

厚生労働科学研究費補助金（食品の安全確保推進研究事業）
「小規模事業者等における HACCP 導入支援に関する研究」
令和 2 年度分担研究報告書

各国の食品取扱事業者等への COVID-19 関連情報提供の調査

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研究要旨： 平成 28 年 3 月より「食品衛生管理の国際標準化に関する検討会」において HACCP の制度化のための具体的な枠組みの検討が行われ、同年 12 月に最終取りまとめが公表された。これを受け、平成 30 年 6 月に食品衛生法等が改正され、全ての食品等事業者に対して HACCP による衛生管理を義務づけることとしている。一方、小規模事業者等に対してコーデックスが規定する HACCP の導入をそのまま義務づけることは困難であり、小規模事業者等に対する弾力的な運用についての検討および科学的知見の提供等の支援が必要である。

本分担研究では、食品業種ごとの海外における制度の運用状況を把握するためにこれまで各国で衛生監視指導に同行しての実際の運用状況の確認を行ってきた。本年度は世界各国での COVID-19 の蔓延により海外調査が実施不可能となったため、各国における食品取扱事業者等への COVID-19 に関連する情報提供や衛生監視業務の変更点等に関する調査を行なった。

国際機関および各国政府機関は COVID-19 発生初期から Web ページを介して消費者および食品事業者には各種情報提供を行なっていた。また Q&A 等で具体例を示すことで現場でより理解しやすくなる工夫を行なっていた。推奨事項としては、どの機関も食品に関しては通常の衛生管理対策を行えば他のウイルス同様に問題がないという内容であった。国（自治体）によっては、通常は配送やテイクアウトが認められていない事業者にも、HACCP の考え方にもとづく衛生管理が確保されていれば、現行の登録で配送やテイクアウトを可能にするなどの対応も行なっていた。同時に新規で食品配達・テイクアウト事業を始める人には食品事業者として登録するよう呼びかけていた。いずれも現場で理解しやすいように実例を交えた説明文になっていた。

COVID-19 への対応で、各事業者の衛生管理への意識が高まったと考えられる。今後、各事業者における HACCP の概念の理解をさらに推進することで、衛生管理に対する意識向上や問題点の改善意欲を高めることが可能になると期待できる。

A. 研究目的

平成 28 年 3 月より「食品衛生管理の国際標準化に関する検討会」において、HACCP の制度化のための具体的な枠組みの検討が行われ、同年 12 月に最終取りまとめが公表された。これを受け、平成 30 年 6 月に食品衛生法等を改正し、全ての食品等事業者に対して HACCP による衛生管理を義務づけることとしている。一方、小規模食品取扱い事業者（以下、小規模事業者とする）に対してコーデックスが規定する HACCP の導入をそのまま義務づけることは困難であり、小規模事業者等に対する弾力的な運用についての検討および科学的知見の提供等の支援が必要である。本研究では、HACCP の弾力的運用を必要とする小規模事業者等が手順書の作成や製造過程の検証手法の検討等に必要とする科学的知見の収集、整理、提供を行うことを目的とした。本分担研究では、本年度は世界各国での COVID-19 蔓延により海外調査が実施不可能となったため、各国における食品取扱事業者等への COVID-19 に関連する情報提供や衛生監視業務の変更点等に関する調査を行ない、我が国における食品取扱事業者に対する HACCP の弾力的な運用の可能性について検討した。

B. 研究方法

新型コロナウイルス感染症（COVID-19）に関しては国際機関、各国政府機関から原

因ウイルスである新型コロナウイルス（SARS-CoV-2）をはじめ、感染対策に関する様々な情報が Web ページ上で数多く提供されている。その中から、食品安全関連で重要と思われるものを選出し、特に食品事業者向けと思われる情報に関して調査した。調査対象は英語で情報提供がなされているページに限定した。全ての関連機関および情報を紹介することは不可能なため特に特徴的と思われた情報や各国で一般的に紹介されていた内容をピックアップして紹介する。

C. 研究結果

一般消費者向け食品安全関連情報の提供

世界保健機関（WHO）は一般消費者に向けて、食品を取扱う際の新型コロナウイルス対策の助言を 2020 年 1 月下旬の早い時期からパンフレット等により提供しており、その内容は通常の衛生管理対策を行えば他のウイルス同様に問題がないという内容であった。その後、2 月 21 日に発行した「Coronavirus disease (COVID-2019) situation report-32」（資料 1）において「食品に関連した考察（SUBJECT IN FOCUS: Food related considerations）」としてコロナウイルスは熱に不安定で、通常の加熱調理温度（70℃）に感受性であることや、食品を介する伝播は食品衛生対策および適切な食品安全規範の遵守によって予防可能で

あるとの情報提供を行っていた。その後も生鮮食品の喫食を介した感染の可能性とそれらの洗浄方法、食品包装でのウイルスの生存や加熱済み食品の喫食を介しての感染の可能性等の各種 Q&A 情報を適宜更新していた（資料 2）。

多くの政府機関や研究機関がウイルスの性状や感染経路、ヒトからヒトへの感染に関する情報を中心とした情報発信を行っていた中、ドイツ連邦リスクアセスメント研究所（BfR）は早い時期（2020 年 1 月 29 日、資料 3）から食品に関連する情報を多く提供していた。提供された情報としては、その時点で食品を介した感染報告はないこと、飛沫を介した食品の汚染の可能性、洗浄や加熱による汚染食品のリスク軽減等についてであった。また通常の記事に加え、「食品や物を介して新型コロナウイルスの感染は起きうるか」について Q&A での情報発信を定期的に行っていた（資料 4）。さらに 2020 年 3 月から約 500 人のモニター調査を週 1 回、定期的に行い（Bfr-Corona-Monitor）、一般市民の新型コロナウイルスに対する意識調査を実施していた。その中には感染経路をどう考えるかの質問項目があり、食品由来の可能性があると考えている人の割合は 2020 年 3 月から 2021 年 1 月まで、継続して 8-15%程度であった（資料 5）。

欧州食品安全機関（EFSA）も 2020 年 3 月 9 日に「コロナウイルス：食品が感染源や伝播経路になることを示すエビデンスは存在しない」と題したニュース記事を発表した（資料 6）。

他にカナダ政府（Government of Canada）、スコットランド食品基準庁

（Food Safety Scotland）、オーストラリア・ニュージーランド食品基準局（FSANZ）等からも同様の情報提供がなされた。

食品事業者向け食品安全関連情報の提供

米国では食品医薬品局（US FDA）が 2020 年 3 月から Q&A 等で食品製造現場等への情報提供を積極的行っていた。また監視員への感染防止のために同月から事業所への通常の監視業務を一時的に中止していたが、以前のような抜き打ち査察ではなく事前通知を行ってから査察等の新しい手法により国内の監視業務を再開すると 2020 年 7 月 10 日に声明を発表した（資料 7）。

FDA はまた 2020 年 8 月 19 日に米国労働安全衛生局（OSHA）と連携し、COVID-19 の流行期間に食品業界を支援するために共同でチェックリスト「COVID-19 パンデミック時の食品・動物用飼料事業における従業員の健康管理および食品安全のためのチェックリスト（Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic）」を作成したと発表した（資料 8）。このチェックリストは、FDA、CDC および OSHA が提供する現行のガイダンスをもとに作成され、事業運営が COVID-19 による影響を受けた場合に、職場での従業員の健康、社会的距離の確保および食品安全について食品事業者が評価を行う際に参考資料として役立てることができるようになっている（資料 9）。チェックリストは 2 部構成になっている。第 1 部は、CDC および OSHA が作成したガイドライ

ンにもとづき、COVID-19 の拡散を最小限に抑えることを目的とし、従業員の健康状態の把握、感染疑い者のスクリーニングおよび職場内で社会的距離を確保するための人員の配置に焦点が置かれている。第 2 部は、現行の規則にもとづく食品安全要件が中心で、食品事業者が COVID-19 に関連して作業内容を変更する際の食品安全規範への潜在的な影響を評価することに役立つものである。食品安全に影響を及ぼす可能性のあるいくつかの作業内容の変更例としては、施設の閉鎖、食品安全担当者の変更、納入業者・原材料の変更等が挙げられ、既存の HACCP プランや衛生対策が妥当であるかの再評価が必要であるとしている（資料 1 0）。

