19 guidance documents for meat and poultry processing, manufacturing, agriculture, and seafood processing. (b) (5)

[REDACTED]

We'll aim to share updates with USDA as we move through the process; things are still preliminary.

Thanks for your continued collaboration and partnership throughout the USG response to the pandemic.

Chris

--

Christopher K. Brown, PhD, MPH, CPH

Special Assistant

Office of the Assistant Secretary

Occupational Safety & Health Administration (OSHA)

U.S. Department of Labor

(o) 202-693-2368 / (c) (b) (6)

brown.christopher.k@dol.gov

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From: [Mccoy, Todd - OHS, Washington, DC](#)
To: [Mccoy, Todd - OHS, Washington, DC](#)
Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team
Date: Thursday, July 9, 2020 2:32:25 PM
Importance: High

Reminder: If you have not done so already, please take a few minutes to [validate and prioritize our areas of interest](#) as soon as possible. We have less than 20 responses, which is insufficient to help inform our priorities going forward.

From: Mccoy, Todd - OHS, Washington, DC <todd.mccoy@usda.gov>
Sent: Tuesday, July 7, 2020 9:36 AM
To: Mccoy, Todd - OHS, Washington, DC <todd.mccoy@usda.gov>
Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team

IFSCT Members,

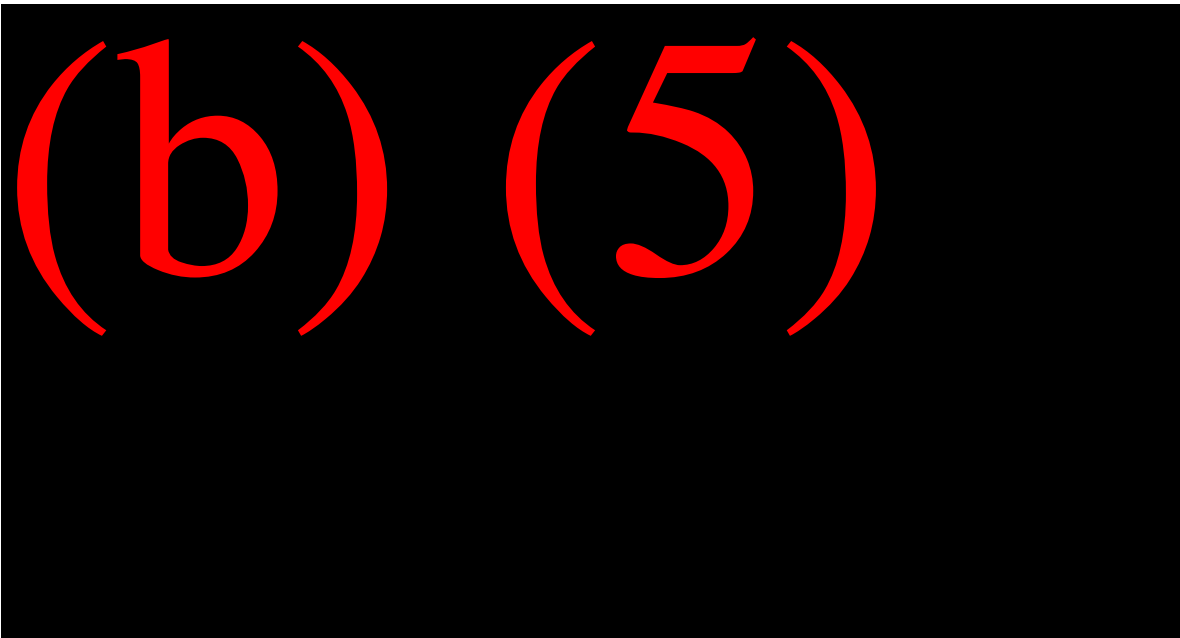
Thank you for your participation in this morning's call.

We need your feedback on two quick surveys as soon as possible:

1. [Feedback on IFSCT](#)
2. [Validate and Prioritize Areas of Interest](#)

Action Requested – Send your D/A's primary POC info to [Todd McCoy](#) – This person should have authority to speak on behalf of your D/A priorities, and have access to your D/A's rep on the National Economic Council's Food Supply Chain Policy Coordination Committee.

Below is a quick summary of today's call:



(b) (5)

Not discussed but attached for consideration, the most recent report on *COVID-19 Near-Term Issues Spotting in Food Supply Chain*.

Thank you all again for your participation, and please feel free to reach out if you have any questions.

Best,
Todd

-----Original Appointment-----

From: Mccoy, Todd - OHS, Washington, DC

Sent: Tuesday, June 16, 2020 10:16 AM

To: Interagency Food Supply Chain Team

Subject: USDA ESF #11 Interagency Food Supply Chain Team

When: Tuesday, July 7, 2020 8:00 AM-8:30 AM (UTC-05:00) Eastern Time (US & Canada).

Where: (b) (6)

Update: Attachments added to support tomorrow's call.

Purpose: (b) (5)

[Redacted]

Frequency: Every Tuesday (weekly) from 8:00 AM to 8:30 AM ET.

Location: (b) (6)

Agenda:

(b) (5)

(b) (5)

Background: The global COVID-19 pandemic and cascading supply chain impacts are unprecedented and there are unique challenges to the Food and Agriculture (FA) Sector including but not limited to worker safety; depopulation and carcass disposal; food production and processing; supply/demand/distribution; food security; cross-sector interdependencies; and related.

The FA Sector is composed of complex production, processing, and delivery systems and has the capacity to feed people and animals both within and beyond the boundaries of the United States. These food and agriculture systems are almost entirely under private ownership, operate in highly competitive global markets, strive to operate in harmony with the environment, and provide economic opportunities and an improved quality of life for American citizens and others worldwide. These factors contribute to unique challenges related to disparate and disconnected data sources to inform FSC intelligence.

The continuity of critical infrastructure sectors, including the Food and Agriculture Sector, is not a given. (b) (5)

[Redacted text block]

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From: [Mccoy, Todd - OHS, Washington, DC](#)
To: [Mccoy, Todd - OHS, Washington, DC](#)
Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team
Date: Tuesday, July 7, 2020 9:38:33 AM
Attachments: [2020.07.03 Update 34 - Near Term Issue Meat Supply Chain.pdf](#)

