



# Best practices for the prevention of Coronavirus SARS CoV-2 in fruit farms, farm packing and fruit packing houses

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## PRESENTATION

The Chilean Fruit Exporters Association, A.G. (ASOEX) through its Food Safety Committee coordinated by the Fruit Development Foundation (FDF) and its Products Committees, has developed this document named **"Good Practices Guide for the Prevention of Coronavirus SARS CoV-2 in Farms, Farm Packings and Packings"** and the corresponding verification system, through a "Checklist", with the purpose of contributing with the industry in the implementation of preventive measures for people and the environment in relation to the virus SARS CoV-2.

Although, to date, scientific community and global authorities have indicated that this is not food borne virus, is the responsibility of the industry to keep a working environment that minimizes risks to people, while continuing supplying products that respond to the nutritional and food safety requirements that the Chilean fruit production industry has permanently met

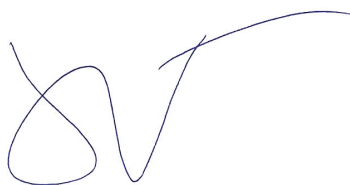
In the elaboration of this document we had the direct and indirect participation of around 100 professionals relevant to the industry. This document has been reviewed and approved by the Ministry of Agriculture through the Livestock and Agricultural Service (SAG).

A wide bibliography including standards and international recommendation has been taken into consideration and analyzed for the development of this Guidance, thus allowing us to assure that the best and more adequate prevention practices have been included.

In the above mentioned bibliography we can mention, among others, the following publications:

- Chilean legislation and regulations by the Ministry of Health of Chile.
- FAO - OMS. (COVID-19 and food safety: guidance for the food companies).
- FDA and CDC (Guidance for Fruit and Vegetable Operations).
- FDA and OSHA: (Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic).
- U.K. (What to include in your Covid-19 Risk Assessment).
- ECDC from the European Union.
- Spanish and Europeans Guidances
- New Zealand Food Safety Science and Research Center.
- Guidance of documents elaborated by other Chilean productive areas (meat, salmon).
- Other documents related to the relevant topic and current experiences.

We hope that this publication becomes a contribution to the preventive measures that are being implemented by the industry within the framework of the current pandemic.



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This Best Practices Guide for the prevention of Coronavirus SARS CoV-2 in fruit farms, farm packing and fruit packing houses has been prepared with the collaboration of professionals of fresh fruit growers and exporters companies that participate in:

- ASOEX Food Safety Committee
- Blueberries Committee
- Cherries Committee
- Citrus Committee
- Kiwi Committee

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# Best practices for the prevention of Coronavirus SARS CoV-2 in fruit farms, farm packing and fruit packing houses

This Guide has been developed to identify the SARS CoV-2 Coronavirus prevention measures in fruit farms, farm packing and packing houses, to facilitate training and delivery of information to people. Each farm or packing plant can use this guide to develop its own implementation and the training and extension material according to its own requirements.

The Chilean Fresh Fruit industry works with high standards of food safety. **The current food safety programs and the products used for cleaning and sanitizing the facilities for environmental pathogens should be maintained.** The Prevention measures outlined in this guide must be added to the current best practices and food safety measures.

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## Chapters that apply

Type of facility	Chapters that apply
<b>Farm</b>	1, 2, 3 and 6.  If the farm has common or collective rooms, section 3.7 also applies.  If packing on the farm is carried out at field or in the harvest area, section 3.4 also applies.
<b>Farm packing</b>	1, 2, 4 and 6 (section 3 applies to farms only).
<b>Fruit packing houses</b>	1, 2, 5 and 6.

# 1. GENERAL PREVENTION MEASURES APPLICABLE TO ALL FACILITIES (FRUIT FARMS, FARM PACKING AND PACKING HOUSES)

## 1.1. Organization - Covid Coordinator

Each facility and farm must nominate a "Covid Coordinator" who will be responsible for the implementation of the plan and/or the requirements indicated in this guide and supervise compliance with preventive measures, person's traceability registers and report to enforcement officials and corresponding occupational safety institutions.

The coordinator must hold a managerial or supervisor position, with work experience in the facility or farm and must have skills for coordination and good communication with management to achieve the correct implementation of the required measures.

The coordinator (and a possible substitute) name and contact must be available to all interested parties, to receive suggestions and comments.

*In larger facilities, it is advisable to form a team to implement measures –a Covid Committee Covid- that, reports to the Coordinator.*

## 1.2. Hiring personnel

When hiring personnel, a Health Declaration must be filled in regarding the presence of Covid-19 symptoms, such as high fever, close contact with someone infected, etc. (See section 1.5).

Section IV 2 of the Circular 42 of May 26, 2020 of the Chilean Labor Directorate, establishes that for groups of workers that are at a higher risk, prevention measures with additional safeguards must be considered. For that purpose, the health declaration must include information on age, and any chronic diseases as indicated in that Circular. The legislation establishes the voluntary nature of the declaration and that confidentiality of the data must be maintained.

Any requirement of a PCR test is subject to legal conditions established by the Chilean Department of Labor, which are indicated in the definitions section.

## 1.3. Prevention measures for all personnel

Both for self-care and to avoid infecting other people with Coronavirus and also to take care of surfaces, fruit or packaging materials, all the people who work on a farm, packing or packing house, either in offices, production areas, transportation of people and cargo, farm activities, cold storage operators, etc., must meet the following requirements, as established by health authorities:

- Mandatory use face mask covering the mouth and nose.
- Frequent hand washing and/or hand disinfection.
- Mandatory keeping of physical distancing.
- Verification of health status.
- Mandatory use the footbaths that the farm or packing house must put in place according to a risk analysis (packing room, offices, canteens, dining rooms, etc.).

### 1.3.1. Use of face masks:

- Everybody must wear masks that cover nose and mouth (not only the mouth), during their entire stay in the facilities or the farm and when being transported to their place of work.
- Face masks must comply with the guidelines established by the Chilean Health Ministry, as in Exempt Resolution N° 282. Santiago, April 16, 2020, Ministry of Health.
- Face masks that fit well over the mouth and nose should be chosen. These should remain in place without the need for the person to permanently adjust them. Handling of masks during use can be a source of direct or cross contamination.
- People must be trained in how to put on, take off and handle the face mask. See more details in the chapter on training. (See section 1.5).
- Signs and infographics on the correct use of face masks must be installed.
- When using reusable masks:
  - They must be washed or disinfected following the established protocol.
  - Their handling must be defined and explained when not in use.
- When using disposable masks:
  - It must be considered that they are manufactured to be disposed of after every use. As a guideline, some countries have established a maximum use of 4 hours for a disposable face mask or less if it gets soiled, wet etc.
  - These must be disposed of in a designated trash can with a garbage bag and lid. Seal the bag before disposing of it.

### 1.3.2. Hand washing

Frequent hand washing with soap and water is one of the main protection measures recommended by the authorities. This instruction must be delivered to all those who work in the farm or packing house and the following must be established as a minimum:

- In the farm packing or packing plants, there must be accessible hand washing and sanitizing points at the entrance to the different areas, in the different sections inside the packing, and in rest areas, close to every crew in the farm, and in addition to sanitary filters and hygienic services.
- In each hand washing station there should be potable quality water, soap, a sanitary means for drying hands, (ideally, disposable paper towels) and trash bins, with a pedal-operated lid.
- When a hand washing station is not available be it for the characteristics of the place, the traffic of people or the task carried out, install hand sanitizers, be it 70% alcohol-based or other hand sanitizer approved by the ISP (Chilean Institute of Public Health). This does not replace the obligation to have soap and water available as a first measure.
- When entering any facility and before going to another section in a farm or packing house, everyone must use the hand washing station with soap and water or use hand sanitizer.
- Review and update all instructions, according to indications from the authorities and reinforce training in hand washing.
- Review and analyze the quantity, current distribution and operating status of hand washing stations.
- Signs and infographics with proper hand washing instructions and use of hand sanitizer should be installed.
- Remind people that they must avoid touching their face, eyes, nose and mouth without first washing their hands. This is difficult to achieve, as those are reflex movements: the supervisor or person in charge must be alert and remind people not to touch their faces.

### 1.3.3. Physical distancing

People must always keep **at least one meter of distance** from other people at all times

To ensure appropriate physical distancing, the packing house or farm can mark the spaces on the floor, use cones, signage, or strategies to locate people in their working stations such as using diagonal or zigzag placing to avoid people being positioned in front of each other.

When it is not feasible to maintain an appropriate distance, install physical barriers or separators between people. They must be built with an easy to clean and disinfect material. Where it is not feasible to install physical barriers, use of a face shield and face mask.

## 1.4. Health status and monitoring symptoms

The Covid coordinator must appoint supervisors or people responsible for permanently verifying the health status of people for early detection of people in the early stages of the Covid disease. See "recognizing the disease" in section 1.5.

### 1.4.1. Verifying health status

- Temperature must be taken daily on every person entering the facilities, (37.8 °C is an indicator of symptoms). Every person (including people that do not manipulate food), must follow the established prevention guidelines.
- Nobody with symptoms can enter the facilities or the farm.
- Train people on the importance of reporting if they present symptoms, or if they have been in contact with a person diagnosed with the disease. This should be reported in a timely manner so the person does not to come in to work and opportune protective measures for that person can be taken.

### 1.4.2. In case of symptoms:

- If in the work stations or inside the farm or facility, someone begins to show symptoms, the contingency plan instructions in section 6 must be followed.
- The person must be separated from their work station and report to the Covid Coordinator to follow the established protocol (determine and prepare an isolation room). The main symptoms are established in section 1.5.
- Register any abnormalities.

### 1.4.3 Suspicions of contamination:

If there is suspicion that accidental contamination by micro-drops of saliva has occurred on a surface or work material, or on the product, proceed as indicated in sections 1.4.3 and 6.2.8 and clean and disinfect the area. (See section 1.7).



## 1.5. Training and the obligation to inform the people on Covid-19

As a part of training, it is essential to encourage awareness of self-care at all times, on or off the workplace. To comply with the obligation to inform the people as established in the Chilean legislation, the following topics should be considered in relation to the Covid-19 disease.

A register of "Covid meetings" in each area must be kept updated.

### 1.5.1. Recognizing the disease

All the people that work in a packing house or in a farm should be trained to recognize symptoms of the disease, which are listed below. As a guide for supervision: The percentage of occurrence of the symptom among Covid-19 positive people that do not required hospitalization in Chile is detailed in the Health Ministry's epidemiological report N° 37.

• Headache (60%)	• Difficulty breathing (11,5%)
• Muscle or body aches (56,3%)	• Diarrhea (10,3%)
• Cough (56,1%)	• Chest pain (9,3%)
• Fever (more or equal to 37.8 °C) o chills (35.9%).	• Stomach pain (6.1%)
• Sore throat or odynophagia (33,3%)	• Other symptoms can be: Increased respiratory rate or tachypnea. Cyanosis. Fatigue. Nasal congestion. Nausea or vomiting.
• Loss of sense of smell or taste (ageusia). (14.9%)	

Symptoms can appear from 2 to 14 days after exposure to the virus.