英国でも早くから英国食品基準庁（UK FSA）やスコットランド食品基準庁（FSS）が食品事業者向けの Q&A やアドバイスを提供していた。食品を通常取り扱う際の HACCP の考え方に基づく食品衛生規範に沿っていれば、それが SARS-CoV-2 への対応となり、COVID-19 感染の心配はないとアドバイスしていた。また、コロナ禍の事業運営の変更点としては、従業員同士の距離を保つこと、マスクや手袋の着用等を指導していた。また、COVID-19 対応により食品製造手順等に変更があった場合には、HACCP の原則に基づいて再度リスク評価を行い、衛生基準に問題が生じないよう指導していた（資料 1 1）。さらに英国の地方自治体では、既に食品取扱事業者として登録している事業者に対し、本来は調理済み食品の配送やテイクアウトを行う際には事前に地元行政機関（保健所等）への計画申請が必要であるが、それを特例として免除す

るようにしていた。また、新たに自宅等で食品の提供（テイクアウトや配送）を始める場合には食品事業者として登録するように案内していた。その一例として英国 BCP（Bournemouth, Christchurch and Poole Council）の Web ページを引用する（資料 1 2）。

アイルランドにおいてもアイルランド食品安全局（FSAI）が食品事業者向けに助言を公表していた（資料 1 3）。その内容は、主に手洗いを頻繁に行うことを中心とした通常の衛生管理の徹底であった。特に食品取扱者に対し、始業前、加熱済み食品やそのまま喫食可能な（ready-to-eat）食品の取扱い前、生の食品の取扱い後または調理後、廃棄物の取扱い後、清掃実施後、トイレを使用した後、鼻をかんだ後、くしゃみや咳をした後、飲食や喫煙をした後、貨幣の取扱い後等に手指を確実に洗浄するようアドバイスしていた。

オーストラリア・ニュージーランド食品基準局（FSANZ）も早くから一般消費者および事業者の両方に情報提供を行っていた。事業者向けの内容としては、他の国と同様に定期的な手洗い、器具の洗浄、従業員の健康状態や衛生管理の徹底、ヒトとヒトとの距離を保つこと（Social Distancing）を推奨していた。また、食器や食品が接触する表面を清潔に保つことに加えて、ドアノブ、冷蔵庫の取っ手、水道の蛇口、スイッチ類、タッチスクリーン等の触る頻度の高い部分の頻繁な洗浄を推奨していた。食品配達事業者には、衛生管理、食品の取扱い、温度管理、輸送に関する各種基準を遵守するよう推奨していた。また、暖かい料理と冷たい料理を分けるようにも指導していた（資料 1 4）。

以上のように各国では、食品取扱事業者が従来行なってきた衛生管理を継続すること、洗浄等の場所の確保や頻度を上げることが COVID-19 への感染防止対策となっていた。また、食品配送業の申請を緩和する等で食品事業者を支援しつつ、安全性を確保するためのアドバイスを Web ページから提供していた。

食品包装や貿易による感染拡大の可能性が指摘され始めた中、2020 年 9 月 3 日に国際食品微生物規格委員会 (ICMSF) が正式に新型コロナウイルス (SARS-CoV-2) の食品からの感染のエビデンスは現時点では報告されていないという見解を発表し、その中で「食品安全を脅かす懸念および食品が感染経路となる懸念を理由に、一部の国で食品の輸入制限、輸入製品の検査、COVID-19 非汚染申告書・証明書の提出要請などが行われている。食品が SARS-CoV-2 の重要な感染源または感染媒介物であることを証明する正式な文献は存在しないため、ICMSF は、上記の措置を科学的に正当化できないと判断している。」とした(資料 15)。国際機関や各国政府機関はこの評価を引用することで食品流通の継続の妥当性を発表していた。

D. 考察

国際機関および各国政府機関は COVID-19 発生初期から Web ページを介して消費者および食品事業者には各種情報提供を行っていた。また Q&A 等で具体例を示すことで現場でより理解しやすくなる工夫を行っていた。推奨事項としては、どの機関も食品に関しては通常の衛生管理対策を行え

ば他のウイルス同様に問題がないという内容であった。国(自治体)によっては、通常は配送やテイクアウトが認められていない事業者にも、HACCP の考え方にもとづく衛生管理が確保されていれば、現行の登録で配送やテイクアウトを可能にするなどの対応を行っていた。同時に新規で食品配達・テイクアウト事業を始める人には食品事業者として登録するよう呼びかけていた。いずれも現場で理解しやすいように実例を交えた説明文になっていた。

E. 結論

国際機関や各国政府機関は、食品事業者に向けて具体的な情報発信をすることで、各事業者による SARS-CoV2 への感染対策の支援となるよう配慮していた。また、それまで公的機関による正式な発表が少なかった中で ICMSF が正式な文書を公表したことは、他の国際機関、各国政府機関の情報発信の活発化に貢献したと考えられる。

日本でも厚生労働省が食品事業者向けに「新型コロナウイルスに関する Q&A (関連業種の方向け) Web ページ」を作成して、海外同様の情報提供を行なっている。また各自治体も同様に各種情報提供を行っている。今後もこれらの情報発信をより詳細に行なっていくことで事業者の対応が迅速かつ安全になると考えられる。COVID-19 への対応で、各事業者の衛生管理への意識が高まっていると考えられる。今後、各事業者における HACCP の概念の理解をさらに推進することで、衛生管理に対する意識向上や問題点の改善意欲を高めることが可能になると期待できる。

対する意識向上や問題点の改善意欲を高めることが可能になると期待できる。

F. 研究発表

1. 論文発表

1. 窪田邦宏, 田村克, 天沼 宏, 溝口嘉範.
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海外における小規模食品事業者に対する HACCP 指導の状況 3: フランスにおける小規模食品事業者に対する衛生監視指導. 食品衛生研究 2021; 71(1): 15-30.

2. 学会発表

なし

G. 知的財産権の出願・登録状況

なし

資料 1: 世界保健機関 (WHO) 「Coronavirus disease (COVID-2019) situation report-32」

<https://www.who.int/emergencies/diseases/novel-coronavirus-2019/situation-reports>