IFSCT Members,

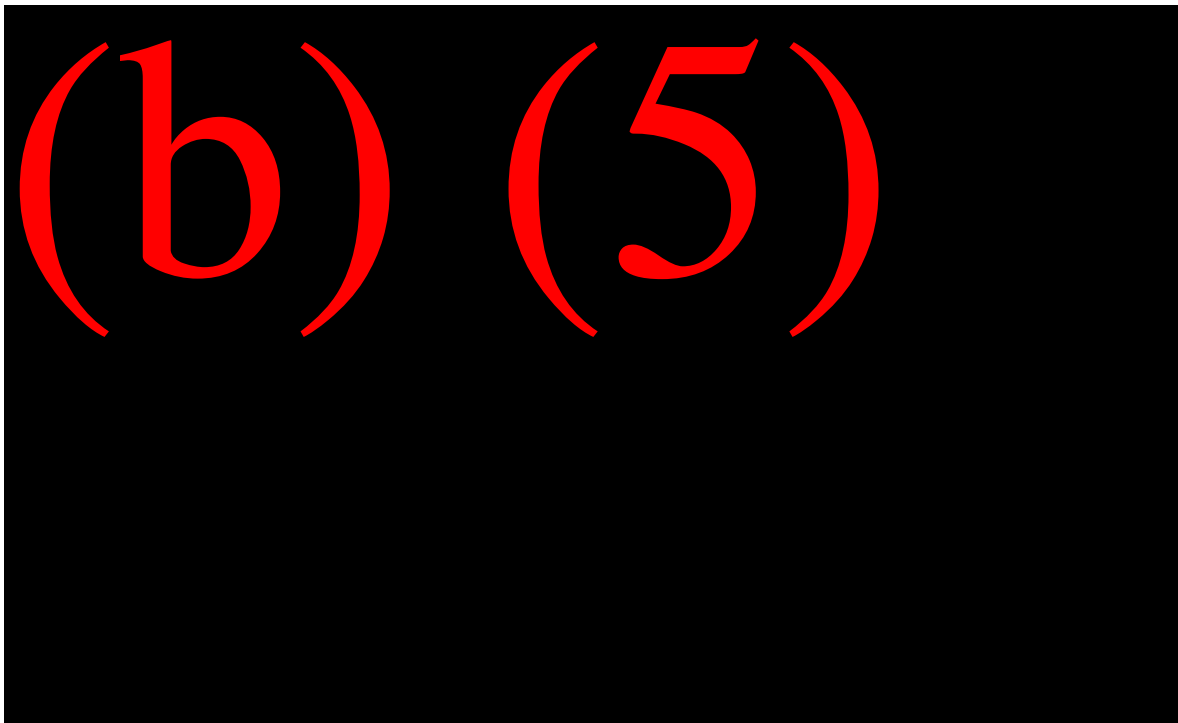
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Thank you all again for your participation, and please feel free to reach out if you have any questions.

Best,
Todd

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From: Mccoy, Todd - OHS, Washington, DC

Sent: Tuesday, June 16, 2020 10:16 AM

To: Interagency Food Supply Chain Team

Subject: USDA ESF #11 Interagency Food Supply Chain Team

When: Tuesday, July 7, 2020 8:00 AM-8:30 AM (UTC-05:00) Eastern Time (US & Canada).

Where: (b) (6)

Update: Attachments added to support tomorrow's call.

Purpose: (b) (5)

[Redacted]

Frequency: Every Tuesday (weekly) from 8:00 AM to 8:30 AM ET.

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From: [Mccoy, Todd - OHS, Washington, DC](#)
To: Todd McCoy; (b) (6)



Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team
Date: Tuesday, June 23, 2020 9:28:44 AM
Attachments: [CDAP Access Instructions_200605.pdf](#)
[DAWG MAX Access Instructions_200605.pdf](#)

IFSCT Members,

Per this morning's call, attached are two sets of instructions related to the demo provided:

- **COVID-19 Data and Assessment Portal (CDAP) Access Instructions** –This provides instructions for accessing the Data and Assessment Working Group's (DAWG) CDAP, which is the tool demo'ed this morning.
 - The first step in the process is to request access to the CDAP tool by emailing DAWG@anl.gov. In your request, you must provide your name and organizations. Access is free to all federal D/As.
- **DAWG MAX Access Instructions** – This provides instructions on how to access the DAWG's website on MAX.gov. MAX.gov is a government-wide suite of advanced collaboration, information sharing and data collection tools used to facilitate cross-government collaboration and knowledge management.

If anyone would like to follow up with SBA on their out brief this morning, please contact Lynda Lowe at SBA's Office of Disaster Assistance by emailing her at lynda.lowe@sba.gov.

Please let us know if there are any addition topics or questions that should be addressed in next week's meeting.

Thank you for participating in this morning's call, and we look forward to hearing from you next week.

Best,
Todd

From: Mccoy, Todd - OHS, Washington, DC
Sent: Tuesday, June 23, 2020 8:01 AM
To: IFSCT
Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team

IFSCT Members,

Good morning!

Please follow this link below to view the demo of the DAWG Analytics Portal.

WebEx: (b) (6)

Thanks,
Todd

-----Original Appointment-----

From: Mccoy, Todd - OHS, Washington, DC
Sent: Tuesday, June 16, 2020 10:16 AM
To: Interagency Food Supply Chain
Subject: USDA ESF #11 Interagency Food Supply Chain Team
When: Tuesday, June 23, 2020 8:00 AM-8:30 AM (UTC-05:00) Eastern Time (US & Canada).
Where: (b) (6)

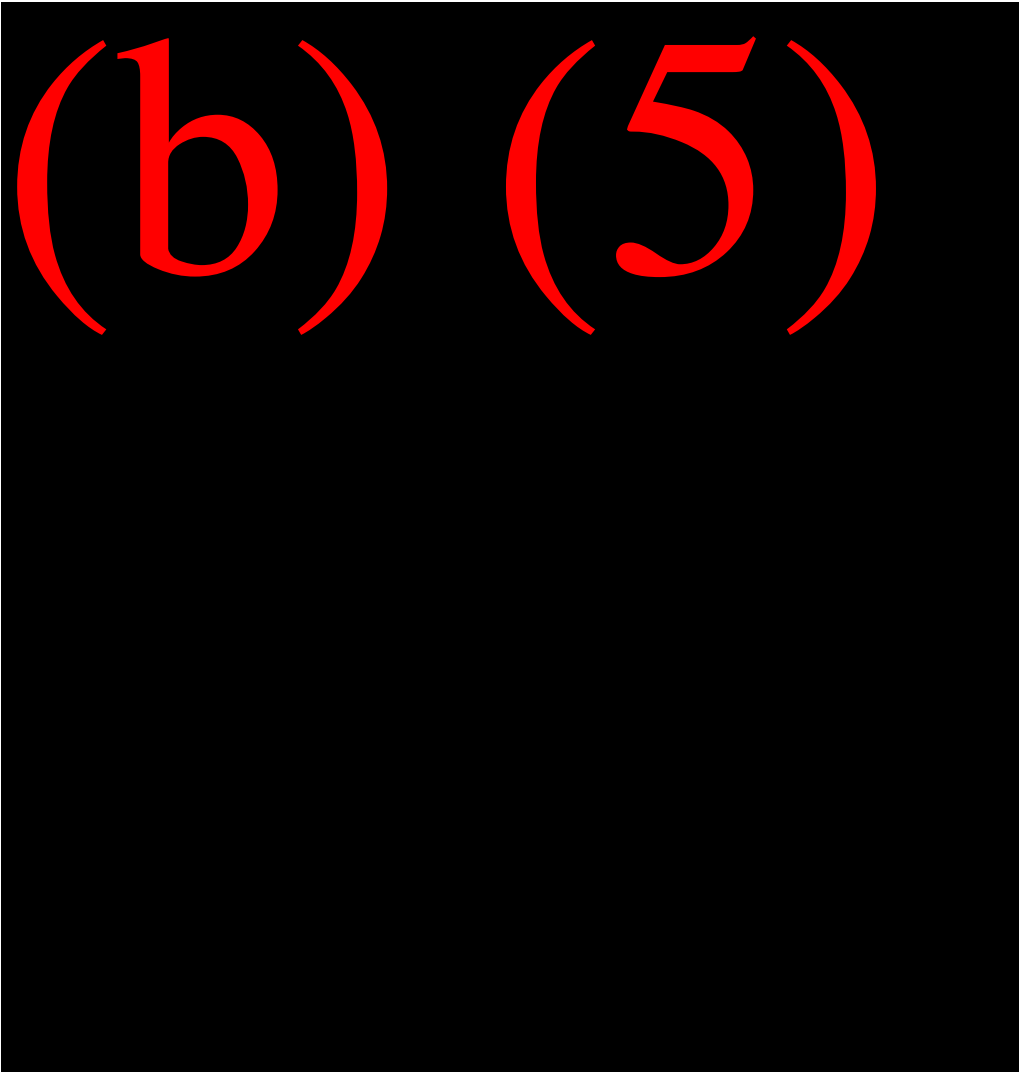
Purpose: (b) (5)