Supervisors or people in charge should be alert and take a preventive approach with those who have symptoms or who have had direct contact with a positive person.

The risk must be evaluated and additional protection measures adopted for people considered to be at higher risk, such as immune suppressed people, hypertension, heart disease and other co-morbidities, chronic diseases and the elderly, as legislated.

### 1.5.2. Personal prevention measures

Give talks to everybody on prevention measures against Coronavirus, including the following:

#### Use of face masks

- The correct use of face masks is mandatory. This is a necessary element for self-protection or to avoid contagion to other people. Supervisors should explain their correct use according to the instructions on the label or from the supplier.

#### Physical distancing

- The obligation to maintain permanent physical distance of **at least one meter** between people, not to shake hands, give kisses or hugs and not to form groups.

- The prohibition of actions that favor the transmission or spread of the virus by droplets of saliva, such as shouting, whistling or singing. (Do not speak when working, unless necessary).
- Do not share personal items such as glasses, cell phones, headphones, drink bottles, spoons, personal items, scarves, etc.

### Hygiene measures

- Reinforce the hygiene measures established by the company.
- The importance of giving timely notice when a person has symptoms of the disease or has had contact with sick people, to take Prevention measures to benefit this person. (See section 1.5.5).
- All the external service providers and their personnel also must be trained to report in case of any symptom.

### 1.5.3. Hand washing

To reinforce training on hand washing and the need to do it frequently is required.

- The correct way to wash hands is: with soap and water, rubbing the whole hand for at least 20 seconds, fingers, back of hands and palms, lathering up, rinse and drying with disposable paper towels.
- In addition to the conditions implemented for food safety, hands should always be washed in situations such as:
  - After blowing your nose, coughing or sneezing.
  - When entering work stations or offices.
  - After using the toilets.
  - Before and after preparing your food and eating.
  - After touching any common use surface (harvesting ladders, handrails, doors, etc).
  - Before handling packaging material.
  - After cleaning your workstation or equipment.
  - After handling materials or any document (Cargo documents, receipts, invoices, envelopes, money or etc.) that have been manipulated by third parties.

### Hand sanitizer gel

Training on the use of hand sanitizer (normally alcohol based) in places where there are no hand washing stations, including:

- Do not use on hands when they are visibly dirty or stained with liquids or organic matter (mandatory washing first), dusty (mandatory washing first), wet (water dilutes alcohol and does not allow drying).
- Do not use simultaneously with soap or other antiseptic.
- Do not use to disinfect material or mucous membranes.
- Do not use if the skin presents any irritation (dermatitis).

#### 1.5.4. Respiratory hygiene measures

These refer to the correct way of coughing, blowing your nose and sneezing:

- Permanently remember to not do this in front of other people, and where product or packaging materials are found.
- To sneeze or cough, cover with your forearm or use disposable tissues. If disposable tissues are used, have trash bins available to dispose of the hankies. Never use your hands to cover.
- After coughing, blowing or sneezing, wash your hands immediately with soap and water or use a hand sanitizer.
- Never spit. This action spreads the virus long distances in the air and on the ground.

#### 1.5.5. Procedure to report illnesses or symptoms at work or at home

Employees who has Covid-19 symptoms, or is not feeling well should not go to their workplace. The company must develop a procedure for people to notify them when they have symptoms of the disease.

Everyone should know who to report to and on what occasions (if they have Covid-19 sick people at home or if you had close contact with someone sick, etc.). If someone comes into close contact, they must go to a health center and, according to medical criteria, comply with isolation measures for 14 days. See section 7: "Definitions of close contact and probable case".

This procedure should be explained during training and should include the steps to follow in case the person should not come into work or leave their workplace due to symptoms.

#### 1.5.6. Contingency plan in case of outbreaks inside the packing plant or farm

A suggested contingency plan is found in section 6 of this Guide. It must be explained to people.

#### 1.5.7. Order, hygiene and safety regulation

Permanent compliance with Article 184 of the Labor Code must be remembered, referring to the obligation of the parties to comply with the hygiene conditions that are contained and reported in the Order, Hygiene and Safety Regulations.

#### 1.5.8. Signage and infographics

To support the understanding of the main preventive measures, informative signage and infographics should be installed where people transit and inside the packing room, canteen, etc. (For example, use of a face mask, physical distancing, hand washing, among others).

*It is recommendable to reinforce training daily through 5-minute talks, operational, and ideally, dissemination through screens installed in places such as canteens, packing plant entrance, etc., and infographics.*

## 1.6. Measures for tracing people

For tracing people with symptoms of the disease, or with positive diagnostic, the following should be considered:

### 1.6.1. Work stations

Keep people in the same workplace or in the same work/task and crew (groups of same people that works in the same area and activity at a packing house or farm)

Ideally, persons in the same work/task /crew should be maintained together for lunch, use the same bus or van for transportation and use the same rooms in case that the farm has barracks or collective rooms.

### 1.6.2. Records

Maintain daily records with the name of people in each area or task. The records may be in any format or medium, as long as they allow identifying the places where each person has been. They must include at least the name and contact of everybody and in the case of external persons, their time of entrance and exit of the premises and the following information:

#### Transport of people:

- Distribution of people in buses, vans and private cars. Explained in section 2.1.
- It is advisable to establish mechanisms that allow the traceability of people who travel with companions in their private vehicles..

#### In the workplace:

- Everybody who enters the premises or farm and their specific task or working site.
- All the people who work on each shift or on each crew or task and their location (work stations, barracks, section, etc.).
- Equipment that the person operated during the day/shift.
- Location of people in the canteen or dining room and in the means of transport (when controlled or supplied by the farm, or packing house).
- Everybody who work on cleaning and maintenance of every site or facility.
- The names of the tractors/forklift operators who work in each area.

#### In collective bedrooms:

Keep a daily record of the name of every people and the room number in which everyone stay overnight.

#### Symptoms:

- Recordkeep of the names of the people who have presented symptoms at work and the notice to the Covid Coordinator or to the person designated by the company.

#### Visitors and external people:

- Records for traceability of each visitor or any external person must include their name and contact, place (city, town) from where they are coming, name of other persons in the car, truck etc., whom they will met in the farm or packing house, their time of entrance and exit of the farm/premises.

When there are special registration needs, these are indicated in the respective section.

## 1.7. Indoor and outdoor disinfection program of constructions, buildings, yards and surfaces

### 1.7.1. Daily disinfection

All areas (such as buildings, dining rooms, rest areas, toilettes, dressing rooms, offices, warehouses, etc.) must be included in the disinfection programs, at least daily, with a suitable disinfectant determined by the packing plant or farm and registered with the ISP.

Records of disinfection must be kept.

Each area must include all surfaces, which are used by several people, such as handrails, doors, slats, support surfaces, pallet trucks, keypads, telephones, handles, instruments, sampling tables, tools, electric boards, switch on-off, etc.

### 1.7.2. Products to use for disinfection

For inquiries about products authorized in Chile for Sars CoV-2, consult the MINSAL (Chilean Health Ministry). For inquiries on the effectiveness of disinfectant products for Sars CoV-2, consult the EPA website.

- MINSAL establishes as products with active ingredients valid for Coronavirus, among others, alcohol over 70% concentration, bleach (at the concentration and time of action as the manufacturer's instructions and rinse), or others registered by ISP, such as peracetic acid.
- Quaternary ammonium is an authorized products in the country but in our activity its use is not recommendable in areas or equipment that comes into contact with the product, but in outdoor areas could be used.
- Inside the packing plant or in areas where fruit or packaging materials are collected or stored, you should always use authorized products for food contact surfaces. Never apply over people.
- Sanitizing and/or disinfectant products that are identified as "specialized sale" on their label should only be applied by authorized companies, which are processed in the respective Regional Ministerial Health Secretariats (SEREMI). If these tasks are carried out by internal cleaning and sanitation crew, the farm or packing house must apply for an authorization at the local SEREMI..

*It is recommendable to develop a quick procedure for cleaning surfaces exposed to micro-droplet contamination from sneezing or coughing.*

When there are special disinfection needs, they are indicated in the respective section.

### 1.7.3. Waste management

Waste, such as used masks, gloves, etc., generated in any common areas and collective rooms, must be disposed of in a container with a garbage bag and a lid.

## 1.8. Supply of protection elements

The packing plant or farm must reserve a sufficient supply of materials for the prevention and control of Coronavirus during the season, including face masks, gloves, disinfection equipment, disinfectant and sanitizing chemicals, thermometers, etc., as appropriate to the risk assessment defined by the business.

## 1.9. Risk analysis

The Covid-19 variable, must be considered as a major hazard to people, and be included in the hazard analysis and preventive measures or GAP hazard analysis, etc., that each company has developed, identifying the necessary prevention measures.

You should also consider additional protection measures for people legally considered to be at higher risk, such as people with immunodepression, hypertension, heart disease and other comorbidities, chronic diseases and the elderly.

## 2. PREVENTION MEASURES IN AREAS AND GENERAL ACTIVITIES

For the purposes of this Guide, "areas and general activities" are those that are carried out in all types of facilities, be it farms, farm packing or fruit packing houses, such as transportation of people, canteen, offices, etc., for which the same prevention measures are valid.

### 2.1. Prevention measures when transporting people

The following measures must be applied to the transport of people to or from their work place and to the internal transport in the farm or packing, whether in buses, vans or vehicles of any type, including visitors.