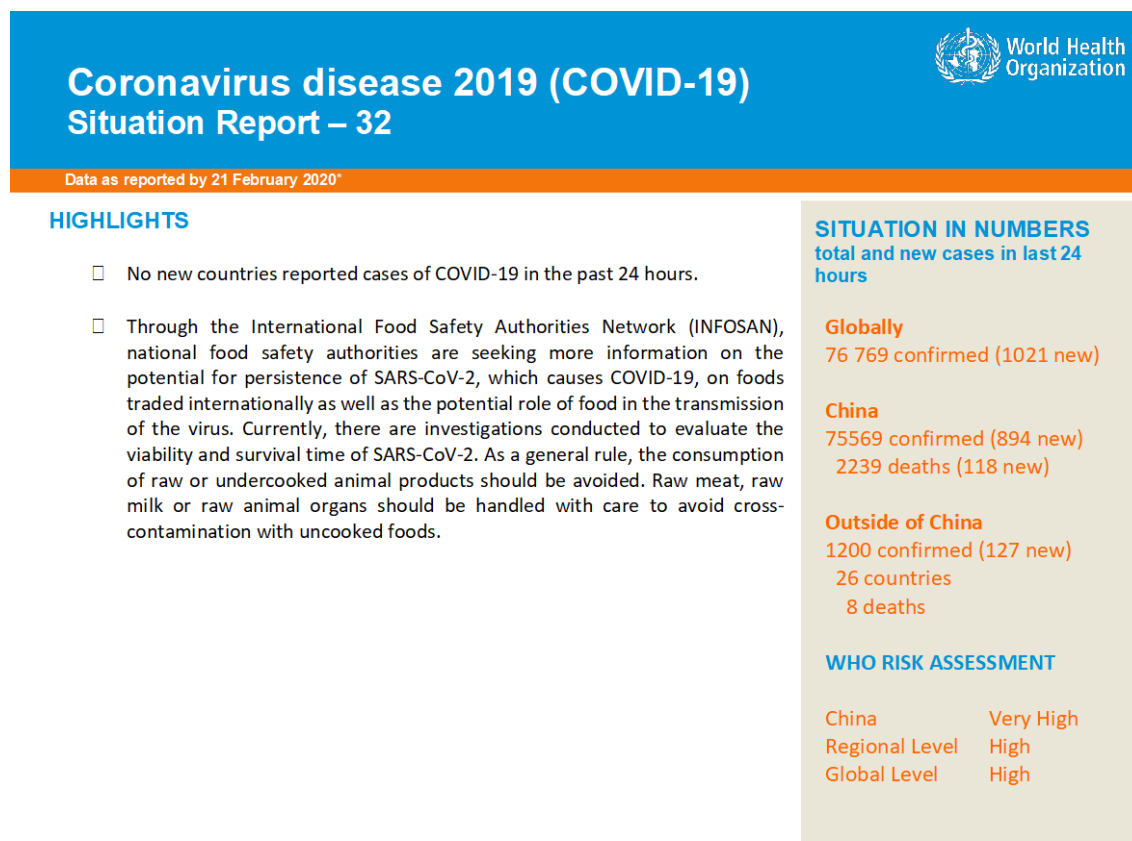
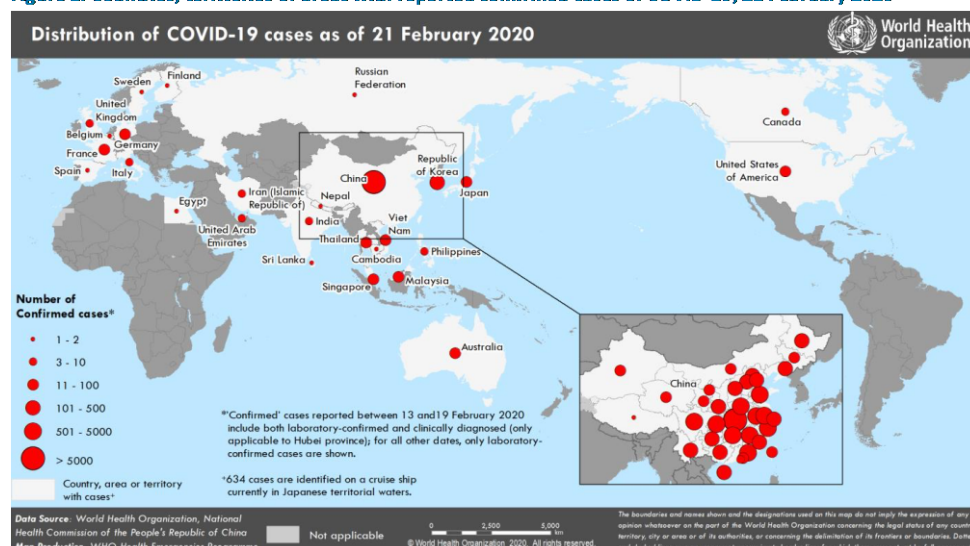


Figure 1. Countries, territories or areas with reported confirmed cases of COVID-19, 21 February 2020



*The situation report includes information provided by national authorities as of 10 AM Central European Time

資料 1：「食品に関連した考察（SUBJECT IN FOCUS: Food related considerations）」部分

SUBJECT IN FOCUS: Food related considerations

The new COVID-19 is caused by the virus SARS-CoV-2. The most likely ecological reservoirs for SARS-CoV-2 are bats, but it is believed that the virus jumped the species barrier to humans from another intermediate animal host. This intermediate animal host could be a domestic food animal, a wild animal, or a domesticated wild animal which has not yet been identified.

WHO continues to collaborate with experts, Member States and other partners to identify gaps and research priorities for the control of COVID-19, and provide advice to countries and individuals on prevention measures. National food safety authorities have been following this event with the International Food Safety Authorities Network (INFOSAN) Secretariat to seek more information on the potential for persistence of the virus on foods traded internationally and the potential role of food in the transmission of the virus. Experiences from previous outbreaks of related coronaviruses, such as the Severe Acute Respiratory Syndrome coronavirus (SARS-CoV) and Middle East respiratory syndrome coronavirus (MERS-CoV) show that transmission through food consumption did not occur. To date, there have not been any reports of transmission of SARS-CoV-2 virus through food. However, concerns were expressed about the potential for these viruses to persist on raw foods of animal origin.

Currently, there are investigations conducted to evaluate the viability and survival time of SARS-CoV-2. In general, coronaviruses are very stable in a frozen state according to studies of other coronaviruses, which have shown survival for up to two years at -20°C. Studies conducted on SARS-CoV and MERS-CoV indicate that these viruses can persist on different surfaces for up to a few days depending on a combination of parameters such as temperature, humidity and light. For example, at refrigeration temperature (4°C), MERS-CoV can remain viable for up to 72 hours. Current evidence on other coronavirus strains shows that while coronaviruses appear to be stable at low and freezing temperatures for a certain period, food hygiene and good food safety practices can prevent their transmission through food. Specifically, coronaviruses are thermolabile, which means that they are susceptible to normal cooking temperatures (70°C). Therefore, as a general rule, the consumption of raw or undercooked animal products should be avoided. Raw meat, raw milk or raw animal organs should be handled with care to avoid cross-contamination with uncooked foods.

SARS-CoV and MERS-CoV are susceptible to the most common cleaning and disinfection protocols and there is no indication so far that SARS-CoV-2 behaves differently.

Additional recommendations and materials on food safety are available on WHO and Food and Agriculture Organization of the United Nations (FAO) websites, such as:

- [WHO: Five Keys to Safer Food Manual](#)
- [WHO: Guide on Safe Food for Travellers](#)
- [FAO and Pan American Health Organization \(PAHO\): Food Handlers Manual](#)
- [WHO: Q&A on Coronavirus](#)

資料 2 : 世界保健機関 (WHO) 「Coronavirus disease (COVID-19) pandemic」 Q&A : 食品事業者向け特設 Web サイト 「Coronavirus disease (COVID-19): Food businesses」

<https://www.who.int/emergencies/diseases/novel-coronavirus-2019/question-and-answers-hub/q-a-detail/coronavirus-disease-covid-19-food-businesses>



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Coronavirus disease (COVID-19): Food businesses

15 May 2020 | Q&A

How can food businesses remain safe from virus contamination?



Should grocery store workers wear gloves? Masks?



What is the protocol when an employee working in a food business becomes ill with COVID-19?



When can an employee return to work following illness? Are temperature checks appropriate?



What specific precautions do food workers need to take?



How should employees maintain safe distance from one another during food production and processing?



How should baked goods and fresh produce be displayed in a food market/grocery store?



How should shopping trolleys or carts be disinfected?



What is the most appropriate sanitizer to use on surfaces in a food production environment?



Could the virus be transmitted from humans to food animals or vice versa?



What is known about various conditions affecting survivability of the virus?



What measures should be taken to ensure safe transport of food during this pandemic?



What measures should be taken to ensure safe water is used in food production during this pandemic?



資料 3 : ドイツ連邦リスクアセスメント研究所 (BfR) の初期の食品関連情報提供の 1 例

<https://www.bfr.bund.de/cm/349/respiratory-tract-disorders-due-to-new-type-of-coronavirus.pdf>

www.bfr.bund.de



**Respiratory tract disorders due to new type of coronavirus (2019-nCoV):
Virus transmission through the consumption of food products or contact with
consumer goods is unlikely**

BfR Communication No. 008/2020 of 29 January 2020

An outbreak of respiratory tract diseases which can be traced back to an infection with a new type of coronavirus (2019-nCoV) was identified in Asia. According to the current state of scientific knowledge, it is unlikely that the pathogen can be transmitted to humans via food.

The transmission of known coronaviruses to humans generally occurs via the air as a droplet infection. Close contact with an animal carrying the virus or an infected person is required for this to happen. According to the current state of scientific knowledge, there is no proof yet for the possibility of humans becoming infected via contact with products, consumer goods or via food even with the current outbreak.

Thorough care should be taken to comply with hygiene rules when handling and preparing raw meat and meat products, taking into account that other pathogens may also be contained therein.

The following general hygiene guidelines apply:

- ☐ store and prepare raw meat products and other foods separately, especially if the latter have not yet been heated,
- ☐ clean equipment and surfaces which have been in contact with raw meat products thoroughly with warm water and detergent,
- ☐ dispose of packaging materials, thawing water and similar immediately,
- ☐ wash hands thoroughly with warm water and soap and
- ☐ cook meals prepared with raw meat products thoroughly, which means that a core temperature of 70 °C must be achieved for at least 2 minutes.

Further information on the topic of coronavirus infections

The website of the Robert Koch Institute (www.rki.de) contains further information on the topic of [coronavirus infections](#) and the [new type of coronavirus \(2019-nCoV\)](#) (in German).