[Redacted]

Frequency: Every Tuesday (weekly) from 8:00 AM to 8:30 AM ET.

Location: (b) (6)

Agenda:



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[REDACTED]

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From: [Mccoy, Todd - OHS, Washington, DC](#)
To: [Mccoy, Todd - OHS, Washington, DC](#)
Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team
Date: Friday, July 10, 2020 11:35:42 AM

IFSCT Members,

Based on feedback we will reschedule our weekly IFSCT meetings to reoccur at a later time. Click [here](#) and select a later day/time that best fits your weekly schedule. If we get enough responses today, we will reschedule our next meeting which is currently set for Tuesday (July 14) at 8:00 AM ET.

If you have not done so already, please take a few minutes to [validate and prioritize our areas of interest](#).

Best,
Todd

From: Mccoy, Todd - OHS, Washington, DC
Sent: Thursday, July 9, 2020 2:32 PM
To: Mccoy, Todd - OHS, Washington, DC <todd.mccoy@usda.gov>
Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team
Importance: High

Reminder: If you have not done so already, please take a few minutes to [validate and prioritize our areas of interest](#) as soon as possible. We have less than 20 responses, which is insufficient to help inform our priorities going forward.

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Sent: Tuesday, July 7, 2020 9:36 AM
To: Mccoy, Todd - OHS, Washington, DC <todd.mccoy@usda.gov>
Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team

IFSCT Members,

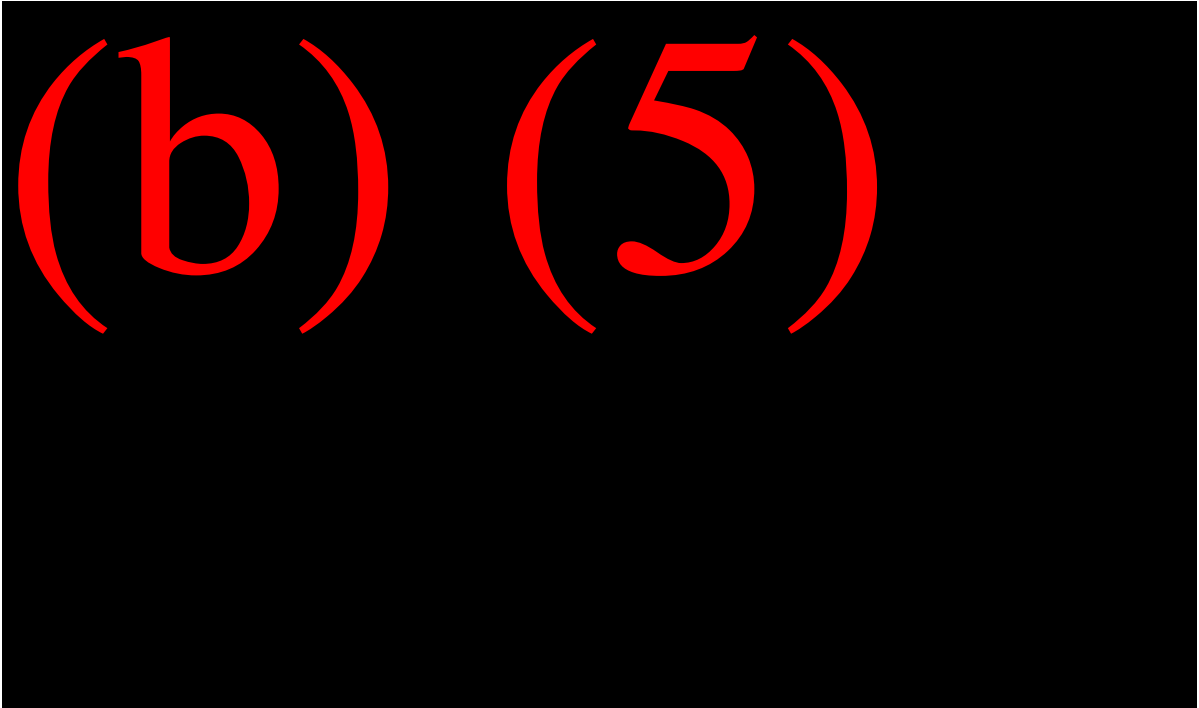
Thank you for your participation in this morning's call.

We need your feedback on two quick surveys as soon as possible:

1. [Feedback on IFSCT](#)
2. [Validate and Prioritize Areas of Interest](#)

Action Requested – Send your D/A's primary POC info to [Todd McCoy](#) – This person should have authority to speak on behalf of your D/A priorities, and have access to your D/A's rep on the National Economic Council's Food Supply Chain Policy Coordination Committee.

Below is a quick summary of today's call:



Not discussed but attached for consideration, the most recent report on *COVID-19 Near-Term Issues Spotting in Food Supply Chain*.

Thank you all again for you participation, and please feel free to reach out if you have any questions.

Best,
Todd

-----Original Appointment-----

From: Mccoy, Todd - OHS, Washington, DC

Sent: Tuesday, June 16, 2020 10:16 AM

To: Interagency Food Supply Chain Team

Subject: USDA ESF #11 Interagency Food Supply Chain Team

When: Tuesday, July 7, 2020 8:00 AM-8:30 AM (UTC-05:00) Eastern Time (US & Canada).

Where: (b) (6)

Update: Attachments added to support tomorrow's call.