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>On hygiene and physical distancing</b> <ul style="list-style-type: none"> <li>- All passengers must wear masks when getting on the bus or van, during the entire journey and when getting off.</li> <li>- Provide hand sanitizer gel before boarding the transport.</li> <li>- Organize people getting on the bus or van to avoid crowding. Markers spaced 1 meter apart can be installed when queuing to board the vehicle.</li> <li>- Passengers must use the same vehicle and the seats designated for them daily, in order to identify and trace their location and contacts.</li> <li>- People should not change seats during the journey.</li> <li>- Do not allow standing passengers.</li> <li>- The seat passenger at the side of the driver must never be used.</li> <li>- Signs related to the use of face masks and hand sanitizer gel and other instructions related to prevention of Covid disease must be on each bus and / or van.</li> <li>- People should not be allowed to get inside the bus or van in advance of the departure.</li> <li>- Those who share their private vehicles and their passengers must wear masks throughout the journey.</li> <li>- Provide hand sanitizer gel before boarding the transport.</li> <li>- Organize people getting on the bus or van to avoid crowding. Markers spaced 1 meter apart can be installed when queuing to board the vehicle.</li> <li>- Passengers must use the vehicle and the seats designated for each one daily, in order to identify their location and contacts.</li> </ul> </li> </ul>
Applicable to transport	<ul style="list-style-type: none"> <li>• <b>Disinfection</b> <ul style="list-style-type: none"> <li>- At the beginning of the day and after each trip, the interior of company buses or vans must be disinfected by sprinkling 70% alcohol or other appropriate disinfectants authorized by the Health Ministry and ISP registered. It is important to disinfect handrails, seats, curtains. The driver must disinfect steering wheels, gear lever, keypads.</li> <li>- Disinfection must be record-kept.</li> <li>- Require the service provider to ventilate the buses, vans etc., when they are not in service.</li> </ul> </li> </ul>

Traceability of people	<ul style="list-style-type: none"> <li>• <b>Traceability</b> <ul style="list-style-type: none"> <li>- Registers : To carry out traceability in case of Covid symptoms, a register must be kept of each journey (outward, return and/or intermediate routes), with: <ul style="list-style-type: none"> <li>- The name of the passengers assigned to each bus, and each seat on each trip.</li> <li>- Identification of the bus, van, etc., and driver.</li> <li>- The start time of the bus journey.</li> <li>- This list may be required en route and must be verified when the passengers get on and when they arrive at the plant or farm.</li> </ul> </li> </ul> </li> <li>• <b>Organization of transport</b> <ul style="list-style-type: none"> <li>- <i>Ideally, whenever possible, assign buses by crews or by groups of people who work in the same packing area or farm.</i></li> <li>- <i>It is advisable to check if the buses serve other companies once they leave the staff at the farm or packing house, to coordinate prevention measures.</i></li> </ul> </li> </ul>
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## 2.2. Prevention measures at the entrance to the packing house or farm

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Monitoring symptoms:</b> The health status of all people must be verified (See sections 1.4 and 1.5) before each admission, at the entrance of each shift, at reception or gates, as follows: <ul style="list-style-type: none"> <li>- Temperature checks for early detection of potential symptoms, must be carried out to all people. (37.8° C indicate symptoms). Thermometers should be carefully kept to avoid shocks, humidity, higher temperatures, etc.</li> <li>- Check other symptoms, such as coughing, headache, weakness, sneezing, etc., be it by a health declaration or asking for the symptoms (Both can be done if it has been agreed with the people). or visually.</li> <li>- Health declaration also must be requested to all external people, contracts suppliers, service providers, etc.</li> <li>- Temperature measurement and verification of health conditions must also be carried out on guards, gatekeepers, canteen or kitchen staff's, all external people, authorities, visitors and service providers such as bus drivers, carriers/drivers, contractors, external personnel, and anyone who enters the farm, packing house and offices.</li> <li>- Verification of symptoms must be organized avoiding crowding. For example, using markers 1 meter apart when queues must be made.</li> <li>- People that works at the gates, because they serve many people every day, must have at their disposal masks, face shields, hand washing station and hand disinfectant. The windows of the gates must be protected (by ex. plastic sheets).</li> </ul> </li> </ul>



	<ul style="list-style-type: none"> <li>• <b>If symptoms are detected:</b> <ul style="list-style-type: none"> <li>- If people with symptoms (fever, cough, sneezing, headache, weakness, etc.), are detected, they must be kept in an area designated for these purposes, without entering other areas of the farm or packing house and the Covid Coordinator must be notified to apply the procedure defined as indicated in section 6.</li> </ul> </li> <li>• <b>Physical distancing and protection</b> <ul style="list-style-type: none"> <li>- All people must enter the packing house or farm wearing a face mask and respecting the minimum distance of one meter between people.</li> <li>- It is recommendable to avoid sidewalks and avoid bidirectional corridors that lead to the work areas (especially when there is massive traffic of people), and to signal the direction of pedestrian traffic in the bidirectional roads.</li> <li>- The entrance of visitors including delivery of documents, parcels, etc. inside the packing plant or farm should be minimized. They can only enter after their temperature and health condition is checked, after disinfection with hand sanitizer gel and using face mask covers nose and mouth.</li> <li>- Reception staff must permanently wear a mask covering their nose and mouth. At times of entrance and exit of the shifts, due to the number of people, it is recommendable that they use a face shield and mask.</li> <li>- Drivers must remain in their vehicles or have a separate area for them if they need to get off, in which case it must be mandatory and the compliance with the measures established by the company (use of a mask, distancing, etc.) must be verified.</li> <li>- <i>Evaluate programming a late arrival of some buses. Some work areas or crews may be able to arrive and leave with a lag of about 20 minutes, to reduce crowding.</i></li> </ul> </li> </ul>
Applicable to infrastructure (Entrance to the farm or packing house).	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for the people:</b> <ul style="list-style-type: none"> <li>- At all entrances, hand sanitization points must be available. It can be a hand washing station with water, soap and elements for drying hands and a hand sanitizer (approved by the ISP) dispenser.</li> <li>- There must be hand sanitizer gel next to the where people clock in. If the shift control record is by physical contact or using cards, everyone must disinfect their hands after using it and this must be supervised.</li> <li>- Before people start entering the premises, the following must be disinfected periodically with a suitable product (see section 1.7): <ul style="list-style-type: none"> <li>- Reception.</li> <li>- Clock-in area, fingerprint sensor, signing in book, pens.</li> <li>- All handrails, doors, support surfaces, telephones, etc.</li> <li>- All incoming elements (parcels, envelopes, etc.) must also be disinfected.</li> </ul> </li> </ul> </li> </ul>
Traceability of people	<p>Follow indications in section 1.6: "Measures for tracing people". In this particular area it is also necessary to:</p> <ul style="list-style-type: none"> <li>- Register the name and contact of each external person, with the time of entrance and exit (e.g. drivers and their assistants, couriers, visitors, inspectors or similar).</li> <li>- Health declaration for external persons, which is voluntary and must be kept confidential.</li> </ul>

## 2.3. Prevention measures in changing rooms and toilettes

Scope of prevention measures	Prevention measures
Scope of prevention measures	<ul style="list-style-type: none"> <li>• <b>Physical distancing and protection</b> <ul style="list-style-type: none"> <li>- Always wear masks covering nose and mouth in this area.</li> <li>- Install a hand sanitization point at the entrance.</li> </ul> </li> <li>• <b>Respect the minimum distance of 1 meter between people.</b> <ul style="list-style-type: none"> <li>- Avoid crowding inside, for example, reducing the number of benches, marking positions that cannot be used. If people need to make queues, mark on the floor markers or separations at least 1.0 meter apart. In some situations it may be necessary to install dividers or separators, which should be made of material that is easy to clean and disinfect.</li> </ul> </li> <li>- Use these dependencies briefly.</li> </ul>
Applicable to infrastructure (changing rooms and toilettes)	<ul style="list-style-type: none"> <li>• <b>Ventilation:</b> <ul style="list-style-type: none"> <li>- Changing rooms and toilettes must have good ventilation, either natural or forced.</li> <li>- If it is necessary to improve the natural ventilation, keep windows or doors open (with mosquito netting).</li> <li>- Chilean legislation does not consider air conditioning as ventilation. If there is air conditioning, do not use in recirculation mode. This equipment should be inspected and cleaned frequently.</li> </ul> </li> <li>• <b>Disinfection</b> <ul style="list-style-type: none"> <li>- Disinfect changing rooms and toilettes daily as indicated in section 1.7.</li> <li>- All equipment in the room must be included such as lavatory, lockers, benches, doors, seats, handrails, doors, etc.</li> </ul> </li> </ul>

## 2.4. Prevention measures in canteens or dining rooms

In fruit packing houses and in some farms, the food service is provided by canteens where food is prepared. In farms, generally people bring their own food, and there are means to maintain and heat the food and a dining room. The following measures apply in all cases, but specific references are made to that situation.

Scope of prevention measures	Prevention measures
Prevention measures applicable to canteens, kitchens and dining rooms)	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> The kitchen staff's health must also be verified according to the indications given in sections 1.4 and 1.5. <ul style="list-style-type: none"> <li>- If there are suspicions that contamination by micro-drops of saliva has occurred on a surface, act as indicated in sections 1.4.3 and 1.7</li> <li>- Do not use food that could be contaminated.</li> </ul> </li> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Kitchen personnel must permanently wear face masks covering mouth and nose.</li> <li>- Gloves must be disinfected, regardless of what material they are, before putting them on, each time they are removed. 70% alcohol or other suitable disinfectant can be used.</li> <li>- In the kitchen, the lunch area and inside the dining room, there must be hand sanitization points.</li> <li>- In the kitchen and dining room, place signage, at least about: <ul style="list-style-type: none"> <li>- Hand sanitizer gel,</li> <li>- Physical distancing,</li> <li>- Use of face mask,</li> <li>- Respiratory hygiene.</li> </ul> </li> </ul> </li> <li>• <b>When going to the canteen or dining room:</b> <ul style="list-style-type: none"> <li>- Provide a hand sanitizing point at the entrance of the canteen or dining room, which can be a hand washing station with water, soap and hand drying items, or a supply of hand sanitizer approved by the ISP.</li> <li>- A mask must be worn, covering the nose and mouth at all times: in the canteen or dining room queue, when receiving food and until sitting down. When you finish eating, you must put your mask back on.</li> <li>- Only use the tables that have been disinfected.</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- Define the capacity (the maximum number of people) of the dining room and organize different shifts to avoid crowds. Find out about the maximum capacity allowed by the Health Ministry, according to each case.</li> <li>- Maintain a physical distance of <b>at least one meter</b> when queuing up at the entrance. Put marks on the floor in the waiting area to avoid crowding when people enter or exit the room.</li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>- Separate the chairs or mark spaces on the benches to maintain a physical distance of one meter. It is recommendable to install rigid separators, made of washable material that can be disinfected, dividing the food stalls.</li> <li>- <i>Ideally, in high season, generate an entrance and exit route, at least when there is high transit of people.</i></li> </ul> <p>• <b>Disinfection:</b></p> <ul style="list-style-type: none"> <li>- The canteen, kitchen and dining room must be included in the daily cleaning and disinfection protocols, with a product that can be used for food contact surfaces. See section 1.7</li> <li>- The kitchen staff must know the procedures and instructions for cleaning and disinfecting their area.</li> <li>- Before the food service begins, the personnel entrance, all the handrails, doors, support surfaces, telephones etc. must be disinfected.</li> <li>- Before and after each use or lunch shift, all points of frequent contact should be disinfected, such as counters and tables, chairs or benches, trays, vending machines, etc. Chlorine or alcohol can be used.</li> <li>- If the canteen or dining room is managed by an external provider, the farm or packing plant administration must verify that adequate disinfectants are being used and that disinfection is carried out daily.</li> </ul> <p>• <b>In the event that people bring their own food and heat it up in a dining room:</b></p> <ul style="list-style-type: none"> <li>- The place must be disinfected daily and this must be record-kept.</li> <li>- After each use or lunch shift, all surfaces that are touched by many people, such as refrigerator doors, coolers, microwave ovens, kitchen knobs, dispensers, etc., must be disinfected.</li> <li>- The common use or sharing of utensils such as glasses, cups etc. should not be allowed. These must be personal.</li> </ul> <p>• <b>Ventilation</b></p> <ul style="list-style-type: none"> <li>- The canteen, dining room and kitchen must have good ventilation, either natural or forced.</li> <li>- If it is necessary to improve its natural ventilation, the windows or doors must be kept open, which must have a mosquito net or slat as appropriate.</li> <li>- Chilean legislation does not consider air conditioning as ventilation. If present, do not use them in recirculation mode. This equipment should be inspected and cleaned frequently.</li> </ul>
Food protection	<ul style="list-style-type: none"> <li>- Put protective barriers between food and people. Check with the local authorities if self service system can continue to operate in that area.</li> <li>- Do not expose food to the possibility of being touched or contaminated (bread, fruits, etc.).</li> <li>- Do not leave salt and other condiments on the tables for common use. Deliver them individually, or be managed by staff in charge.</li> </ul>