BfR "Opinions app"

About the BfR

The German Federal Institute for Risk Assessment (BfR) is a scientifically independent institution within the portfolio of the Federal Ministry of Food and Agriculture (BMEL) in Germany. It advises the German federal government and German federal states ('Laender') on questions of food, chemical and product safety. The BfR conducts its own research on topics that are closely linked to its assessment tasks.

資料 4 : ドイツ連邦リスクアセスメント研究所 (BfR) の特設 Web ページ

https://www.bfr.bund.de/en/a-z_index/covid_19_corona-244542.html

The screenshot shows the BfR (Bundesinstitut für Risikobewertung) website. The header includes the BfR logo, navigation links (Homepage, Sitemap, Contact), a search bar, and a language selector set to German. Below the header is a navigation bar with categories: THE INSTITUTE, FOOD SAFETY, PRODUCT SAFETY, and CHEMICAL SAFETY. The main content area is titled 'Can the new type of coronavirus be transmitted via food and objects?' and includes a sub-header 'Updated BfR FAQ dated 17 November 2020'. A sidebar on the left contains links to Risk communication, Research, Science News, Press office, Publications, Events of the BfR Academy, FAQ, New, Newsletter, RSS-Feed, Job advertisement, and Notepad. The main text explains the outbreak of COVID-19 and the BfR's role in assessing the risk of transmission via food and objects. A list of changes made to the FAQ version dated 20 October 2020 is provided, including additions and revisions to the topic of vitamin D and several editorial revisions. A section titled 'FAQS' lists several questions and answers, including: 'What do we know so far about the new type of virus-related respiratory tract disorder?', 'Can you become infected with coronaviruses via food or objects?', 'Can coronaviruses be transmitted by touching surfaces such as cash, card terminals, door handles, smartphones, shopping trolley handles, packaging or bags?', 'Can coronaviruses remain infectious on solid and dry surfaces, outside human or animal organisms?', 'Can imported goods from regions where the disease has spread be sources of an infection in humans?', and 'Can dock workers, haulage company workers handling containers, or workers who deal with the further processing of imported semi-finished products, components or other prefabricated products, be infected by the new type of pathogen?'. A social media sharing bar is visible on the right side of the page.

You are here: [Homepage](#) > [FAQ](#) > Can the new type of coronavirus be transmitted via food and objects?

Can the new type of coronavirus be transmitted via food and objects?

Updated BfR FAQ dated 17 November 2020

Changes made to the version dated 20 October 2020:

- Additions and revisions to topic of vitamin D
- Several editorial revisions

After the outbreak of the respiratory tract disorder COVID-19 caused by an infection with the new type of coronavirus (SARS-CoV-2), and the subsequent epidemic in various regions of China, the virus is now around the world. Disconcerted consumers have asked the German Federal Institute for Risk Assessment (BfR) whether the virus can also be transmitted to humans via food and imported products, such as children's toys, mobile telephones, objects such as door handles, tools, etc., as well as dishes and cutlery. Against this background, the BfR has summarised the most important questions and answers on the topic.

FAQS

Questions and answers as PDF | 110.1 KB

expand all

- ▶ What do we know so far about the new type of virus-related respiratory tract disorder?
- ▶ Can you become infected with coronaviruses via food or objects?
- ▶ Can coronaviruses be transmitted by touching surfaces such as cash, card terminals, door handles, smartphones, shopping trolley handles, packaging or bags?
- ▶ Can coronaviruses remain infectious on solid and dry surfaces, outside human or animal organisms?
- ▶ Can imported goods from regions where the disease has spread be sources of an infection in humans?
- ▶ Can dock workers, haulage company workers handling containers, or workers who deal with the further processing of imported semi-finished products, components or other prefabricated products, be infected by the new type of pathogen?

資料5：ドイツ連邦リスクアセスメント研究所（BfR）の「BfR-Corona-Monitor」Web ページ

https://www.bfr.bund.de/en/bfr_corona_monitor-244792.html

BfR
Bundesinstitut für Risikobewertung

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A-Z Index | Search

THE INSTITUTE | FOOD SAFETY | PRODUCT SAFETY | CHEMICAL SAFETY

You are here: [Homepage](#) > [Risk communication](#) > [BfR-Corona-Monitor](#)

BfR-Corona-Monitor

The BfR Corona-Monitor is a recurring representative survey of the German population's perception of risks from the new type of coronavirus. Since 24 March 2020, randomly selected people have been asked by telephone on a regular base about their perception of the risk of infection and the protective measures they have taken.

Overview of the BfR-Corona-Monitor questionnaire (status 5 February 2021)

- <https://www.bfr.bund.de/cm/349/overview-of-the-bfr-corona-monitor-questionnaire.htm> (429.5 KB)

BfR-Corona-Monitor - as to 2 - 3 February

The majority of the population supports the new home office regulation. The occupational health and safety regulation regarding the coronavirus has been in effect throughout Germany since the end of January. It requires companies to offer their employees the opportunity to work from home, as far as their work permits. According to the BfR-Corona-Monitor, 86 percent of the respondents consider the regulation appropriate.

- [BfR-Corona-Monitor - as to 2 - 3 February](#) (520.1 KB)

BfR-Corona-Monitor - as to 19 - 20 January

The approach for the corona vaccination receives approval. Anyone who belongs to a risk group, lives in a nursing home or works in healthcare is first entitled to a vaccination against the novel coronavirus. The order for vaccination protection is regulated by the national vaccination strategy. Three out of four respondents consider the strategy appropriate.

- [BfR-Corona-Monitor - as to 19 - 20 January](#) (518.8 KB)
- [Corona vaccination: Approach receives approval](#) (Press release No 04/2021, 25 January 2021)

BfR-Corona-Monitor - as to 5 - 6 January

Despite cold temperatures, the population counts on fresh air to avoid contracting the coronavirus. In all age groups, about four out of five respondents say they ventilate more frequently. Additionally, respondents try to protect themselves from an infection mainly by wearing masks, keeping distance from other people and washing their hands more frequently.

- [BfR-Corona-Monitor - as to 5 - 6 January](#) (504.6 KB)
- [Protection against corona: 82 percent ventilate more frequently](#) (Press release No 02/2021, 11 January 2021)

BfR-Corona-Monitor - as to 17 - 18 December

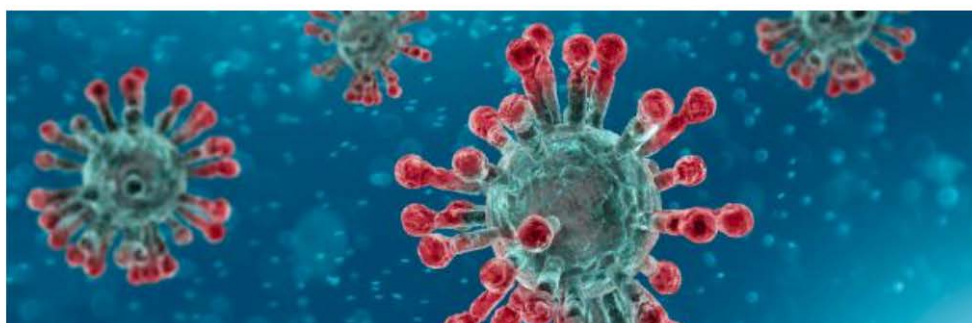
In the days before Christmas, the overall acceptance of the measures increased once again. At the beginning of the month, 62 percent approved the closure of cultural institutions and 54 percent the closure of restaurants. In the current survey, the figures rose to 74 percent and 62 percent. Overall, Three out of four respondents approve the planned ban on fireworks.

資料 6：欧州食品安全機関（EFSA）による新型コロナウイルスは食品が感染源や伝播経路になることを示すエビデンスは存在しないと発表したニュース記事（2020 年 3 月 9 日）

<https://www.efsa.europa.eu/en/news/coronavirus-no-evidence-food-source-or-transmission-route>



Coronavirus: no evidence that food is a source or transmission route



EFSA is closely monitoring the situation regarding the outbreak of coronavirus disease (COVID-19) that is affecting a large number of countries across the globe. There is currently no evidence that food is a likely source or route of transmission of the virus.