Purpose: (b) (5)

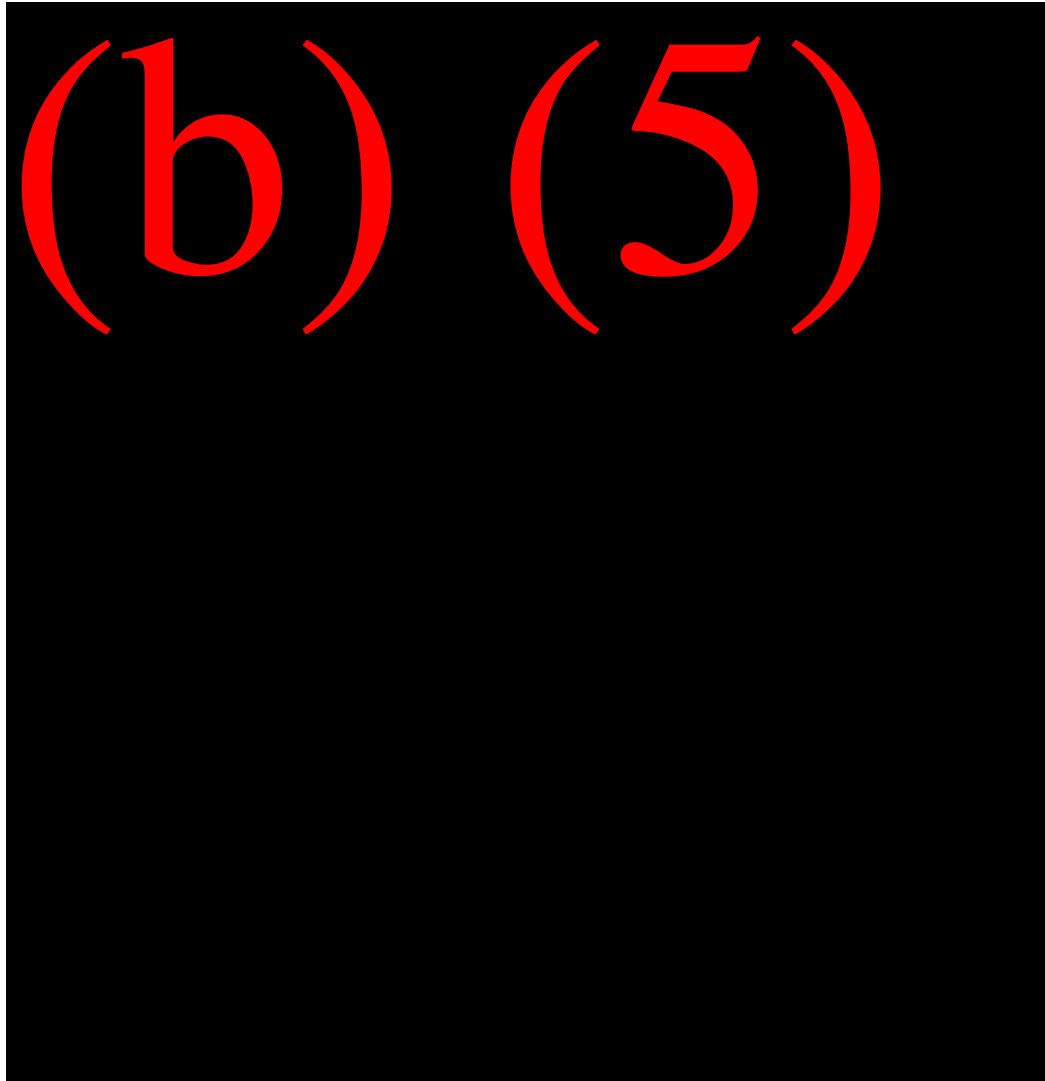
[Redacted text block consisting of three horizontal black bars]

(b) (5)

Frequency: Every Tuesday (weekly) from 8:00 AM to 8:30 AM ET.

Location: (b) (6)

Agenda:



Background: The global COVID-19 pandemic and cascading supply chain impacts are unprecedented and there are unique challenges to the Food and Agriculture (FA) Sector including but not limited to worker safety; depopulation and carcass disposal; food production and processing; supply/demand/distribution; food security; cross-sector interdependencies; and related.

The FA Sector is composed of complex production, processing, and delivery systems and has the capacity to feed people and animals both within and beyond the boundaries of the United States. These food and agriculture systems are almost entirely under private ownership, operate in highly competitive global markets, strive to operate in harmony with the environment, and provide economic opportunities and an improved quality of life for American citizens and others worldwide. These factors contribute to unique challenges related to disparate and disconnected data sources to inform FSC intelligence.

The continuity of critical infrastructure sectors, including the Food and Agriculture Sector, is not a given. (b) (5)

[REDACTED]

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From: [Sweatt, Loren E. - OSHA](#)
To: [Newsome, Shawna - OSEC, Washington, DC](#); [Hearl, Frank J. \(CDC/NIOSH/OD\)](#)
Subject: RE: USDA, FDA Strengthen U.S. Food Supply Chain Protections During COVID-19 Pandemic
Date: Tuesday, May 19, 2020 6:53:00 PM

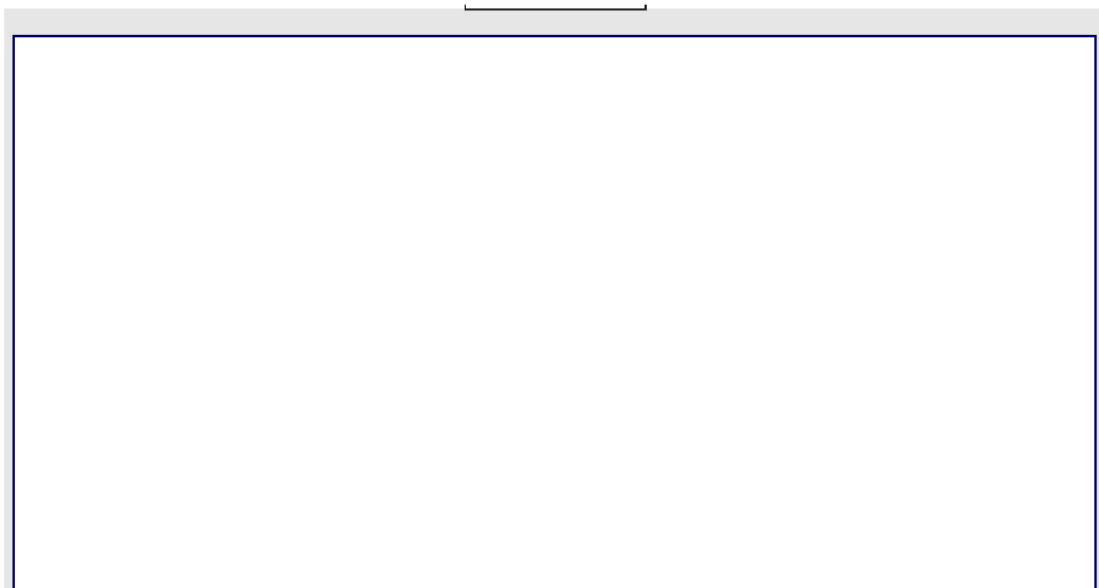
Thanks. Our hearing was postponed. (b) (6) ?

From: Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsme@usda.gov>
Sent: Tuesday, May 19, 2020 6:09 PM
To: Hearl, Frank J. (CDC/NIOSH/OD) <fjh1@cdc.gov>; Sweatt, Loren E. - OSHA <Sweatt.Loren.E@dol.gov>
Subject: Fwd: USDA, FDA Strengthen U.S. Food Supply Chain Protections During COVID-19 Pandemic

Fyi.