Traceability of people	<ul style="list-style-type: none"> <li>• <b>Organizing lunch shifts or use of the dining room</b> Lunch should be organized with specific lists of people for each shift, considering the following: <ul style="list-style-type: none"> <li>- People who must always be on the same lunch shift are as follows: <ul style="list-style-type: none"> <li>- People who live together or who are in lodgings together.</li> <li>- Fixed work groups such as teams, harvest, etc.</li> <li>- Ideally assign lunch places per person (e.g.: table 2, site 4) to keep track of who had lunch together.</li> </ul> </li> </ul> </li> <li>• <b>Records:</b> Follow indications in section 1.6: "Measures for tracing people", including: <ul style="list-style-type: none"> <li>- Daily records of the people that attend each lunch shift and their location on tables or benches as assigned.</li> <li>- The name of all the people who work in the kitchen or dining room for each shift, if applicable.</li> <li>- Names and contact details of each external person with whom there has been contact in this section, (such as carriers, suppliers, visitors, etc.), who enter the canteen, dining room or kitchen.</li> </ul> </li> </ul>
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## 2.5. Offices

Scope of prevention measures	Prevention measures
Prevention measures applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for the people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- If people with symptoms are detected (see section 1.5.1), notify the Covid Coordinator to apply the defined procedure (Section 6).</li> <li>- Hand sanitizer dispensers should be available in the area</li> <li>- It should not be allowed to have cups, glass, spoons, dishes etc., for common use.</li> </ul> </li> <li>• <b>Physical distancing</b> <ul style="list-style-type: none"> <li>- Verify compliance with physical distancing of <b>at least one meter</b> between people.</li> <li>- Separate work stations to maintain physical distance of <b>at least one meter</b> between each person. If this is not possible, dividers or separators that can be easily cleaned and disinfected can be installed, otherwise consider the use of face shields and a mask.</li> <li>- If it is necessary to attend people, receive parcels, correspondence, etc., is advisable to implement a service window, in order to avoid entering the offices.</li> </ul> </li> <li>• <b>Meetings</b> Physical, face to face meetings should be avoided. In case that a physical meeting is strictly needed, the following measures must be taken: <ul style="list-style-type: none"> <li>- When holding face to face meetings, all the considerations issued by the authority regarding the number of people in the room must be respected.</li> <li>- Participants must be <b>at least one linear meter apart</b> and wear a mask.</li> <li>- In meetings there should be no food or drink.</li> <li>- During the meeting windows should be opened for ventilation, at least once an hour.</li> <li>- After each meeting, the place should be disinfected according to the cleaning and disinfection protocol. (See section 1.7).</li> </ul> </li> </ul>

Scope of prevention measures	Prevention measures
Prevention measures applicable to infrastructure	<ul style="list-style-type: none"> <li>• <b>Infrastructure:</b> <ul style="list-style-type: none"> <li>- Offices must have good ventilation, either natural or artificial. Avoid keeping offices closed.</li> <li>- Chilean legislation does not consider air conditioning as ventilation. If this is used, do not apply recirculation mode. This equipment should be inspected and cleaned frequently.</li> <li>- If the office has a kitchen area, even if for coffee or light food, in addition to hand washing stations with soap and water, hand sanitizer gel should be available.</li> <li>- In the toilette and kitchen area, signage should be placed to remind people of frequent hand washing, correct use of a face mask, physical distancing and respiratory hygiene measures.</li> </ul> </li> <li>• <b>Disinfection:</b> <ul style="list-style-type: none"> <li>- Each work station in the offices must be included in the daily cleaning and disinfection program (see section 1.7), including points of high or frequent contact, such as doors, counters.</li> <li>- For shared equipment such as telephones, vending machines, microwaves, refrigerators, photocopiers, calculators, etc. contact parts must be disinfected before and after use. You can use 70% alcohol or a chlorine solution.</li> </ul> </li> </ul>
Traceability of people	<p>Follow indications in section 1.6: "Measures for tracing people". Additional record keep in this area:</p> <ul style="list-style-type: none"> <li>- Names and telephone number or e-mail of each external person with whom there has been contact in this section, (such as carriers, producers, etc.).</li> </ul>

## 2.6. Common areas, resting areas, parking lots (including bicycle parking)

Scope of prevention measures	Prevention measures
General measures	<p>Design protocols with the measures to be maintained in common areas, which include:</p> <ul style="list-style-type: none"> <li>• <b>Hygiene and disinfection:</b> <ul style="list-style-type: none"> <li>- Mandatory use of face masks covering nose and mouth permanently.</li> <li>- Where possible, install hand sanitizing points. (An option can be portable hand washing stations).</li> <li>- Not spitting should be a strict requirement, since this action spreads the virus over long distances and on the ground.</li> <li>- Post signs including all the measures that must be observed in these areas.</li> <li>- Include these areas in the daily disinfection plans (see section 1.7); including seats, paper bins and other equipment in shared areas.</li> <li>- Trash cans in these areas must be provided with a bag and lid.</li> </ul> </li> </ul>

Scope of prevention measures	Prevention measures
	<ul style="list-style-type: none"> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- Maintain a physical distance of <b>at least one meter</b> between people.</li> <li>- Train people that in these areas they should not shake hands, stand in groups, do not hug, do not sing, whistle etc. Put up signs with these instructions.</li> <li>- Where there are seats or benches, mark or eliminate seat every other seat to avoid physical proximity of less than one meter between people.</li> <li>- Do not share bottles, glasses, drinking straw, food, clothes, etc.</li> </ul> </li> <li>• <b>Smoking area:</b> <ul style="list-style-type: none"> <li>- While a person is not smoking, they should wear a mask covering the nose and mouth.</li> <li>- Install a hand sanitizer dispenser in the area and instruct its use before and after smoking.</li> <li>- Instruct that while smoking, a distance greater than one meter from other people must be kept. To reinforce this, the floor can be marked with areas where people can be located.</li> <li>- Instruct not to throw cigarette butts on the floor.</li> <li>- The smoking area must be included in the daily cleaning and disinfection program (see section 1.7).</li> </ul> </li> </ul>

## 2.7. Visitors

Visits to the field or packing house facilities should be avoided as much as possible. The delivery of parcels, correspondence, etc., inside the field or packing should also be reduced, being recommended to receive them at the gate.

Scope of prevention measures	Prevention measures
Hygiene measures	<ul style="list-style-type: none"> <li>- In the event that the entry of any external person including transporters, contractors and services, is essential, each person's temperature must be taken and a health declaration requested. (See symptoms in section 1.5.1).</li> <li>- All visitors, suppliers, contractors, etc. must enter with masks, have disinfected their hands with alcohol gel and respecting the distance of <b>at least one meter</b> between them.</li> </ul>
Physical distancing	<ul style="list-style-type: none"> <li>- Measures must be taken to prevent visitors from wandering around the facilities and completely avoid their contact with people, packaging materials and product.</li> <li>- When attending visitors or any external person, the physical distancing of at least one meter and the use of face masks must be maintained. Ideally, in all cases in which it is possible, they should be attended through a window.</li> </ul>
Information	<ul style="list-style-type: none"> <li>- Before entering the field or plant, all the established prevention instructions must be explained and delivered. Elements (Masks, or others that the field and packing house have defined) must be provided to comply with them.</li> <li>- Visitors, contractors and outside services person's should also be trained to report symptoms.</li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>- In the case of visitors and external persons, records for traceability of each visit must include name and contact, place (city, town) from where they are coming, name of other persons in the car, truck etc., whom they will met in the farm or packing house, their time of entrance and exit of the farm/premises.</li> </ul>



### 3. BEST PRACTICES FOR PREVENTION OF CORONAVIRUS SARS COV-2 IN FARMS

During farm work, the general measures established in sections 1, 2 and 6 of this Guide and the following additional measures should be considered, which must be adapted to each situation.

#### 3.1. Prevention measures in the harvest boxes handling/washing area

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- The area must have a hand washing station (water, soap and disposable item for drying) or hand disinfection (hand sanitizer gel or other disinfectant registered by the ISP)</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- People must always maintain a physical distance of <b>at least one meter</b> from other person.</li> <li>- If, due to the nature of the operation, it is not possible to maintain physical distance, or to use dividers, the use of a face shield and mask is mandatory.</li> <li>- Minimize the traffic of people in this area, including tractor drivers, carriers, movers, etc.</li> </ul> </li> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- Supervisors must permanently verify the people's health status and take action as indicated in sections 1.4, 1.5 and 6.</li> </ul> </li> </ul>
Applicable to infrastructure (harvest boxes handling/washing area)	<ul style="list-style-type: none"> <li>• <b>Disinfection:</b> The equipment in this area must be included in the daily disinfection programs (see section 1.7), including support surfaces, benches, pallet trucks, keypads, seats, tractor controls, tools, etc.</li> <li>- Disinfect boxes that could be contaminated by micro droplets from coughs, sneezes, etc.</li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Records:</b> See indications in Section 1.6: "Measures for tracing people"</li> </ul>



### 3.2. Prevention measures when delivering working materials to people

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- In this area, people must maintain a <b>physical distance of at least one meter</b>. It is recommendable to place demarcations or separation signs where people line up to receive materials.</li> </ul> </li> </ul>
Applicable to infrastructure.	<p>The delivery of materials must be done by one person. If two people are attended at the same time, it is necessary to place dividers between delivery points.</p> <p>Hand sanitizer gel must be available in the area, at least at the time of delivery of materials.</p> <ul style="list-style-type: none"> <li>• <b>Disinfection</b> <ul style="list-style-type: none"> <li>- The area must be included in the daily disinfection program (see section 1.7).</li> <li>- The service desk, or similar, must also be disinfected at the beginning of the delivery and reception of materials and at the end of each day.</li> <li>- Tools and materials should be disinfected every day, for example with 70% alcohol or sodium hypochlorite solution upon receipt.</li> </ul> </li> </ul>