EFSA's chief scientist, Marta Hugas, said: "Experiences from previous outbreaks of related coronaviruses, such as severe acute respiratory syndrome coronavirus (SARS-CoV) and Middle East respiratory syndrome coronavirus (MERS-CoV), show that transmission through food consumption did not occur. At the moment, there is no evidence to suggest that coronavirus is any different in this respect."

The European Centre for Disease Prevention and Control (ECDC) has said that while animals in China were the likely source of the initial infection, the virus is spreading from person to person – mainly via respiratory droplets that people sneeze, cough, or exhale. More information on coronavirus and food can be found in this [FAQ](#) by the BfR, Germany's risk assessment body.

Scientists and authorities across the world are monitoring the spread of the virus and there have not been any reports of transmission through food. For this reason, EFSA is not currently involved in the response to the COVID-19 outbreaks. However, we are monitoring the scientific literature for new and relevant information.

資料 7 : 米国食品医薬品局 (US FDA) の国内の監視業務を再開するとの声明 (先頭部分のみ) 【2020 年 7 月 10 日発表】

<https://www.fda.gov/news-events/press-announcements/coronavirus-covid-19-update-fda-prepares-resumption-domestic-inspections-new-risk-assessment-system>

 **U.S. FOOD & DRUG**
ADMINISTRATION

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FDA STATEMENT

Coronavirus (COVID-19) Update: FDA prepares for resumption of domestic inspections with new risk assessment system

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For Immediate Release: July 10, 2020
Statement From: Commissioner of Food and Drugs - Food and Drug Administration (December 2019 - January 2021)
Stephen M. Hahn M.D.

The U.S. Food and Drug Administration has been thoughtfully and deliberately determining the safest and most appropriate time to resume prioritized domestic inspections of FDA-regulated facilities and other associated activities since we first announced postponement in March. [The White House Guidelines for Opening Up America Again](#) are providing us a roadmap for optimizing operations and new work arrangements, as well as the Centers for Disease Control and Prevention (CDC) guidance for protecting workplace exposures to COVID-19 in non-healthcare settings.

Despite pausing on-site surveillance inspections in the U.S. in March, our investigators have conducted mission critical inspections and other activities to ensure FDA-regulated industries are meeting applicable FDA requirements. We have had great success by using a number of tools as part of the agency's risk-based approach to ensuring quality, including remote assessments and import alerts as well as other compliance requirements. As the COVID-19 pandemic continued, we adjusted our processes and guidance as necessary to maintain the appropriate level of review to ensure the safety of consumer products, including hand sanitizer, diagnostic tests and more.

Content current as of:
07/10/2020

Health Topic(s)
Infectious Disease
Coronavirus

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資料 8 : 米国食品医薬品局 (US FDA) と米国労働安全衛生局 (OSHA) による「COVID-19 パンデミック時の食品・動物用飼料事業における従業員の健康管理および食品安全のためのチェックリストの発表 (Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic)」【2020 年 8 月 19 日発表】
<https://www.fda.gov/food/food-safety-during-emergencies/employee-health-and-food-safety-checklist-human-and-animal-food-operations-during-covid-19-pandemic>

The screenshot shows the official website of the U.S. Food & Drug Administration (FDA). The page title is "Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic". The breadcrumb trail indicates the path: Home / Food / Recalls, Outbreaks & Emergencies / Food Safety During Emergencies / Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic. The main content area features a large heading for the checklist, followed by social media sharing options (Share, Tweet, LinkedIn, Email, Print). A sidebar on the left lists related topics: "Food Safety During Emergencies", "Food Safety and the Coronavirus Disease 2019 (COVID-19)", "Protect Food and Water During Hurricanes and Other Storms", "Radiation Safety in the Food Supply", and "Gulf of Mexico Oil Spill". The main text block, titled "Food and Drug Administration (FDA) and Occupational Safety and Health Administration (OSHA)", explains that the FDA and OSHA are providing this checklist for FDA-regulated human and animal food operations to use when assessing operations during the COVID-19 pandemic, especially when re-starting operations after a shut down or when reassessing operations because of changes due to the COVID-19 public health emergency caused by the virus SARS-CoV-2. It states that some or all of this checklist may be useful to persons growing, harvesting, packing, manufacturing, processing, or holding human and animal food regulated by FDA. This includes produce, seafood, milk, eggs, grains, game meat, and other raw materials or ingredients, as well as their resulting human or animal food products. The checklist is not exhaustive of all things human and animal food operations may do for employee health and food safety during the COVID-19 pandemic and can be used in conjunction with additional information from the Centers for Disease Control and Prevention (CDC), OSHA, and other federal, state, local, tribal, and territorial authorities. Not all of the items are relevant to all types of food operations; there is additional sector-specific information available e.g., guidance from CDC and the U.S. Department of Labor for Agriculture Workers and Employers, Seafood Processing Workers (developed in consultation with FDA), and Meat and Poultry Processing Workers and Employers. Some human and animal food operations producing food subject to FDA regulations are located in foreign countries, though these operations are not subject to OSHA requirements discussed in this document. This checklist provides information useful for foreign facilities that

Content current as of: 08/19/2020

Regulated Product(s)
Food & Beverages

Health Topic(s)
Infectious Disease
Coronavirus

資料9：米国食品医薬品局（US FDA）と米国労働安全衛生局（OSHA）による「COVID-19 パンデミック時の食品・動物用飼料事業における従業員の健康管理および食品安全のためのチェックリストの発表（Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic）」

<https://www.fda.gov/media/141141/download>



Food and Drug Administration (FDA) and Occupational Safety and Health Administration (OSHA)

Purpose: The Food and Drug Administration (FDA) and the Occupational Safety and Health Administration (OSHA) are providing this checklist for FDA-regulated human and animal food operations to use when assessing operations during the COVID-19 pandemic, especially when re-starting¹ operations after a shut down or when reassessing operations because of changes due to the COVID-19 public health emergency caused by the virus SARS-CoV-2. Some or all of this checklist may be useful to persons growing, harvesting, packing, manufacturing, processing, or holding human and animal food regulated by FDA. This includes produce, seafood, milk, eggs, grains, game meat, and other raw materials or ingredients, as well as their resulting human or animal food products². This checklist is not exhaustive of all things human and animal food operations may do for employee health and food safety during the COVID-19 pandemic and can be used in conjunction with additional information from the Centers for Disease Control and Prevention (CDC), OSHA, and other federal, state, local, tribal, and territorial authorities. Not all of the items are relevant to all types of food operations; there is additional sector-specific information available e.g., guidance from CDC and the U.S. Department of Labor for [Agriculture Workers and Employers](#) [5], [Seafood Processing Workers \(developed in consultation with FDA\)](#) [6], and [Meat and Poultry Processing Workers and Employers](#) [7]. Some human and animal food operations producing food subject to FDA regulations are located in foreign countries, though these operations are not subject to OSHA requirements discussed in this document.³ This checklist provides information useful for foreign facilities that manufacture, process, pack, or hold food for consumption in the United States.

Employee Health and Social Distancing Checklist

This checklist includes considerations for employee health, screening, and operation configuration for social distancing to prevent or minimize the spread of COVID-19. More information about what practices or steps might be appropriate within your operation can be found in FDA's document titled ["What to Do if You Have COVID-19 Confirmed Positive or Exposed Workers in Your Food Production, Storage, or Distribution Operations Regulated by FDA"](#) [8], as well as in the [CDC and OSHA guidance for manufacturing workers and employers](#) [9], [agriculture workers and employers](#) [5], [seafood processing workers and employers](#) [6], and [meat and poultry processing workers and employers](#) [7].

1. If you are resuming operations after a shutdown, guidance on reopening is available from entities such as CDC and OSHA [1,2,3, 4].
2. Animal food means food for animals other than man and includes pet food, animal feed, and raw materials and ingredients [21 CFR 507.3].
3. The OSH Act covers most private sector employers and their workers, in addition to some public sector employers and workers, in the 50 states and certain territories and jurisdictions under federal authority. Those jurisdictions include the District of Columbia, Puerto Rico, the Virgin Islands, American Samoa, Guam, Northern Mariana Islands, Wake Island, Johnston Island, and the Outer Continental Shelf Lands as defined in the Outer Continental Shelf Lands Act.