Shawna Newsome
Office of Food Safety, USDA
Cell: (b) (6)

From: USDA Office of Communications <feedback@oc.usda.gov>
Sent: Tuesday, May 19, 2020 6:03 PM
To: Newsome, Shawna - OSEC, Washington, DC
Subject: USDA, FDA Strengthen U.S. Food Supply Chain Protections During COVID-19 Pandemic



USDA, FDA Strengthen U.S. Food Supply Chain Protections During COVID-19 Pandemic

(Washington, D.C.) May 19, 2020

The following statement is attributed to Mindy Brashears, Ph.D., USDA Under Secretary for Food Safety, and Frank Yiannas, FDA Deputy Commissioner for Food Policy and Response.

As the COVID-19 pandemic response continues, the U.S. Department of Agriculture and the U.S. Food and Drug Administration have been working around the clock on many fronts to support the U.S. food and agriculture sector so that Americans continue to have access to a safe and robust food supply. As a next step in carrying out Executive

Order 13917, the USDA and FDA today announced a [Memorandum of Understanding \(MOU\)](#) to help prevent interruptions at FDA-regulated food facilities, including fruit and vegetable processing.

This is an important preparedness effort as we are approaching peak harvesting seasons, when many fruits and vegetables grown across the U.S. are sent to be frozen or canned. The MOU creates a process for the two agencies to make determinations about circumstances in which the USDA could exercise its authority under the Defense Production Act (DPA) with regard to certain domestic food resource facilities that manufacture, process, pack, or hold foods, as well as to those that grow or harvest food that fall within the FDA's jurisdiction.

While the FDA will continue to work with state and local regulators in a collaborative manner, further action under the DPA may be taken, should it be needed, to ensure the continuity of our food supply. As needed, the FDA will work in consultation with state, local, tribal and territorial regulatory and public health partners; industry or commodity sector; and other relevant stakeholders (e.g. Centers for Disease Control and Prevention, Occupational Safety and Health Administration) to chart a path toward resuming and/or maintaining operations while keeping employees safe.

We are extremely grateful to essential workers for everything they do every day to keep our pantries, refrigerators and freezers stocked. All of the food and agriculture sector -- whether it is regulated by the USDA or FDA -- are considered critical infrastructure, and it is vital for the public health that they continue to operate in accordance with guidelines from the CDC and OSHA regarding worker health and safety. As we work to get through the current challenge together, we remain committed to workers' safety, as well as ensuring the availability of foods, and that our food remains among the safest in the world.

Additional Information

On April 28, 2020, President Donald J. Trump signed Executive Order 13917, Delegating Authority Under the Defense Production Act with Respect to the Food Supply Chain Resources During the National Emergency Caused by the Outbreak of COVID-19, delegating the powers of the President under the DPA to the Secretary of Agriculture to ensure continuity of operations for our nation's food supply chain. The Executive Order gave the Secretary of Agriculture the authority to utilize the DPA if needed to require the fulfillment of contracts at food processing facilities. The MOU makes clear that the FDA will work with stakeholders to monitor the food supply for food resources not under the USDA's exclusive jurisdiction in order to prevent interruptions at FDA-regulated food facilities.

This action is another in a series of proactive steps the USDA and FDA have taken to maximize food availability following unprecedented disruptions the COVID-19 pandemic has caused to food supply chains that have been established and refined for decades.

Supporting Industry and Protecting Frontline Workers

Our nation's food and agriculture facilities and workers play an integral role in the

continuity of our food supply chain.

The USDA and FDA have been working to ensure that frontline workers in food facilities and retailers that have remained on the job during this crisis have the information and resources they need for business continuity and to continue working safely, which includes mitigating the risk of spreading COVID-19. We continue to provide information and update frequently asked questions on both the [FDA](#) and [USDA's](#) websites.

We will continue to work with facilities and farms, CDC, OSHA, and state, tribal, and local officials to ensure facilities and farms are implementing practices consistent with federal worker safety guidelines to keep employees safe and continue operations.

We are working with our federal partners who have the authority and expertise over worker safety to develop information on protecting worker health. We are also working with other federal partners to assist the food and agriculture industry in addressing shortages of personal protective equipment (PPE), cloth face coverings, disinfectants and sanitation supplies.

Monitoring and Securing Human and Animal Food Supply Chains 24/7

Throughout the pandemic, the USDA and FDA have been closely monitoring the food supply chain for shortages in collaboration with industry and our federal and state partners. We are in regular contact with food manufacturers and grocery stores.

We have issued guidances to ensure [regulatory flexibility](#) to safely reroute food that typically would be bought in bulk by food facilities and restaurants, like [eggs](#) and [flour](#), directly to [consumers](#).

Food Safety Reminders for Every American

As we continue to respond to COVID-19, we want to remind consumers that there is no evidence that COVID-19 has been transmitted by food or food packaging, as well as the importance of taking precautionary food safety steps to protect against foodborne illness pathogens such as *Salmonella* and *E. Coli*.

With respect to the safety of food across the U.S., both the USDA and FDA continue to use their respective authorities, including conducting inspections, as appropriate. The agencies also continue to monitor foods for hazards, work with industry on any potential or reported issues in their facilities, and conduct food recalls when appropriate. This applies to both domestically produced food and food that is imported from other countries.

Unlike foodborne gastrointestinal (GI) viruses like norovirus and hepatitis A that often make people ill through contaminated food, foodborne exposure is not known to be a route of transmission for SARS-CoV-2, which causes COVID-19.

With respect to foodborne pathogens, the CDC, FDA and FSIS continue to work with state and local partners to investigate foodborne illness and outbreaks. During this coronavirus outbreak, we will continue to operate to prepare for, coordinate and carry

out response activities to incidents of foodborne illness in both human and animal food.

Additional Resources:

- [USDA's COVID-19 Response webpage](#)
- [FDA's COVID-19 Response webpage](#)
- [USDA's Food Supply and COVID-19 webpage](#)
- [FDA's Food Safety and COVID-19 webpage](#)
- [FDA's Voices Piece on Food and COVID-19](#)
- [FDA: Best Practices for Food Businesses During COVID-19](#)
- [Contact the FDA CFSAN Information Center](#)

###



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From: [Mccoy, Todd - OHS, Washington, DC](#)
To: Todd McCoy; (b) (6)

[REDACTED]

Subject: RE: USDA ESF #11 Interagency Food Supply Chain Team
Date: Tuesday, June 23, 2020 8:06:45 AM

IFSCT Members,

Good morning!

Please follow this link below to view the demo of the DAWG Analytics Portal.

WebEx: (b) (6)

Thanks,
Todd

-----Original Appointment-----

From: Mccoy, Todd - OHS, Washington, DC
Sent: Tuesday, June 16, 2020 10:16 AM
To: Interagency Food Supply Chain
Subject: USDA ESF #11 Interagency Food Supply Chain Team
When: Tuesday, June 23, 2020 8:00 AM-8:30 AM (UTC-05:00) Eastern Time (US & Canada).
Where: (b) (6)

Purpose: (b) (5)

(b) (5)
[Redacted]
[Redacted]
[Redacted]
[Redacted]

Frequency: Every Tuesday (weekly) from 8:00 AM to 8:30 AM ET.