### 3.3. Prevention measures in field work and fruit harvesting

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- In the work area of each team or crew, there must be a hand washing station with water, soap and a disposable element for drying hands and hand sanitizer dispenser.</li> <li>- Sufficient availability of water and stations for hand washing and water drinking must be provided, where the following is fulfilled: <ul style="list-style-type: none"> <li>- Water must be of potable quality water.</li> <li>- Do not allow the use of shared drinking straws or glasses.</li> <li>- Verify that the water station faucets work correctly, being easy to open.</li> <li>- If the water is stored in drums, they must be closed.</li> <li>- Install a hand disinfection point.</li> </ul> </li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- During work, people must maintain a physical distance of <b>at least one meter</b>.</li> <li>- Some options may be: arrange the crew so that they are not facing each other. Organize the working site with an every other row layout picking. Determine a maximum number of people per tree / plant to be harvested, etc.</li> <li>- Do not allow entrance of people who do not work at the site or at the established site.</li> <li>- Take measures to avoid agglomerations at the area for emptying the harvesting baskets and harvest control. In the event that harvesters have to wait for to empty the fruit into the bin, place cones or put separation signs one linear meter apart, or supervise that no agglomeration occurs.</li> <li>- Tractor operators and carriers must remain in their vehicles and if they do get off, they must not wander among the people on the site.</li> </ul> </li> </ul>
Applicable to the product	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- Supervisors must permanently verify the health status of people, including those who do not handle food, and follow indications in Sections 1.4, 1.5 and 6.</li> </ul> </li> <li>• <b>Disinfection:</b> <ul style="list-style-type: none"> <li>- Disinfect daily, all equipment, tools and supplies such as ladders, stools, scissors, calibrators, harvesting baskets, scales and all instruments or equipment used in harvest, with disinfectant authorized by ISP. (See section 1.7)</li> <li>- In tractors and other mobile equipment, disinfect all controls, doors, seats, etc. every day and / or every shift.</li> <li>- In the daily disinfection of field restrooms/toilets, include doors, handles, water taps, etc.</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Work stations:</b> If possible, keep people on the same team, without mixing people from different teams.</li> <li>• <b>Records:</b> See as indicated in Section 1.6, and also include: <ul style="list-style-type: none"> <li>- Name and contact details of each external person who has entered the site, such as carriers/drivers, driver assistants, cleaning personnel, other producers, personnel from chemical toilet companies, etc.).</li> </ul> </li> </ul>

### 3.4. Farm packing (at field, under vineyards or similar)

This type of farm packing can be organized in many ways. In addition to the measures established in section 1 of this Guide, the following additional measures for this task should be considered and adapted to each situation:

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- Sufficient availability of water and stations for hand washing and drinking must be provided, where the following is fulfilled: <ul style="list-style-type: none"> <li>- Water must be potable quality.</li> <li>- Do not allow the use of shared drinking straws or glasses.</li> <li>- Verify that the water station faucets work correctly, being easy to open.</li> <li>- If the water is stored in drums, they must be closed.</li> <li>- Install a hand disinfection point.</li> </ul> </li> <li>- In each packing station have hand sanitizer gel dispensers.</li> </ul> </li> </ul>
Applicable to the product and packing material	<ul style="list-style-type: none"> <li>• <b>Packing and packaging material:</b> <ul style="list-style-type: none"> <li>- Always keep all packing and packaging materials protected.</li> <li>- See section 1.4.3. Identify and do not use packing or packaging material, nor dispatch boxes with packed product that could be accidentally contaminated by micro droplets of coughs, sneezes, etc.</li> </ul> </li> <li>• <b>Full boxes:</b> <ul style="list-style-type: none"> <li>- Protect the packing and packaging material or full boxes or pallets that have already been assembled and put signals to reinforce the protection.</li> </ul> </li> <li>• <b>Disinfection:</b> <p>The equipment and structures used in this operation must be included in the daily disinfection programs (see Section 1.7), including:</p> <ul style="list-style-type: none"> <li>- Packing tables and stations, handles, shelves, support areas for packing material, instruments, tools, etc.</li> <li>- Scales</li> <li>- Ladders, stools, etc.</li> <li>- All sampling trays, analysis counters, measuring instruments</li> </ul> <p>If there is suspicion that accidental contamination by micro-drops of saliva has occurred on a surface or work material:</p> <ul style="list-style-type: none"> <li>- Do not use the material that could be contaminated (See sections 1.4.3 and 6.2.8)</li> <li>- Clean and disinfect the area. (See section 1.7).</li> </ul> </li> </ul>

Traceability of people	<ul style="list-style-type: none"> <li>• <b>Work stations:</b> <ul style="list-style-type: none"> <li>- If possible, keep people on the same team or crew, without mixing people from different teams.</li> <li>- Ensure that people that move the packed boxes to the cargo area do not circulate freely through the site.</li> </ul> </li> <li>• <b>Records:</b> See indications in section 1.6: "Measures for tracing people", and also include: <ul style="list-style-type: none"> <li>- Name and daily work of the members of the crews, packers, etc.</li> <li>- Names and contact details of each external person who has entered the task, such as carriers/drivers, driver assistants, cleaning people, other producers, personnel of chemical bathing companies, etc.).</li> <li>- That the order or manner of keeping the register allows identifying specific crews and work places.</li> </ul> </li> </ul>
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### 3.5. Prevention measures in the collection, palletizing and/or dispatch area of fruit to the plant

In some cases, this activity is carried out on one side of the field, in other cases harvested or packed fruit is loaded directly onto the tractor at the field and in other cases, in a separate site. The following prevention measures should be established, depending on each case:

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering mouth and nose, even if working alone.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> <li>- The area must have portable hand washing stations (with water, soap and disposable hand drying towels) or hand sanitizer gel dispensers.</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- Everybody must maintain a distance of <b>at least one meter</b> between other people.</li> <li>- Evaluate the redistribution of tasks in this area, with the aim to respect the distance of at least one meter.</li> <li>- Minimize the traffic of people in the area, including mobile activities, such as quality control, forklift drivers, etc.</li> <li>- The person in charge must keep the trucks organized and give instructions to drivers on loading and/or unloading.</li> <li>- Drivers must wear a mask and must not get out of their vehicles or stay in a secluded place. Do not wander between crews.</li> </ul> </li> </ul>
Prevention measures for the product	<ul style="list-style-type: none"> <li>• <b>Symptoms monitoring:</b> <ul style="list-style-type: none"> <li>- The supervisor or manager must permanently verify the health status of the people as indicated in sections 1.4, 1.5 and 6.</li> </ul> </li> <li>• <b>Disinfection:</b> <ul style="list-style-type: none"> <li>As indicated in Section 1.7, there must be a daily disinfection of: <ul style="list-style-type: none"> <li>- Carriers, pallet trucks and all surfaces which are used by several people, such as handrails, doors, slats, keypads, handles, instruments, tools, etc.</li> </ul> </li> </ul> </li> </ul>

Scope of prevention measures	Prevention measures
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Records:</b> See indications in Section 1.6: "Measures for tracing people". Include in the register: <ul style="list-style-type: none"> <li>- The names of the forklift operators or loaders, people in charge of labeling or identification of the produce, or other work positions in the area.</li> <li>- Register routes of carriers or tractor and drivers.</li> <li>- Name and contact of each external person who enters this area (for example carriers/drivers and their assistants, personnel of inspection bodies, visitors).</li> </ul> </li> </ul>

### 3.6. Quality control/harvest control prevention measures

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- Gloves must be disinfected, regardless of what material they are, before putting them on, each time they are removed. 70% alcohol or other suitable disinfectant can be used.</li> <li>- Hand sanitizer gel must be available in the area or in the counters where the analyses are carried out. Also, an individual dispenser can be provided for the person carrying out the control.</li> </ul> </li> <li>• <b>Physical distancing:</b> Quality control or harvest control people should: <ul style="list-style-type: none"> <li>- Maintain a distance of <b>at least one meter</b> between other people.</li> <li>- Minimize work trips around the farm or inside the packing plant or in other sections.</li> <li>- People who carry out harvest controls; GAP controls etc. and who move around the farm must use a face shield and a mask covering nose and mouth as additional protection.</li> </ul> </li> </ul>
Prevention measures for the product and packaging materials	<ul style="list-style-type: none"> <li>• <b>Monitoring symptoms:</b> <ul style="list-style-type: none"> <li>- The supervisor or person in charge should permanently verify people's health status, as indicated in Sections 1.4 1.5 and 6.</li> </ul> </li> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Before returning the boxes or product samples, to the bin, pallet or packaging, the hands or gloves must be disinfected.</li> </ul> </li> <li>• <b>Disinfection:</b> <ul style="list-style-type: none"> <li>- Analysis trays, measuring instruments and counters should be disinfected after the shift. (See section 1.7).</li> <li>- Include all handrails, slats, keypads, support surfaces, telephones, water dispensers, etc.</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Records:</b> See indications in Section 1.6: "Measures for tracing people".</li> </ul>

### 3.7. Best practices for the prevention of Coronavirus SARS CoV-2 in collective rooms

In addition to the general measures established in sections 1, 2 and 6 of this Guide, in case of shared or collective rooms, the following additional measures should be considered and adapted to each situation to minimize the danger of SARS-CoV-2 virus spread, notwithstanding the need to be informed of updated requirements from the local authorities.

#### 3.7.1. Space assigned for each person

Promote physical distancing in the bedroom by instructing the following:

- There must be at least 10m<sup>3</sup> of space for each person who spends the night in the collective bedroom.
- Supervise that there is the least possible movement of the occupants between rooms and prevent room changes.
- To reduce the possibility of contagion, people who work in the same crew or work area should use the same rooms.
- There must be a log of the people using each room every day.

#### 3.7.2. Hand washing

- Close to the rooms, there should be water of potable quality for hand washing, soap and paper towels for hand drying. The use of hand towels is not allowed.
- If there is no access to water, hand sanitizer gel must be permanently available, although hand sanitizer gel does not replace hand washing, it complements it.
- Signs should be available in the area, remembering the correct hand washing technique.

#### 3.7.3. Room infrastructure

##### Signage and infographics

- Number each room, to facilitate traceability and emergency management.
- The emergency telephone number must be indicated in each bedroom.
- Signs and infographics should be provided, remembering the prevention measures such as the use of a mask covering the nose and mouth, physical distancing of **at least one meter**, frequent hand washing and sneezing covering with the forearm, among others.

##### Footbath

A footbath should be installed at the entrance to the room area.

### Room ventilation

- The rooms must have adequate natural ventilation with windows, which during the day must remain open, considering safety precautions.
- In the case of poorly ventilated rooms, the ideal measure will be to open windows, or to install a permanent artificial ventilation system.