資料 10：米国食品医薬品局（US FDA）と米国労働安全衛生局（OSHA）による「COVID-19 パンデミック時の食品・動物用飼料事業における従業員の健康管理および食品安全のためのチェックリスト（第 2 部）」

<https://www.fda.gov/media/141141/download>

Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic *continued*

Food Safety Checklist

Currently there is no evidence of food or food packaging being associated with transmission of COVID-19. However, according to [CDC and OSHA](#), the work environments—processing lines and other areas in busy plants where workers have close contact with coworkers and supervisors—may contribute substantially to potential worker exposures [9]. This checklist provides questions for human and animal food operations to consider when re-starting operations after a shut down or when reassessing operations to make changes due to COVID-19. It includes questions intended to help you consider potential impacts of changes, such as those to personnel, suppliers, and incoming ingredients, on your food safety or Hazard Analysis and Critical Control Points (HACCP) plan, as well as current good manufacturing practices (CGMPs).

Some of these questions may not be applicable to operations such as those growing, harvesting, or packing raw agricultural commodities (e.g., produce, grains, milk, or eggs). However, these questions may still assist those types of operations in thinking through disruptions to their operations that may have food safety implications.

Food Safety or HACCP Plan

For operations required to have a food safety plan under 21 CFR Part 117 or Part 507 (Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls) or a HACCP plan (i.e., 21 CFR Part 123 (Seafood) and 21 CFR Part 120 (Juice)), your plan is key to ensuring you are producing and handling food safely. Some FDA regulations require firms to evaluate whether changes have an impact on the safety of the food they produce. For example, 21 CFR §§ 117.170(b)(1) and 507.50(b)(1) require a reanalysis of the food safety plan as a whole, or the applicable portion of the food safety plan, whenever a significant change in the activities conducted at a facility creates a reasonable potential for a new hazard or creates a significant increase in a previously identified hazard; 21 CFR § 123.8(a)(1) requires a reassessment of the adequacy of the HACCP plan whenever any changes occur that could affect the hazard analysis or alter the HACCP plan in any way; and 21 CFR § 120.11(b) requires validation that the HACCP plan is adequate to control food hazards that are reasonably likely to occur whenever any changes in the process occur that could affect the hazard analysis or alter the HACCP plan in any way.

- | | |
|--------------------------|--|
| <input type="checkbox"/> | Have there been changes to your ingredient suppliers or ingredients that may require you to consider new hazards, or reconsider your evaluation of your hazards, and whether you need to make changes as a result? |
| <input type="checkbox"/> | Have there been any changes to the food products you make and/or your customers that would require you to consider whether there are new hazards, or reconsider your evaluation of your hazards, and whether you need to make changes as a result? |
| <input type="checkbox"/> | Have there been changes to your operations or processes that require changes to your procedures or the timing of your procedures? For example, do changes to the frequency of shifts or number of personnel impact control measures, monitoring, or verification procedures? |

| Personnel | |
|---|---|
| <p>Your personnel are key to carrying out safe food manufacturing, processing, packing, and holding. Certain FDA regulations require that individuals be qualified to perform their assigned duties [e.g., 21 CFR §§117.4, 507.4] and that individuals that develop food safety plans and HACCP plans have specific knowledge obtained through experience or an FDA-recognized training curriculum [21 CFR §§ 117.180, 507.53, 120.13, 123.10].</p> | |
| <input type="checkbox"/> | Have there been changes to who performs key roles and responsibilities that impact food safety, such as the Preventive Controls Qualified Individual, HACCP-trained individual, or persons who perform monitoring, verification, or other duties? |
| <input type="checkbox"/> | Have you planned how to operate and produce safe food with a reduced workforce if employees are sick? Do you have backups if your key people are unable to come to work? |
| <input type="checkbox"/> | Have there been personnel changes, such as new personnel or personnel serving in different roles, that require training in food hygiene and food safety (as required by 21 CFR §§117.4 and 507.4), or other training to ensure that personnel are qualified to perform their job duties? |
| <input type="checkbox"/> | Have there been changes in operations [e.g., assigning additional activities to an employee to reduce personnel in an area] or procedures [e.g., increased frequency of handwashing and hand sanitizing] that require training, as necessary to produce clean and safe food and to ensure individuals are qualified to perform their job duties? |
| Suppliers and Incoming Ingredients | |
| <p>Your incoming ingredients and the food safety practices of your suppliers are an important part of food safety at your operation.</p> | |
| <input type="checkbox"/> | Do you need to reconsider your incoming ingredient or receiving procedures to address changes to your suppliers or incoming ingredients? For example, do new ingredients or ingredients from different suppliers have a different look or label that needs to be reviewed during receiving to ensure the correct ingredient has been received, and, as appropriate, received from an approved supplier (as required by 21 CFR §§117.420 and 507.120)? |
| <input type="checkbox"/> | Do you need to reconsider your formulation, ingredient addition or substitution, batching, and/or mixing procedures to account for the use of different ingredients, or ingredients with different concentrations? |
| <input type="checkbox"/> | Do you need to implement new supplier controls, or make changes to your existing supplier controls [e.g., when needed for compliance with subpart G of 21 CFR Part 117 or subpart E of 21 CFR Part 507]? For example, do you need to temporarily approve new suppliers? |

Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic *continued*

| | |
|--|---|
| <input type="checkbox"/> | If you are temporarily suspending onsite audits of your supplier, what other verification activities do you need to implement to ensure your incoming ingredients are safe? For audits related to FDA's preventive controls requirements for human and animal food, see Temporary Policy Regarding Preventive Controls and FSVP Food Supplier Verification Onsite Audit Requirements During the COVID-19 Public Health Emergency [33]. |
| <input type="checkbox"/> | <i>For human food facilities:</i> Do you need to consider/reconsider practices or procedures related to addressing allergens with current good manufacturing practices (CGMPs) or preventive controls in 21 CFR Part 117 because of changes to your suppliers or ingredients? |
| <input type="checkbox"/> | <i>For animal food facilities:</i> Do you need to consider/reconsider practices or procedures related to addressing nutrient toxicities or deficiencies with CGMPs or preventive controls in 21 CFR Part 507 because of changes to your suppliers or ingredients? |
| Current Good Manufacturing Practice (CGMP) Requirements | |
| Your CGMPs provide basic sanitation and food safety protections to ensure food is not contaminated or adulterated. | |
| <input type="checkbox"/> | <i>Personnel</i> [21 CFR §§ 117.10 and 507.14]: Have you reviewed your procedures to determine if you need to modify instructions or increase the frequency of employee handwashing and hand sanitizing? |
| <input type="checkbox"/> | <i>Plants and Grounds</i> [21 CFR §§ 117.20 and 507.17]: <ul style="list-style-type: none"> If you are reopening operations, have you reviewed your plants and grounds to ensure that buildings and areas surrounding buildings are appropriately maintained to protect against the contamination of human and animal food? For example, have you reviewed structures and roofs for holes that may cause leaks or allow for the entrance of pests and reviewed surrounding grounds for pest harborages? Are services or vendors you typically use to maintain your plants and grounds operational and actively providing services, or do you need to consider alternative ways to maintain your plant and grounds? Are the persons providing services able to conduct their activities while following appropriate COVID-19 infection prevention procedures? |
| <input type="checkbox"/> | <i>Pest Control</i> [21 CFR §§ 117.35 and 507.19]: <ul style="list-style-type: none"> Are services or vendors you typically use for pest control operational and actively providing services, or do you need to make alternative arrangements for pest control? If you are resuming operations, have you performed a walkthrough of your operation to check traps or bait stations and look for other evidence of active pest infestation and taken any necessary steps to remove or exclude pests from your operation? |
| <input type="checkbox"/> | <i>Water and Plumbing</i> [21 CFR §§ 117.37 and 507.20]: If you are resuming operations after a prolonged closure, have you performed a review of your water and plumbing to ensure that it is functional prior to beginning operations [2]? For example, have you checked water temperature and pressure, flushed lines if needed, checked plumbing for potential leaks, checked ice manufacturing equipment, and checked that water treatment systems are operational? |

