

KENAN **INSIGHTS** FACT SHEET

COVID-19 and the Global Food Supply Chain

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The food supply chain may recover more slowly than some other industry supply chains due to precautions being implemented to prevent the spread of COVID-19. The Food and Drug Administration has issued guidelines for retail food stores, restaurants and food pick-up and delivery services. These include recommendations such as^{1,2}:

- Reopening restaurants at reduced capacity to ensure social distancing
- Offering “no touch” delivery
- Wearing masks or face coverings

The challenge of ensuring a safe food supply change becomes even more complicated if employees test positive for COVID-19. This has prompted some grocers to take extra precautions to prevent the spread of disease. For example, FreshDirect updated its policy on touchless delivery after one of its warehouse employees tested positive for coronavirus. These updated procedures include³:

- Suspending collection of FreshDirect bags
- No longer requesting a customer signature for most orders
- Prohibiting delivery personnel from entering residences

The South Korean Centers for Disease Control and Prevention (KCDC) released infection-tracing data of public venues visited by confirmed COVID-19 patients, including online grocery/retailer fulfillment centers and restaurants. The data suggests that restaurants and food fulfillment centers may need to be extra vigilant to prevent the spread of COVID-19.

¹ <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

² <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>

³ <https://www.cdc.go.kr/board/board.es?mid=a30402000000&bid=0030>