Location: (b) (6) [Redacted]

Agenda:

(b) (5)

Background: The global COVID-19 pandemic and cascading supply chain impacts are unprecedented and there are unique challenges to the Food and Agriculture (FA) Sector including but not limited to worker safety; depopulation and carcass disposal; food production and processing; supply/demand/distribution; food security; cross-sector interdependencies;

and related.

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OPEN SARS-CoV-2 failure to infect or replicate in mosquitoes: an extreme challenge

Yan-Jang S. Huang^{1,2}, Dana L. Vanlandingham^{1,2}, Ashley N. Bilyeu^{1,2}, Haelea M. Sharp^{1,2}, Susan M. Hettenbach² & Stephen Higgs^{1,2✉}

This research addresses public speculation that SARS-CoV-2 might be transmitted by mosquitoes. The World Health Organization has stated “To date there has been no information nor evidence to suggest that the new coronavirus could be transmitted by mosquitoes”. Here we provide the first experimental data to investigate the capacity of SARS-CoV-2 to infect and be transmitted by mosquitoes. Three widely distributed species of mosquito; *Aedes aegypti*, *Ae. albopictus* and *Culex quinquefasciatus*, representing the two most significant genera of arbovirus vectors that infect people, were tested. We demonstrate that even under extreme conditions, SARS-CoV-2 virus is unable to replicate in these mosquitoes and therefore cannot be transmitted to people even in the unlikely event that a mosquito fed upon a viremic host.

The question has been asked as to whether or not SARS-CoV-2, the causative agent of COVID-19, can infect and be transmitted by mosquitoes. The WHO has definitively stated that mosquitoes cannot transmit the virus¹, and in interviews, various experts have unanimously and definitively also dispelled the suggestion that SARS-CoV-2 could be transmitted by mosquitoes. The presumption may be based on various observations and facts extrapolated from other coronaviruses. For example, neither the closely related SARS-CoV nor MERS produce the level of virus in the blood that for typical arthropod-borne viruses such as dengue and yellow fever, would be regarded as high enough to infect mosquitoes. Recent studies with infected humans and non-human primates infected with SARS-CoV-2, found no detectable virus in peripheral blood^{2,3}. Lack of viremia is also suggested by the fact that neither SARS-CoV nor MERS infections have resulted from blood transfusions or organ transplantations. Since mechanical transmission of viruses by arthropods requires a very high viremia⁴, even if mosquitoes were interrupted when feeding on a SARS-CoV-2 infected person, the mouthparts would not be contaminated. Although we do not know the duration of virus infectivity on contaminated surfaces, mechanical transmission by non-hematophagous arthropods seems highly unlikely, and even if not impossible, would result in very few, if any human infections, and not be epidemiologically relevant. Despite the lack of detectable viremia, experiments to determine the potential role of mosquitoes in SARS-CoV-2 transmission, are necessary because previous experiments have demonstrated that mosquitoes may become infected with viruses even when exposed to levels of infectious virus that are below the level of detection⁵⁻⁷.

To be a biological vector of viruses, mosquitoes must take up sufficient virus to infect midgut epithelial cells, and the virus must then disseminate to infect other organs in the hemocoel, notably the salivary glands. Overcoming the midgut infection and escape barriers is essential for a virus to be transmissible by mosquitoes. If these barriers are bypassed by direct inoculation of virus into the hemocoel, then even non-susceptible mosquitoes can be infected. Intrathoracic inoculation^{8,9} of virus directly into the hemocoel can accomplish short-term infection of insects that could never be naturally infected because they do not feed on blood. These include not only non-hematophagous mosquitoes such as *Toxorhynchites* spp, but also male mosquitoes and even beetles and butterflies^{10,11}. The use of intrathoracic inoculation, also addressed published reports that the natural physical breaching of the midgut wall by filarial, may enable a disseminated coinfection of viruses in resistant mosquitoes¹².

Similar to over 500 viruses that are transmitted by arthropods¹³, with the exception of African swine fever virus, coronaviruses have an RNA genome. In spite of the recovery of coronavirus or coronavirus-like agents

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Species	Inoculum	Time (days post infection)					
		0*	1	3	7	10	14
<i>Ae. aegypti</i>	Mock**	0.0% (0/6)	0.0% (0/3)	0.0% (0/5)	0.0% (0/5)	0.0% (0/6)	0.0% (0/5)
	SARS-CoV-2	83.3% (5/6)	0.0% (0/17)	0.0% (0/17)	0.0% (0/24)	0.0% (0/26)	0.0% (0/27)
<i>Ae. albopictus</i>	Mock**	0.0% (0/6)	0.0% (0/4)	0.0% (0/2)	0.0% (0/4)	0.0% (0/2)	0.0% (0/5)
	SARS-CoV-2	83.3% (5/6)	7.1% (1/14)	0.0% (0/15)	0.0% (0/20)	0.0% (0/21)	0.0% (0/32)
<i>Cx. quinquefasciatus</i>	Mock**	0.0% (0/3)	0.0% (0/1)	N/A	0.0% (0/1)	N/A	0.0% (0/1)
	SARS-CoV-2	100.0% (3/3)	0.0% (0/17)	0.0% (0/17)	0.0% (0/25)	0.0% (0/28)	0.0% (0/25)

Table 1. Recovery rates of SARS-CoV-2 in mosquitoes receiving intrathoracic injection. * Mosquitoes obtained at day 0 post infection were collected within 2 h from the time of intrathoracic injection. ** All mock control groups of mosquitoes received Leibovitz's L-15 media.

from various arthropods^{14,15}, no virus in the family has been isolated from mosquitoes. To date, only one report related to epidemic coronaviruses and mosquitoes has been published¹⁶. This study that evaluated the potential use of mosquitoes for surveillance, included feeding of MERS virus to *Anopheles gambiae* mosquitoes. Residual viral RNA, probably in the remains of the bloodmeal in the midgut, was detected up to 1-day post-feeding. Similarly, positive PCR detection was observed for *Bacillus anthracis*, *Trypanosoma brucei gambiense*, and Zika virus, none of which infect or are transmitted by *An. gambiae*. Levels of detected RNA were equal to or below the input level, indicating a lack of replication. By analyzing samples using in vitro cultivation, rather than using molecular approaches, we focused specifically on detection of infectious virus rather than on RNA. As illustrated by, for example, the use of inactivation techniques specifically developed to enable safe handling and shipping of viral material, the mere presence of RNA does not mean that any infectious virus is actually present. It is well known that viral RNA can be detected in mosquitoes simply because they have fed on a viremic host, and so RNA detection should never be interpreted as proof of mosquito susceptibility to infection and competence to transmit the virus.

Results

In this study, the susceptibility of three mosquito species, *Ae. aegypti*, *Ae. albopictus* and *Cx. quinquefasciatus*, were determined through the intrathoracic inoculation with SARS-CoV-2. Infectious viruses were recovered from 13/15 mosquitoes collected within two hours of inoculation. It is possible, that in the two negative mosquitoes, the inoculated virus lost infectivity during the holding period. No virus was detected in the 277 inoculated mosquitoes collected and titrated at time points beyond 24 h, suggesting a rapid loss of infectivity and the lack of replication after injection. From a total of 48 mosquitoes analyzed, infectious viruses were only recovered from one *Ae. albopictus* collected at 24 h post-inoculation. The quantity of infectious virus in this mosquito corresponded to the amount of inocula, producing infectious titers at approximately 1.5 logTCID₅₀/ml. No virus was detected in control L-15 medium inoculated mosquitoes. Collectively, our findings suggest that mosquitoes in the *Aedes* and *Culex* genera are refractory to SARS-CoV-2 and unlikely to contribute to viral maintenance and transmission in nature (Table 1).