### Toilettes

- In order to maintain traceability, the use of toilettes should be assigned per room.
- The toilettes must be provided with potable quality water, soap, systems for drying hands (not cloth towels) and must be cleaned and disinfected daily.

### 3.7.4. Personal use items

- Instruct workers to keep their items for personal use to prevent them from being shared. Glasses, service, plates, oral hygiene articles, etc. must remain stored.
- The worker must not enter work clothes into the bedrooms.

### 3.7.5. Cleaning and disinfection

A disinfection plan should be developed (see section 1.7) for toilettes, bedrooms and beds, incorporating daily cleaning and disinfection of:

- Bedding, floors, doors, windows.
- Identify frequent contact surfaces to include them in cleaning and disinfection, such as lighting switches, handrails, lockers, locks, tables, doors of refrigerators, ovens, dispensers, etc.
- Restrooms and other shared spaces in the camps should always be kept clean and under a disinfection program using products suitable for Coronavirus. (Alcohol over 70%, sodium hypochlorite, quaternary ammonium etc.).
- It is recommendable to wash clothes with hot water and was work clothes separately.
- Dry clothes in well ventilated areas.

### 3.7.6. Common areas

Prepare protocols with the measures to be kept in shared areas, (See section 2.6), including:

- Permanent and mandatory use of face masks covering the mouth and nose in all areas.
- The physical distance of **at least one meter** must always be respected. In crowded areas, where feasible, install signs to separate distances.
- Do not share bottles, glasses, drinking straws, food in general.

- **Not spitting** should be a stricter requirement, since this action spreads the virus over long distances and on the ground.
- Seats, paper bins and other equipment in shared areas must be disinfected daily.
- Eliminate the use of community games for entertainment (ping pong, parlor games, etc.), to avoid crowds.
- If there are TV sets in shared area, measures must be taken to maintain physical distance when watching.

### 3.7.7. Waste management

Waste that is generated in the lodging and shared areas must be managed as domiciliary waste, in a trash bin with a bag and a lid.

### 3.7.8. Covid-19 symptoms

- When a resident develops Covid-19 symptoms, actions as indicated in Section 6: "Contingency plan", must be took, including disinfecting the entire room, clothing and items inside.
- The other people who use the room should be considered close contacts and proceed as indicated in Section 6: "Contingency plan",
- There must be a bedroom isolated from the rest to quarantine those suspected cases or those who are awaiting the results of the PCR analysis.
- Those people with a positive PCR must be transferred to a health residence in the area.
- Once people have been transferred to a health residence or the quarantine has ended, the facilities must be disinfected.

### 3.7.9. Special cases

Assess risks and establish safeguards for people who are considered high risk (adults over 60, hypertension, heart disease, etc.).

They may require special conditions and must spend the night separated from people of less risk.

It is necessary to consider all the additional protection measures that may be required by the people who clean the rooms, toilettes and public spaces.



## 4. BEST PRACTICES IN THE PREVENTION OF CORONAVIRUS SARS COV-2 IN FARM PACKING

In farm packing, in addition to the general measures established in sections 1, 2 and 6 of this Guide, the following additional measures must be considered and adapted to each situation. Packing under vineyard or in the orchard is considered in section 3.4.

### 4.1. Prevention measures in reception of fruit and post harvest fumigation area

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Mandatory and permanent use of face masks covering nose and mouth.</li> <li>- There must be hand sanitizer gel dispensers in the fruit reception and/or post harvest fumigation area.</li> <li>- People who receive documents from cargo drivers should use hand sanitizer gel immediately after receiving them.</li> <li>- People who move boxes of fruit inside the packing must disinfect their hands frequently with hand sanitizer gel. If gloves are used, regardless of the material they are made of, these must be disinfected periodically and every time they are removed. Use 70% alcohol or another suitable disinfectant (see Section 1.7).</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- People must always maintain a physical distance of <b>at least one meter</b> between them.</li> <li>- If, due to the nature of the operation, it is not possible to maintain physical distance, or to use dividers or separators, the use of a face shield and a mask is mandatory.</li> <li>- Avoid the entrance to the area of people who do not participate directly in the reception and/or post harvest fumigation (when applicable).</li> <li>- Carriers/drivers and tractor drivers should ideally remain in their vehicles, or maintain the established physical distance from other people.</li> </ul> </li> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- Follow the indications in sections 1.4 1.5 and 6.</li> </ul> </li> </ul>
Applicable to infrastructure	<ul style="list-style-type: none"> <li>• <b>Disinfection:</b> The area must be disinfected at least once a day (as indicated in Section 1.7) including all surfaces that are used by many people, such as handrails, doors, slats, keypads, telephones, handles, instruments, counters, tools, etc.</li> </ul>
Prevention measures for the product	<ul style="list-style-type: none"> <li>• <b>Hygiene measures</b> When the fruit is checked upon receipt, all sampling trays, counters, measuring instruments, etc. must be disinfected at least after each shift with a suitable disinfectant (see Section 1.7).</li> </ul>
Traceability of people	<p><b>Traceability and work stations</b></p> <p>Follow indications in Section 1.6: "People traceability measures". In this particular area.</p> <ul style="list-style-type: none"> <li>- Register names and contact telephone number or e-mail of each external person such as drivers, producers, etc.</li> </ul>

## 4.2. Prevention measures in the packing area

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- Place hand sanitizer gel dispensers in different points of the packing area, near to the work stations.</li> <li>- The people that move boxes inside the packing room must disinfect their hands frequently with hand sanitizer gel. If gloves are used, regardless of the material they are made of, must be disinfected after using them. Use 70% alcohol or another suitable disinfectant (see Section 1.7).</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- Apply the measures in Section 1.3 point 3.</li> </ul> </li> <li>- <b>Entrance to the site:</b> <ul style="list-style-type: none"> <li>- In the event that there is more than one work shift, it is recommendable to organize the flows of people in between shifts and place dividers one meter away on the floor (painted, cones, etc.) and establish a place to queue before entering.</li> <li>- It is advisable to organize people entering into shifts by group to avoid crowding.</li> </ul> </li> <li>- <b>Entrance area to packing:</b> <ul style="list-style-type: none"> <li>- When entering the packing and when circulating, it is advisable to implement physical barriers between the hand washing stations. Depending on the circumstances, the local authority may establish the use of hand washing stations in between to keep distance.</li> </ul> </li> <li>- <b>Work stations:</b> <ul style="list-style-type: none"> <li>- At work stations, keep a distance of <b>at least one meter</b> between people.</li> <li>- When it is not feasible to comply with physical distancing, install dividers or separators made of material that is easy to sanitize and installed in a way that does not create niches for other microorganisms. If this is not possible due to the physical space or the equipment, then provide a face shield that covers the entire face, in addition to using a face mask.</li> <li>- In some cases an option is to arrange the staff in such a way that they are not facing each other. When placed diagonally to each other, the risks of contamination are reduced.</li> <li>- The traffic of people inside the packing must be reduced as much as possible, readjust traffic routes of mobile activities, as is the case of those who move boxes, bulk, maintenance etc.</li> </ul> </li> </ul>
Applicable to infrastructure (packaging areas)	<ul style="list-style-type: none"> <li>• <b>Infrastructure:</b> <ul style="list-style-type: none"> <li>- Outside the entrance of the sanitary filter, foot baths must be available with a solution containing a disinfectant product approved by the ISP and renewing with the frequency as established by the supplier.</li> <li>- The footbath must have barriers to lead people through it.</li> <li>- The sanitary filter and the packing or packing area in general must have ventilation, either natural or forced.</li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>- In case of using mist or fogging fans to reduce the temperature of the packing room, the water must contain chlorine at least at the drinking water level. Its chlorine content should be checked.</li> <li>- Avoid having closed offices and improve their natural ventilation as much as possible. If there is air conditioning, do not use them in recirculation mode and carry out frequent cleaning. Chilean legislation does not consider air conditioning as ventilation.</li> </ul>
Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> The supervisor or person in charge must follow the instructions indicated in Sections 1.4 and 1.5. <ul style="list-style-type: none"> <li>- Immediately remove from the working place people who show symptoms such as cough, fever or sneezing.</li> <li>- If there is suspicion that accidental contamination by micro droplets of saliva have contacted a surface or work material: <ul style="list-style-type: none"> <li>- Do not use the material that could be contaminated (See sections 1.4.3 and 6.2.8)</li> <li>- Clean and disinfect the area. (See Section 1.7).</li> </ul> </li> </ul> </li> <li>• <b>Disinfection:</b> Disinfect the following with an adequate product at least once a day (see Section 1.7): <ul style="list-style-type: none"> <li>- The packaging line (counters, rails, etc.).</li> <li>- Scissors, gauges, pens, swabs and other similar items should be disinfected where people take them. At least daily and if possible twice a day.</li> <li>- All high contact surfaces, such as handrails, doors, slats, keypads, support surfaces, telephones, handles, instruments, work tables, tools, etc.</li> <li>- Environmental disinfection should not be carried out with the line in progress or in the presence of people.</li> </ul> </li> <li>• <b>Materials and work implements:</b> <ul style="list-style-type: none"> <li>- People should not share implements or work materials such as pencils or scissors, calipers, etc.</li> <li>- The movement of workers to the delivery areas of packing and packaging materials should be avoided. These must be distributed by people designated for this purpose.</li> <li>- The preparation and distribution of all packing and packaging materials, clamshell, labeling, etc. It must be carried out using masks, frequent hand or glove disinfection and always keeping these materials protected before use.</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Traceability and workstations</b> Follow indications in Section 1.6: "People traceability measures". <ul style="list-style-type: none"> <li>- For traceability: Register people by shift and workstation by line, equipment that he or she operated and people neighboring each work site.</li> <li>- Additionally, the name, contact, time of entrance and exit of any external person must be recorded.</li> </ul> </li> </ul>

### 4.3. Prevention measures in the box assembly area and in the supply of boxes to the production line

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- Hand sanitizer gel dispensers should be available in the area, which should be used periodically, especially by people assembling cardboard or plastic boxes, liners, etc.</li> <li>- If gloves are used, regardless of the material they are made of, must be disinfected before and after using them. Use 70% alcohol or another suitable disinfectant (see Section 1.7).</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>Apply measures indicated in Section 1.3 point 3.</li> <li>- Minimize the movement of people in this area, including mobile activities, such as forklift drivers, maintenance, etc.</li> <li>- If it is not feasible to comply with physical distancing, install dividers or separators made of material that is easy to sanitize and installed in a way that does not create niches for other microorganisms. If this is not possible due to the physical space or the equipment, then provide a face shield that covers the entire face, in addition to using a face mask.</li> </ul> </li> </ul>
Applicable to infrastructure (box assembly and feeding boxes into line area)	<ul style="list-style-type: none"> <li>• <b>Disinfection:</b> This area must be included in the disinfection programs as indicated in Section 1.7. <ul style="list-style-type: none"> <li>- All high contact surfaces should be included, such as handrails, doors, slats, support surfaces, pallet trucks, button panels of assembly machines, telephones, handles, among others.</li> </ul> </li> </ul>
Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> The supervisor or person in charge must follow the indications indicated in sections 1.4 and 1.5. <ul style="list-style-type: none"> <li>- If there is suspicion that accidental contamination by micro droplets of saliva has occurred on a surface or work material: <ul style="list-style-type: none"> <li>- Do not use the material that could be contaminated (See sections 1.4.3 and 6.2.8).</li> <li>- Clean and disinfect the area. (See Section 1.7).</li> </ul> </li> </ul> </li> <li>• <b>Packing and packaging material</b> <ul style="list-style-type: none"> <li>- Always keep all packing and packaging materials protected.</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Traceability and work stations</b> <ul style="list-style-type: none"> <li>Follow indications in Section 1.6: "Measures for tracing people".</li> </ul> </li> </ul>