| | |
|--------------------------|---|
| <input type="checkbox"/> | <p><i>Sanitary Facilities (21 CFR §§ 117.37 and 507.20):</i></p> <ul style="list-style-type: none"> Do you need to increase the number of handwashing stations and hand sanitizer stations to ensure more frequent handwashing/hand sanitizing by employees? Is installing touchless handwashing sinks, soap dispensers, sanitizer dispensers, paper towel dispensers, or trash receptacles feasible? |
| <input type="checkbox"/> | <p><i>Sanitation (21 CFR §§ 117.35 and 507.19):</i></p> <ul style="list-style-type: none"> Do you have the necessary cleaning, sanitizing⁸, and disinfection⁹ supplies to restart or continue your operations? Do you need to identify alternatives to your usual sanitation chemicals (e.g., to use a disinfectant for high-touch surfaces where you previously used a sanitizer)? Do you need to make changes to your cleaning, sanitizing, and disinfecting procedures for certain areas or to the frequency of conducting them (e.g., see CDC's Reopening Guidance for Cleaning and Disinfecting Public Spaces, Workplaces, Businesses, Schools, and Homes [1])? For example: <ul style="list-style-type: none"> Are you using products that meet EPA's criteria for use against SARS-CoV-2 (i.e., Disinfectants for Use Against SARS-CoV-2 [16]) where necessary (e.g., for high-touch surfaces) and are they appropriate for the surface? (Check the product label guidelines for if and where these disinfectant products are safe and recommended for use in food manufacturing areas or food establishments.) Do you have or need to use different cleaning, sanitizing, or disinfecting products (approved for food surface contact when used on them) that require different mixing procedures or concentrations? Do you need updated instructions/training for the use of new cleaning, sanitizing, or disinfecting chemicals? Do you need to perform cleaning, sanitizing, and disinfection of certain areas/surfaces more frequently? Do you need to clean, sanitize, and disinfect additional surfaces? For example, have you considered, as recommended by CDC and OSHA [9], cleaning and disinfecting non-food contact surfaces such as equipment controls, wall switches, hand rails, door pulls, tools, plastic partitions, and other frequently-touched surfaces that may not impact food safety, but may be important to minimize the spread of COVID-19? |

8. FDA defines "sanitize" for purposes of 21 CFR Part 117 as "to adequately treat cleaned surfaces by a process that is effective in destroying vegetative cells of pathogens, and in substantially reducing numbers of other undesirable microorganisms, but without adversely affecting the product or its safety for the consumer" (21 CFR §117.3). EPA indicates that sanitizers are used to reduce, but not necessarily eliminate, microorganisms from the inanimate environment to levels considered safe as determined by public health codes or regulations [34]. Sanitizing may be accomplished by proper use of a sanitizer or a disinfectant (since disinfectants are more effective than sanitizers [35]).
9. EPA indicates that disinfectants are used on nonliving surfaces and objects to destroy or irreversibly inactivate infectious fungi and bacteria but not necessarily their spores [34]. According to EPA [35], surface disinfectant products are subject to more rigorous EPA testing requirements and must clear a higher bar for effectiveness than surface sanitizing products. There are no sanitizer-only products with approved virus claims. For this reason, sanitizer-only products do not qualify for inclusion on EPA's [List N: Disinfectants for Use Against SARS-CoV-2](#) [16]. There are many products registered with EPA as both sanitizers and disinfectants because they have been tested using both standards. These products are eligible for inclusion on EPA's List N because of their disinfectant claims [35].

| | |
|--------------------------|--|
| <input type="checkbox"/> | <p><i>Equipment and Utensils (21 CFR §§ 117.40 and 507.22):</i></p> <ul style="list-style-type: none"> Do you have enough utensils and tools to ensure employees do not need to share them during work shifts, or have a plan to regularly clean and disinfect utensils and tools between uses, as recommended by CDC and OSHA [9]? Is your equipment operating properly to resume operations? For example, have you checked that coolers, freezers, conveyors, ovens, extruders, and other equipment important to food safety are operating as intended and in compliance with 21 CFR §§ 117.40 and 507.22? For facilities with ammonia refrigeration systems that may have been shut down, have you performed a pre-start up safety review as required by 29 CFR 1910.119(i) (OSHA's standard "Process safety management of highly hazardous chemicals" [36])? |
| <input type="checkbox"/> | <p><i>Processes and Controls (21 CFR §§ 117.80 and 507.25):</i> Do you need to adjust your processes or controls because of changes to your operations, including because of changes in the number of people involved in specific operations?</p> |
| <input type="checkbox"/> | <p><i>Warehousing and Distribution (21 CFR §§ 117.93, 507.27, and 507.28):</i></p> <ul style="list-style-type: none"> Are there delays in shipping that could impact the safety of your food, especially for refrigerated or frozen food? Do you have procedures to address delays or problems with your supply chain, contingency plans for the holding or storage of products, and instructions for situations that could affect the product safety of perishable foods? If distributing in bulk, are there any changes to your shipping vessels that could introduce contaminants? Do new employees or contractors need to be trained on adequate clean out procedures for bulk containers or shipping vessels? |

Disclaimer

This checklist is not a standard or regulation, and it creates no new legal obligations. It describes existing recommendations as well as mandatory safety and health standards. The checklist is intended to assist employers in providing a safe and healthful workplace. The Occupational Safety and Health Act requires employers to comply with safety and health standards and regulations promulgated by OSHA or by a state with an OSHA-approved state plan. In addition, the Act's General Duty Clause, Section 5(a)(1), requires employers to provide their employees with a workplace free from recognized hazards likely to cause death or serious physical harm.

Resources

- [1] CDC: [Reopening Guidance for Cleaning and Disinfecting Public Spaces, Workplaces, Businesses, Schools, and Homes](#)
- [2] CDC: [Guidance for Reopening Buildings After Prolonged Shutdown or Reduced Operation](#)
- [3] OSHA: [Guidance on Returning to Work](#)
- [4] OSHA: [Guidance on Preparing Workplaces for COVID-19](#)
- [5] Interim Guidance from CDC and the U.S. Department of Labor: [Agriculture Workers and Employers](#)
- [6] Interim Guidance from CDC and the Occupational Safety and Health Administration (OSHA).

資料 1 1 : 英国食品基準庁 (UK FSA) が COVID-19 対応により食品製造手順等に変更があった場合への対応を発表

<https://www.food.gov.uk/business-guidance/adapting-food-manufacturing-operations-during-covid-19>

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Coronavirus (COVID-19): It is very unlikely that you can catch coronavirus from food. We're here to help food businesses with [guidance on how to adapt and operate safely during COVID-19](#).

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Adapting food manufacturing operations during COVID-19

Guidance on how to work safely in the food manufacturing sector during the COVID-19 pandemic.

Last updated: 24 September 2020

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This guidance is to help employers, employees and the self-employed understand how to work safely in the food manufacturing sector during the COVID-19 pandemic.

Guidance from the Food Standards Agency focuses on the hygiene processes and requirements you must follow to continue to safely operate your food business.

This guidance should be read in conjunction with [Working safely during COVID-19](#) and wider government advice on COVID-19. This will give you a practical framework to identify what you need to do to continue, adapt or restart operations during the COVID-19 pandemic.

Risk assessment and review

In line with [wider government advice](#), you should make sure that the risk assessment for your business addresses the risks of COVID-19, using the [government social distancing guidance](#) to inform your decisions and control measures. You should consider how this impacts on existing food safety management systems.

Food manufacturers are required to implement and maintain hygiene procedures based on [Hazard Analysis and Critical Control Point \(HACCP\) principles](#). You may need to review your procedures to account for any changes you have implemented and consider where additional thorough cleaning is needed.

You should consider the need for additional verification of your existing controls, or validation of any new controls that have been introduced. You should document any changes you make to your HACCP and inform your local food authority, or for some meat plants the FSA, of any relevant changes.

資料 1 2 : 英国 BCP (Bournemouth, Christchurch and Poole Council) の食品事業者向け Web ページ

<https://www.bpcouncil.gov.uk/News/News-Features/COVID-19/Employers-and-businesses/food-delivery-and-takeaway-guidance.aspx>

Coronavirus (COVID-19): Latest information and advice, how to get help, updates on services in Bournemouth, Christchurch and Poole.

BCP Council


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DO IT for Bournemouth, Christchurch and Poole


Stay at home

Except for:
food – medical reasons – exercise work (where permitted)

 you must work from home if you can

 avoid household mixing

 avoid travel and stay local

 **#doyourbit**

[BCP](#) > [News](#) > [News Features](#) > [COVID-19](#) > [Employers and businesses](#) > Food delivery and takeaway guidance

Food delivery and takeaway guidance

Guidance for businesses switching to providing a food delivery / takeaway service.

If you own a pub that serves food or a restaurant in England, you will be able to operate a hot food takeaway to serve people staying at home, without going through the usual planning process.