Discussion

The most extreme approach for viral challenge of mosquitoes, namely intrathoracic inoculation, was used as an ultimate test of the capacity of SARS-CoV-2 to infect and replicate in mosquitoes. The hypothesis was that if the virus did not replicate in mosquitoes after intrathoracic inoculation, then even if mosquitoes did feed on viremic people, and the virus disseminated from the midgut, the lack of replication would preclude the possibility of biological transmission. Three widely distributed species of mosquito, representing the two most significant genera of arbovirus vectors that infect people, were tested. All three of the species: *Aedes aegypti*, *Ae. albopictus*, and *Culex quinquefasciatus* are present in China, the country of origin of SARS-CoV-2. Samples collected within two hours of inoculation confirmed efficient delivery of infectious viruses to mosquitoes. Based upon the lack of detectable infectious virus in any of the 277 samples collected at all time points beyond 24 h post-inoculation, we conclude that SARS-CoV-2 is unable to replicate in mosquitoes and that even if a mosquito fed on a person with virus in the blood, that the mosquito would not be a vector if feeding on a naïve host.

Methods

Virus: SARS-CoV-2 virus WA1/2020 strain was obtained from BEI Resources (Catalog # NR-52281). Virus was propagated in Vero76 cells at the approximate multiplicity of infection of 0.01. Using serial tenfold dilutions in 96-well plates¹⁷, infectious titers of viral stocks used for intrathoracic injection were approximately 5.5 logTCID₅₀/ml.

Mosquitoes: The colonized *Aedes aegypti* strain Rex D, Higgs white eye was originally obtained from Puerto Rico¹⁸, *Ae. albopictus* generation F11 originated from New Jersey, and *Culex quinquefasciatus* F43 were from Florida^{19,20}. All mosquitoes were reared at 28 °C, relative humidity of 80% and a 12 h light:12 h dark photoperiod. These colonized mosquitoes have proven to be susceptible to several arboviruses^{19,21–26}.

Viral challenge of mosquitoes: For intrathoracic inoculation⁹, mosquitoes were cold-anaesthetized on ice, transferred to a secure glove box, and then inoculated with approximately 0.5 µl of viral stock. It was anticipated that each mosquito received approximately 2.0 logTCID₅₀/ml of infectious viruses. L-15 medium was inoculated

as a negative control. The results were compiled from two experiments using *Ae. aegypti* and *Ae. albopictus* and one experiment using *Cx. quinquefasciatus*. Experimentally challenged mosquitoes were maintained and sampled under conditions as described above. Mosquitoes were individually triturated in 1 ml of medium using a TissueLyser II platform (Qiagen, Valencia, CA), and titrated on Vero cells as previously described.

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Published online: 17 July 2020

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Acknowledgements

This work was performed in the ACL-3 insectary at Kansas State University’s Biosecurity Research Institute. The research was in part supported by the State of Kansas National Bio and Agro-defense Facility (NBAF) Transition Fund.

Author contributions

S.H., D.L.V., and Y.S.H. conceived the study. Y.S.H., A.B., H.M.S., and S.H. executed the experimental plans. D.L.V. provided financial support and reviewed the manuscript. S.M.H. prepared approvals for the research, coordinated experiments, and prepared manuscript. All authors reviewed the manuscript.

Competing interests

The authors declare no competing interests.

Additional information

Correspondence and requests for materials should be addressed to S.H.

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From: [Mccoy, Todd - OHS, Washington, DC](#)
To: [Mccoy, Todd - OHS, Washington, DC](#)
Subject: SARS-CoV-2 fails to replicate in mosquitoes
Date: Monday, July 20, 2020 8:25:08 AM
Attachments: [Mosquito SARSCOV2experiment -Scientific Reports.pdf](#)

FYI: Mosquitoes are not seen as a likely transition vector for SARS-CoV-2, as published by the Kansas State University's Biosecurity Research Institute last Friday.

Abstract: This research addresses public speculation that SARS-CoV-2 might be transmitted by mosquitoes. The World Health Organization has stated "To date there has been no information nor evidence to suggest that the new coronavirus could be transmitted by mosquitoes". Here we provide the first experimental data to investigate the capacity of SARS-CoV-2 to infect and be transmitted by mosquitoes. Three widely distributed species of mosquito; *Aedes aegypti*, *Ae. albopictus* and *Culex quinquefasciatus*, representing the two most significant genera of arbovirus vectors that infect people, were tested. We demonstrate that even under extreme conditions, SARS-CoV-2 virus is unable to replicate in these mosquitoes and therefore cannot be transmitted to people even in the unlikely event that a mosquito fed upon a viremic host.

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(b) (5)

(b) (5)

(b) (5)

From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#); [Hearl, Frank J. \(CDC/NIOSH/OD\)](#)
Subject: Self assessment checklist
Date: Thursday, April 30, 2020 8:26:12 AM
Attachments: [SelfAssessmentChecklist.docx](#)

DRAFT/DELIBERATIVE

Loren, Frank,

Mindy has put together a checklist for establishments to use for self-assessment of their mitigation plans. (b) (5)

. Let me know if you guys have any thoughts/edits. Thanks!

Shawna Newsome

Chief of Staff

Office of Food Safety, USDA
1400 Independence Ave., SW
Washington, D.C. 20250

Cell: (b) (6)

Email: shawna.newsome@usda.gov

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From: [Days-Austin, Rosalynn C - APHIS](#)
Cc: [Stiefel, David - OHS, Washington, DC](#); [Days-Austin, Rosalynn C - APHIS](#)
Subject: Survey-USDA ESF #11 (Agriculture and Natural Resources) INTERAGENCY FOOD SUPPLY CHAIN TEAM (ISFT)
Date: Thursday, May 21, 2020 2:30:14 PM
Importance: High

All,

Thank you so much for your participation on the ESF #11 Interagency Food Supply Chain Team. As we are continuing to build momentum, I would like to take the temperature of our members. I am working with the standing, and new, working groups and want to make sure that our team is hitting the mark on the current needs. **With that, I request that you all respond to David Stiefel (david.stiefel@usda.gov) by COB tomorrow (5/22) with your responses to the following short survey:**

- (b) (5) [REDACTED]
- [REDACTED]
- [REDACTED]

Thank you so much for your help making this group as useful as possible.

Have a great rest of your day.

Sincerely,

Rosalynn Days-Austin
ESF #11 COVID-19 Response
United States Department of Agriculture (USDA)
Email: rosalynn.days-austin@usda.gov
BB: (b) (6) [REDACTED]

Emergency Support Function #11 (ESF #11) - Agriculture and Natural Resources works during actual and potential incidents to provide nutrition assistance; respond to animal and agricultural health issues; provide technical expertise, coordination and support of animal and agricultural emergency management; ensure the safety and defense of the Nation's supply of meat, poultry, and processed egg products; and ensure the protection of natural and cultural resources and historic properties.