## 4.4. Prevention measures in the palletizing area

Scope of prevention measures	Prevention measures
Scope of prevention measures	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> <li>- Keep hand sanitizer gel in the area.</li> </ul> </li> <li>• <b>Physical distancing:</b> <p>Apply the measures indicated in Section 1.3.3. Additionally in this area:</p> <ul style="list-style-type: none"> <li>- People must always maintain a physical distance of <b>at least one meter</b>.</li> <li>- If due to the nature of the operation, it is not possible to maintain physical distance or to have dividers or separators, the use of a face shield and a mask is mandatory.</li> <li>- People who work in post harvest treatment or in manual labeling of boxes or other similar activities should avoid unnecessary circulation and manipulate boxes or packaging as little as possible.</li> <li>- Minimize the movement of people in the area, including mobile activities, such as quality control, bulk, maintenance, etc.</li> </ul> <p><i>It is recommendable that not more than 2 people should work simultaneously palletizing the same pallet.</i></p> </li> </ul>
Applicable to infrastructure (palletizing area)	<p><b>Disinfection:</b> This area must be included in the disinfection programs as indicated in Section 1.7.</p> <ul style="list-style-type: none"> <li>- All high contact surfaces, such as pallet trucks, pushbuttons stations, tools, etc. must be included.</li> </ul>
Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Packing material:</b> <ul style="list-style-type: none"> <li>- Always keep all packing and packaging materials protected.</li> <li>- <i>Ideally, where feasible, cover the box conveyor when it passes through areas with a high flow of people or if there are pedestrian walkways over them.</i></li> </ul> </li> <li>• <b>Symptom monitoring:</b> The supervisor or person in charge must follow the indications in sections 1.4 and 1.5 and the following for this particular area: <ul style="list-style-type: none"> <li>- Do not use the material that could be contaminated by micro droplets from coughs, sneezes etc. (See sections 1.4.3 and 6.2.8) and clean and disinfect the area. (See Section 1.7).</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Traceability and work stations</b> <p>Follow indications in Section 1.6: "People traceability measures", including registering:</p> <ul style="list-style-type: none"> <li>- Register people by shift and workstation for traceability by line, equipment that he or she operated and people neighboring each work site.</li> <li>- Additionally, the name, contact, time of entrance and exit of any external person must be recorded. The names of the forklift operators working in the area.</li> </ul> </li> </ul>

## 4.5. Quality control and inspection room prevention measures

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Its mandatory for all people, be it external or internal to the farm or packing house, to use permanently face masks, covering the mouth and nose.</li> <li>- Hand sanitizer gel dispensers should be available in the area where the tests are done.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> <li>- This area and its counters must be included in the disinfection program. Disinfection must be made at least daily once the shift is over and using a suitable disinfectant. (See Section 1.7).</li> <li>- All handrails, doors, slats, keypads, support surfaces, telephones, refrigerator, water dispensers, microwaves, etc. must be disinfected.</li> </ul> </li> <li>• <b>Physical distancing:</b> Apply the measures indicated in Section 1.3 point 3. <ul style="list-style-type: none"> <li>- Minimize the movement of quality control staff inside the packing or in other sections, readjusting the people flow routes or the points where the analysis or sampling is carried out.</li> <li>- In the laboratory and in the inspection rooms, the maximum number of people that can be inside (capacity), must be established. The capacity will depend on the dimensions of the room to maintain the physical distance of <b>at least one meter</b> between people.</li> </ul> </li> </ul>
Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> The supervisor or manager must follow the instructions indicated in sections 1.4 and 1.5 "Symptom monitoring".</li> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Analysis trays, instruments and counters must be disinfected periodically.</li> <li>- Before returning boxes or tested product to the line, disinfect hands or gloves.</li> <li>- Do not use the material that could be contaminated by micro droplets from coughs, sneezes etc. (See sections 1.4.3 and 6.2.8) and clean and disinfect the area. (See Section 1.7).</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Traceability and work stations</b> Follow indications in Section 1.6: "People traceability measures", remembering to register: <ul style="list-style-type: none"> <li>- The location of the people and routes of each one while carrying out the quality control.</li> <li>- Include in the report the names of people who circulate in the area or enter the laboratory and inspection room.</li> <li>- In the case of external people, who work in these areas, register the institution or company to which their contact belongs and the location (city, area), of their previous assignment.</li> </ul> </li> </ul>

## 4.6. Prevention measures for pre-cooling and cold store areas

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering mouth and nose.</li> <li>- Hand sanitizer gel dispensers should be available in the area.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant. (See Section 1.7).</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- Apply the measures indicated in Section 1.3 point 3 and additionally:</li> <li>- Minimize the traffic of people in this area, including mobile activities, such as quality control, bulk, maintenance, etc.</li> <li>- Do not allow the entrance of external personnel such as drivers or others.</li> </ul> </li> </ul>
Applicable to infrastructure (precooling and cold store)	<ul style="list-style-type: none"> <li>• <b>Disinfection:</b> <ul style="list-style-type: none"> <li>- This area must be included in the disinfection programs as indicated in Section 1.7. It must include all high contact surfaces, such as handrails, doors, slats, pallet trucks, keypads, doors and levers of cold room doors, telephones, handles, instruments, tools, etc.</li> </ul> </li> </ul>
Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptoms monitoring:</b> The supervisor or person in charge must follow the instructions indicated in sections 1.4 and 1.5. <ul style="list-style-type: none"> <li>- Do not use material that could be contaminated by micro droplets from coughs, sneezes etc. (See sections 1.4.3 and 6.2.8) and clean and disinfect the area. (See Section 1.7).</li> </ul> </li> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Instruct people not to lean on boxes or pallets that are already assembled.</li> </ul> </li> </ul>
People traceability	<ul style="list-style-type: none"> <li>• <b>Traceability and work stations</b> <ul style="list-style-type: none"> <li>- Follow indications in section 1.6: "People traceability measures". Also register:</li> <li>- The names of the forklift operators working in the area.</li> </ul> </li> </ul>



## 4.7. Prevention measures in the dispatch area to cold storage or container loading

Area of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Everyone, including external people, must permanently and obligatorily wear face masks covering mouth and nose.</li> <li>- The area must have portable hands washing stations (with water, soap and disposable hand drying towels) or hand sanitizer gel dispensers.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> <li>- People who receive documents from drivers should use hand sanitizer gel immediately after receiving them.</li> </ul> </li> <li>• <b>Physical distancing:</b> <p>Apply the measures indicated in section 1.3.3. Additionally:</p> <ul style="list-style-type: none"> <li>- Drivers must remain in their vehicles or have a separate area for them if they need to get off in which case it must be mandatory and in compliance with the measures indicated by the company (use of a mask, distancing, etc.) must be verified.</li> <li>- Minimize the traffic of people in this area, including mobile activities, such as quality control, forklift drivers, maintenance, etc.</li> </ul> </li> </ul>
Applicable to infrastructure (loading area)	<ul style="list-style-type: none"> <li>• <b>Disinfection:</b> This area must be included in the disinfection programs as indicated in section 1.7. <ul style="list-style-type: none"> <li>- All high contact surfaces must be included, such as handrails, doors, slats, pallet jacks, pushbuttons, telephones, handles, instruments, sampling counters, tools, etc.</li> </ul> </li> </ul>
Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> The supervisor or person in charge must follow the instructions indicated in sections 1.4 and 1.5. <ul style="list-style-type: none"> <li>- Do not use material that could be contaminated by micro droplets from coughs, sneezes etc. (See sections 1.4.3 and 6.2.8) and clean and disinfect the area. (See section 1.7).</li> </ul> </li> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Instruct people not to lean on pallets or on stacked boxes inside the container.</li> <li>- Instruct people not to lean on walls inside the container.</li> </ul> </li> <li>• <b>Container</b> <ul style="list-style-type: none"> <li>- Request shipping companies to internally disinfect the containers with products authorized by ISP and effective for Sars CoV-2 and have evidence that it has been carried out.</li> <li>- If the shipping company cannot carry out the disinfection, or in case of doubt, this must be done in the plant. Wait for the walls to dry before loading the pallets.</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Traceability and work stations</b> <p>Follow indications in section 1.6: "People traceability measures", remembering to register:</p> <ul style="list-style-type: none"> <li>- The names of the forklift operators working in the area.</li> <li>- The name and telephone or contact e-mail of each external person (for example cargo carriers/drivers and their assistants, personnel of inspection bodies or similar) who enter this area or task.</li> </ul> </li> </ul>



## 5. SPECIFIC PREVENTION MEASURES FOR FRUIT PACKING HOUSES

In a fruit packing house, in addition to the general measures established in Sections 1, 2 and 6 of this Guide, the following special measures must be considered and adapted to each particular situation.