The Chartered Institute of Environmental Health (CIEH) have produced a document that will provides full guidance on diversifying your food business in the wake of COVID-19.

[CIEH delivery / takeaway guidance](#)

Additional information can be found below:

- Food management safety procedure: [Safer Food, Better Business](#)
- Public Health England [guidance on Coronavirus for employers and businesses](#)
- [Guidance for food businesses on coronavirus \(COVID-19\)](#)

Registration

If you are not already registered as a food business, please complete a registration form. You will need to be able to demonstrate that you can operate your business safely before you start trading

- [Bournemouth Food Business Registration](#)
- [Christchurch Food Business Registration](#)
- [Poole Food Business Registration](#)

Safe shopping guidance

The CIEH have also produced guidance on safe shopping. This is relevant both to businesses and to members of the public.

[CIEH safe shopping guidance](#)

Alcohol off sales and delivery advice

If you already have a premises licence that allows for off sales you will be able to undertake alcohol deliveries under the existing licence. You must ensure that you comply with the existing conditions on your premises licence and continue to undertake the necessary checks to ensure that deliveries comply with underage policies.

Minor Variation

You can apply for a minor variation if you already have the sale of alcohol as a licensable activity on your premises licence and you are considering delivering alcohol directly to customers. Provided that you only want to provide alcohol as off sales from 7am to 11pm you can apply for this as a minor variation. The Licensing Authority will consider whether your application and any conditions included will impact adversely on the licensing objectives. We may consult any of the relevant responsible authorities as appropriate.

Full Variation


If you already have the sale of alcohol as a licensable activity on your premises licence and want to now apply for off sales from 11pm to 7am this will require a full variation of your licence.


Employers and businesses

- BCP Economic Recovery Task Force
- Care sector support
- Download and print - signage
- Employers and businesses
- Employing children of statutory school age
- Food delivery and takeaway guidance
- PPE appeal

資料 13 : アイルランド食品安全局 (FSAI) の食品事業者向け特設 Web ページ
<https://www.fsai.ie/fag/coronavirus.html>

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COVID-19 (Coronavirus)

The FSAI is monitoring the evolving COVID-19 pandemic closely and is following official Government advice.

 Our [advice-line](#) and [reception](#) are operating by email only.

Our [out-of-hours](#) emergency contact details continue to operate as normal.

- [What do I Need to Consider when Re-opening a Food Business?](#)
- [COVID-19 and Food](#)
- [Handwashing and Use of Gloves](#)
- [Open Food Displays](#)
- [Reusable cups and containers and use of disposables](#)
- [Guidelines for Extra Measures to Take](#)
- [Operating as Take-Away](#)
- [Canteens](#)
- [Food Packaging](#)
- [What to do if a Food Worker was Potentially Shedding the Virus / Tested Positive](#)
- [Supply Chain Management](#)
- [Making Food for Vulnerable People](#)
- [Food Donations](#)
- [HSE Advice on Outbreak Control in Meat Factories](#)
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Most recent food safety information.
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Online Information Centre

Current food safety issues which may be of interest to the food industry
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HACCP Legislation

HACCP is a legal requirement for all food businesses
[Find out more about HACCP](#)

What do I Need to Consider when Re-opening a Food Business? (added 15.05.20)


You can only re-open your food business when it is permitted in line with the government's [Roadmap for Reopening Society and Business](#). Preparation of premises should commence on the relevant roadmap opening date.

You must follow:



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資料 14 : オーストラリア・ニュージーランド食品基準局 (FSANZ) 特設 Web ページ
<https://www.foodstandards.gov.au/consumer/safety/Pages/NOVEL-CORONAVIRUS-AND-FOOD-SAFETY.aspx>


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Novel Coronavirus and Food Safety

Last updated: 19 January 2021

Key points:









- There is no evidence that COVID-19 is transmitted through food.
- Maintaining good hygiene practices is recommended.
- Stay home if you are sick, don't attend the workplace and get tested if you have COVID-19 symptoms.
- Businesses need to follow any social distancing requirements requested by the Australian and New Zealand Government.

Food production and supply is considered an **essential service in Australia** and in **New Zealand**. We are working with the Department of Health, the Department of Agriculture, Water and the Environment, state and territory health authorities, and international counterparts to ensure the most up to date information is available on our website for consumers, those working in the food industry, and charities, groups and volunteers donating food.

For the latest news on COVID-19 see the Australian Government Department of Health [website](#).

If you are in New Zealand, see the [Ministry of Health](#) for the latest news on COVID-19 and the [Ministry for Primary Industries](#) for food safety advice.

Have you got a question that isn't covered here? [Email us](#).

| | |
|---|--|
|  <p>Can COVID-19 be transmitted by food or food packaging?</p> |  <p>Advice for food businesses: general health & hygiene</p> |
|  <p>Will border restrictions impact food production and supply?</p> |  <p>Advice for food businesses: take-away, donated and food delivery</p> |
|  <p>Advice for food businesses: What to do if staff have symptoms, or test positive for COVID-19</p> |  <p>Advice for food businesses: Minimising the impact of COVID-19 on your workforce</p> |
|  <p>Advice for food businesses: Staying up to date with government restrictions and operation requirements</p> |  <p>Advice for food businesses: regulatory compliance and global supply issues</p> |

資料 1 5 : 国際食品微生物規格委員会 (ICMSF) の見解 (2020 年 9 月 3 日)

https://www.icmsf.org/wp-content/uploads/2020/09/ICMSF2020-Letterhead-COVID-19-opinion-final-03-Sept-2020.BF_.pdf



International Commission on Microbiological Specifications for Foods
Commission Internationale pour la Définition des Caractéristiques Microbiologiques des Aliments
of the / de l'
INTERNATIONAL UNION OF MICROBIOLOGICAL SOCIETIES
UNION INTERNATIONALE DES SOCIÉTÉS DE MICROBIOLOGIE

ICMSF¹ opinion on SARS-CoV-2 and its relationship to food safety²

Date of publication: 03 September 2020

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A. The COVID-19 Pandemic

Globally, millions of people have been infected by the coronavirus, SARS-CoV-2, resulting in the illness referred to as COVID-19. The SARS-CoV-2 virus is a coronavirus that spreads easily. In humans, it can cause a complicated illness, involving many organs in the body and causing symptoms including respiratory, blood-circulation and/or organ failures, loss of smell/taste sensations, diarrhoea, and fever as some of the major symptoms.

At the time of writing, there are no vaccines or treatments for COVID-19.

Avoiding exposure to the virus is the major strategy to prevent potential infection. Public health measures to prevent humans from being infected and to minimize human-to-human spread of the disease include:

- Control measures, e.g., physical distancing; avoiding physical interaction using physical barriers, protective equipment (face masks, face shields), personal hygiene etiquette such as frequent hand washing and/or hand sanitizing.
- Clinical measures, e.g., monitoring for symptoms of COVID-19 and/or testing specifically for the presence of SARS-CoV-2, and when necessary responding by isolation and/or quarantine³.

¹ ICMSF is a global Non-Governmental Organization and Observer to Codex Alimentarius. Its goal is to contribute actively to development and communication of scientific concepts to help to reduce the incidence of microbiological foodborne illness and food spoilage. Views of ICMSF and its members/consultants on COVID-19 and its impact on food safety as well as the importance of general and food hygiene in illness mitigation are posted [here](#).

² Disclaimer: This opinion is valid on the date of issue but may change due to developments after that date; this opinion is the responsibility of the collective of members of the International Commission for Microbiological Specifications of Foods (ICMSF) and not endorsed by any of the institutions with which these members are individually or professionally associated.

³ Both isolation and quarantine work to prevent people from potentially and unknowingly infecting others with the SARS-CoV-2 virus. Isolation is reserved for those who are already sick and/or have tested positive for COVID-19 infections, but do not require hospital admission for medical care. Quarantine is for people who are asymptomatic, but who may be infected with COVID-19. Quarantine keeps these people away from others, so they do not unknowingly infect anyone <https://www.nicd.ac.za/wp-content/uploads/2020/05/Guidelines-for-Quarantine-and-Isolation-in-relation-to-COVID-19.pdf>, <https://www.cdc.gov/coronavirus/2019-ncov/if-you-are-sick/quarantine.html>. Note that isolation and quarantine may be used in reverse order in some jurisdictions. While definitions differ, the end-result is the same.