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From: [Newsome, Shawna - OSEC, Washington, DC](#)
To: [Sweatt, Loren E. - OSHA](#); [Pearce, Krisann - OSHA](#)
Cc: [Nintemann, Terri - FSIS](#); [Reed, Jeremy Todd - FSIS](#); [Young, Benjamin - OGC, Washington, DC](#); [Novak, Sheila - OGC, Washington, DC](#)
Subject: Updated Docs based on 11:30 Convo
Date: Monday, May 11, 2020 11:48:09 AM
Attachments: [Draft USDAOSHA Attestation Letter 5.10.docx](#)
[CovidAttestation comments5.10.docx](#)

Attached. Thanks, all!

Shawna Newsome

Chief of Staff

Office of Food Safety, USDA
1400 Independence Ave., SW
Washington, D.C. 20250

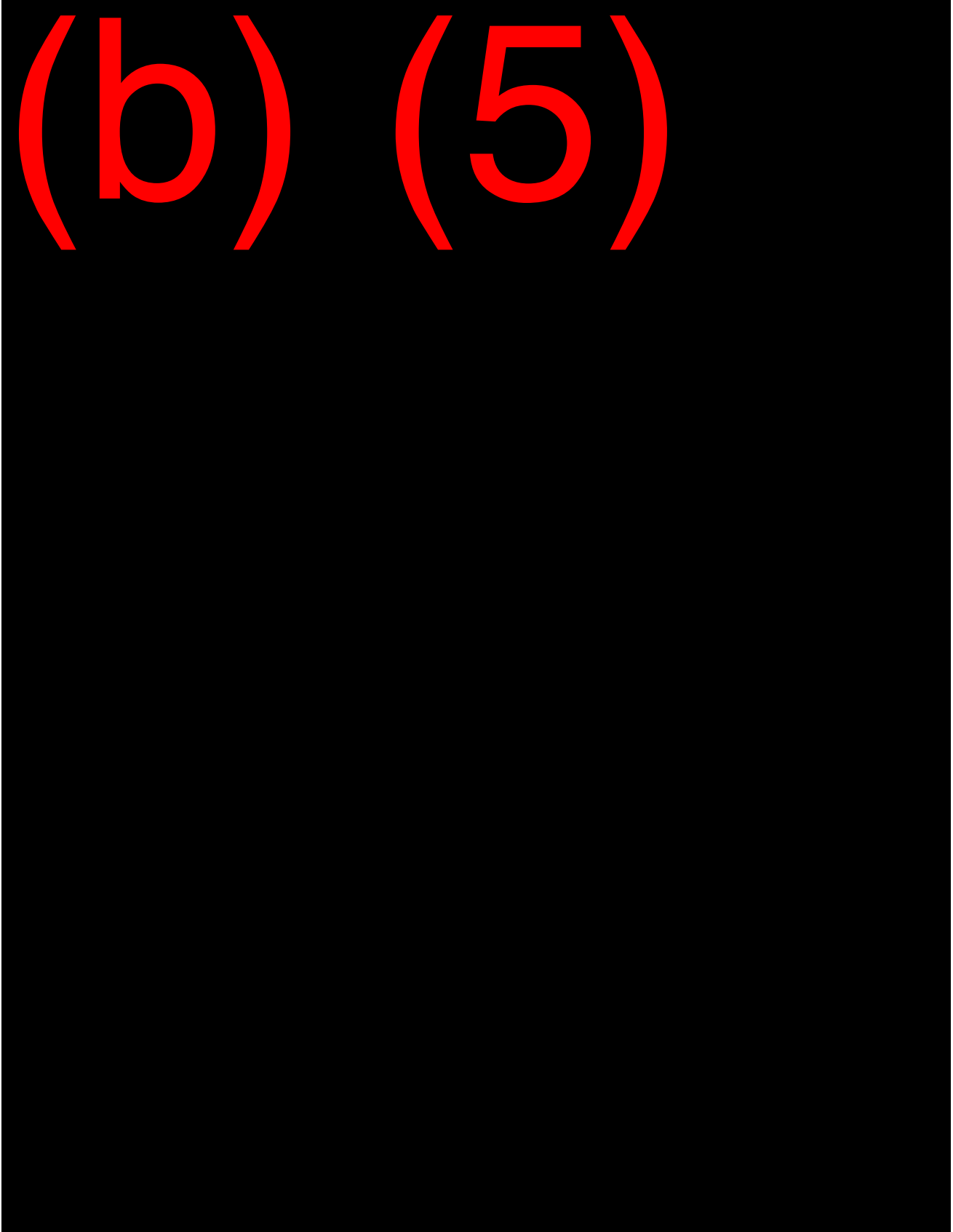
Cell: (b) (6)

Email: shawna.newsome@usda.gov

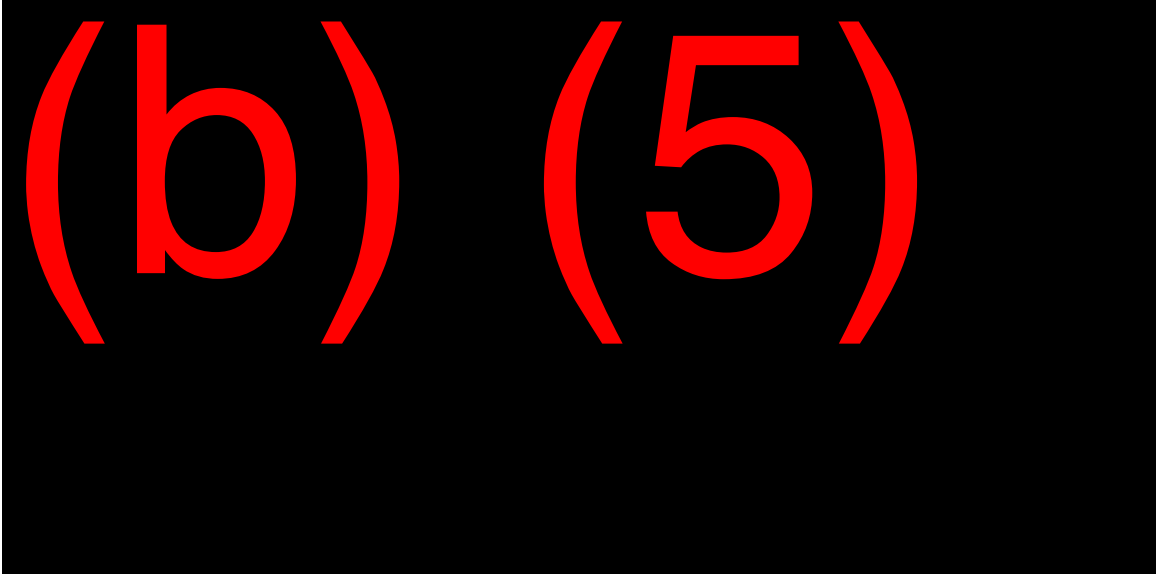
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(b) (5)



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Signature: _____ Date: _____