### 5.1. Prevention measures at fruit reception

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Mandatory and permanent use of face masks covering nose and mouth.</li> <li>- There must be hand sanitizer gel dispensers in the area.</li> <li>- People who move the boxes to be analyzed or inspected etc., must wash their hands frequently or disinfect them with hand sanitizer gel. If gloves are used, regardless of the material they are made of, must be disinfected frequently. Use 70% alcohol or another suitable disinfectant (see section 1.7).</li> <li>- People who receive documents from cargo drivers should use hand sanitizer immediately after receiving them.</li> <li>- Request drivers to have their own pens for signing documents and dispatch guides.</li> </ul> </li> <li>• <b>Physical distancing:</b> <p>All people must maintain a distance of <b>at least one meter</b> between them. See section 1.3.3. If this is not possible, place separators, for example on the counters where the fruit is revised. Additionally the following must be required:</p> <ul style="list-style-type: none"> <li>- Do not allow people whose work place is not in this area or that are not on their shift.</li> <li>- Avoid crowding by establishing signs referring to the necessary distance.</li> <li>- Drivers should remain in their vehicles or in a place previously determined and with prevention measures in place.</li> </ul> </li> </ul>
Applicable to infrastructure (fruit reception and analysis room)	<ul style="list-style-type: none"> <li>• <b>Disinfection:</b> <p>The area must be disinfected at least once day as indicated in section 1.7.</p> </li> </ul>
Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Fruit analysis counters and all surfaces, must be disinfected frequently.</li> <li>- All sampling trays, measuring instruments, etc. must be disinfected, according to the risk implied or at least at the beginning of the shift, with a disinfectant as indicated in section 1.7.</li> </ul> </li> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- The supervisor or person in charge of the area must permanently verify the health status of the people and act as indicated in section 1.4.</li> </ul> </li> </ul>
Traceability of people	<p>Follow indications in section 1.6. Additionally, in this particular area:</p> <ul style="list-style-type: none"> <li>- Register names and contact telephone number or e-mail of each external person with whom there has been contact, such as carriers, producers, etc.).</li> </ul>

## 5.2. Prevention measures at the entrance of fruit packing room

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Mandatory and permanent use of face masks covering nose and mouth.</li> </ul> </li> </ul>
Applicable to infrastructure (entrance areas)	<ul style="list-style-type: none"> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- All people must maintain a distance of <b>at least one meter</b> between them. See section 1.3 3.</li> <li>- When there is crowding at the beginning of the shift in this area, organize people flows, establish a place to queue and spacers placed one meter apart on the floor (painted, cones, etc.).</li> <li>- Depending on the type of hand washing station and the number of people who use them simultaneously, it may be necessary to have dividers or separators between the hand washing places.</li> <li>- <i>Ideally, the exit should be separate or establish one-way routes.</i></li> </ul> </li> <li>• <b>Infrastructure:</b> <ul style="list-style-type: none"> <li>- Outside, and before entering the sanitary filter, footbaths must be available with a solution containing a disinfectant product approved by the ISP that must be renewed as established by the supplier.</li> <li>- The footbath must have barriers that make it necessary to pass through it.</li> <li>- The sanitary filter must have ventilation. Failing that, the person in charge can keep a door or window open (which should have mosquito netting or slats as appropriate).</li> </ul> </li> </ul>
Traceability of people	<p>Follow indications in section 1.6: "Measures for contacting people". In this particular area:</p> <ul style="list-style-type: none"> <li>- Register names and contact telephone or e-mail of each external person who has entered the area.</li> </ul>

### 5.3. Prevention measures at the fruit packing room

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- In the entrance area and near the workstations, there must be hand sanitization points, which can be sinks with water, soap and elements for drying hands, or supply or dispensers of hand sanitizer approved by ISP.</li> <li>- People who move the boxes inside the packaging must disinfect their hands frequently with hand sanitizer gel. If gloves are used, regardless of the material they are made of, must be disinfected before and after using them. Use 70% alcohol or another suitable disinfectant (see section 1.7).</li> </ul> </li> <li>• <b>Physical distancing:</b> All people must maintain a distance of <b>at least one meter</b> between them. See section 1.3 3. <ul style="list-style-type: none"> <li>- In some cases an option is to arrange the staff in such a way that they are not facing each other. Diagonally, the risks of contamination are reduced.</li> <li>- Minimize the traffic of people in the room. Redevelop quality control routes, forklift and maintenance traffic, etc.</li> </ul> </li> </ul>
Applicable to infrastructure (Fruit packing room)	<ul style="list-style-type: none"> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- When it is not feasible to comply with physical distancing, dividers or separators can be installed. These must be made of an easy to sanitize material and installed so as not to create niches for other microorganisms. If, due to space, or type of equipment, etc., this is not possible, then provide a face shield that covers the entire face, in addition to using a face mask.</li> </ul> </li> <li>• <b>Hygiene measures</b> <ul style="list-style-type: none"> <li>- Hand sanitization points must be located in various places in the packing room that should be easily accessible from any point. It can be hand washing stations with potable quality water, soap and hand drying items, or a supply of hand sanitizer approved by the ISP.</li> </ul> </li> <li>• <b>Ventilation:</b> <ul style="list-style-type: none"> <li>- The packing room must have good ventilation, either natural or artificial.</li> <li>- Identify if there exist areas or rooms where ventilation is lacking, such as control booths, laboratories, etc. Improve their natural ventilation.</li> <li>- Chilean legislation does not consider air conditioning as ventilation. If there is air conditioning, do not use it in recirculation mode. This equipment should be inspected and cleaned frequently.</li> <li>- In case of using mist or mist fans to reduce the temperature of the packing room, the water must contain chlorine at least at the drinking water level. Their chlorine content should be verified and registers kept.</li> </ul> </li> </ul>

Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- Supervisors must permanently verify the health status of people, including those who do not handle food, and follow indications in sections 1.4, 1.5</li> <li>- Do not use packaging material, or dispatch boxes with packed product that could be accidentally contaminated by micro droplets of coughs, sneezes, etc. (See sections 1.4.3 and 6.2.8) and clean and disinfect the area (See section 1.7).</li> </ul> </li> <li>• <b>Disinfection:</b> The following elements must be disinfected at least once a day and as indicated in section 1.7: <ul style="list-style-type: none"> <li>- The process room, floors, structures.</li> <li>- The complete packaging line.</li> <li>- All elements, tools that people manipulate in their work, if possible twice a day.</li> <li>- All surfaces, which are used by several people. Examples in Section 1.7.</li> <li>- Environmental disinfection should not be carried out with the line in process or in the presence of people.</li> </ul> </li> <li>• <b>Materials:</b> Always keep all packing and packaging materials protected.</li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Work stations:</b> Keep people in the same workplace, crew, or line, without changing place or people between work teams.</li> <li>• <b>Records:</b> <ul style="list-style-type: none"> <li>- Follow indications in Section 1.6: "People traceability measures" and also:</li> <li>- Register people by shift and workstation or job and crew and equipment that he or she operated, to enable the close contact tracing at each work site.</li> </ul> </li> </ul>

## 5.4. Prevention measures at the box assembly area and in the supply of boxes to the line

Area of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose, even if people work alone.</li> <li>- In the area hand sanitizer dispensers must be available, signaling their location and with instructions for use.</li> </ul> </li> <li>• <b>Physical distancing:</b> <ul style="list-style-type: none"> <li>- People must always maintain a physical distance of <b>at least one meter</b>. Follow indications in section 1.3.3.</li> <li>- If, due to the nature of the operation, it is not possible to maintain the physical distance or to install dividers between workstations, the mandatory use of a face shield and facemask will be required.</li> <li>- Place dividers or signals for directing people flows, if necessary.</li> <li>- Minimize the movement of people in this area, including mobile activities, such as forklift and maintenance traffic, etc.</li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>- Persons that work in the assembly of boxes (cardboard or plastic) and in the preparation of packaging elements must wash or disinfect their hands regularly.</li> <li>- If gloves are used, regardless of the material they are made of, must be disinfected before and after using them. Use 70% alcohol or another suitable disinfectant (see section 1.7).</li> <li>- <i>Ideally, in the area or close, a hand washing station should be available with water, soap and items for drying hands.</i></li> </ul>
Applicable to infrastructure (assembly and feeding boxes into the line)	<ul style="list-style-type: none"> <li>• <b>Disinfection:</b> <ul style="list-style-type: none"> <li>- Disinfect the area, including the floor at least once a day, following indications in section 1.7, including all the surfaces that are used by many people, such as machine controls, switches, etc.</li> </ul> </li> </ul>
Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- The supervisor or person in charge must follow the indications indicated in sections 1.4 and 1.5.</li> </ul> </li> <li>• <b>Packaging material</b> <ul style="list-style-type: none"> <li>- If there is suspicion that accidental contamination by micro droplets of saliva has occurred on a surface or work material:</li> <li>- Do not use the material that could be contaminated (See sections 1.4.3 and 6.2.8), and clean and disinfect the area. (See section 1.7).</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Work stations:</b> Keep people in the same work station, without changing location or teams.</li> <li>• <b>Records:</b> Follow indications in section 1.6: "People traceability measures", including: <ul style="list-style-type: none"> <li>- Register people by shift and workstation and equipment that operates or job and crew for traceability of neighboring persons at each work site</li> <li>- The names of the forklift operators working in the area.</li> </ul> </li> </ul>

## 5.5. Prevention measures at the packing and/or palletizing area

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose, even if they work alone.</li> <li>- Hand sanitizer dispensers must be available at the area.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are removed. Use 70% alcohol or another suitable disinfectant.</li> </ul> </li> <li>• <b>Physical distancing:</b> People must always maintain a physical distance of <b>at least one meter</b>. Follow indications in section 1.3.3. <ul style="list-style-type: none"> <li>- When it is not feasible to comply with physical distancing, dividers or separators can be installed. These must be made of unbreakable material that is easy to sanitize and installed so as not to create niches for other microorganisms. If, due to space, type of equipment, etc., this is not possible, then provide a face shield that covers the entire face, in addition to using a face mask.</li> <li>- Minimize the movement of people in this area, including mobile activities, such as forklift and maintenance traffic, etc.</li> </ul> </li> </ul>
Applicable to infrastructure (packing or palletizing area)	<ul style="list-style-type: none"> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Depending on the layout of each packing plant, place foot baths at the entrance.</li> <li>- The area must be disinfected at least once a day (as indicated in section 1.7) including all high contact surfaces, such as handrails, doors, slats, keypads, telephones, handles, instruments, counters, tables, benches, tools, etc.</li> </ul> </li> </ul>
Prevention measures for the product/ packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> The supervisor or person in charge must follow the indications in sections 1.4 and 1.5.</li> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Scales must be frequently disinfected</li> </ul> </li> <li>• <b>Packaging material:</b> <ul style="list-style-type: none"> <li>- Always keep all packing and packaging materials protected.</li> <li>- <i>Ideally, where feasible, cover the box conveyor when it passes through areas with a high flow of people or if there are pedestrian walkways over them.</i></li> <li>- Instruct people not to lean on packaging material or full or empty boxes or pallets with boxes.</li> <li>- Do not use the material that could be contaminated by micro droplets from coughs, sneezes etc. (See sections 1.4.3 and 6.2.8) and clean and disinfect the area. (See section 1.7).</li> <li>- <i>It is advisable to implement a system to prevent the material from coming into contact with the ground (straps, edge beams).</i></li> </ul> </li> </ul>

Traceability of the people	<ul style="list-style-type: none"> <li>• <b>Work station:</b> <ul style="list-style-type: none"> <li>- Keep people in the same work station, without changing location or teams.</li> </ul> </li> <li>• <b>Registros:</b> Follow indications in section 1.6: "People traceability measures", and register the following: <ul style="list-style-type: none"> <li>- Register people by shift and workstation and equipment that operated, or job and crew for traceability of neighboring person at each work site.</li> <li>- The names of the forklift operators working in the area.</li> <li>- The name and telephone or contact e-mail of each external person (for example carriers/drivers and their assistants, personnel of inspection bodies or similar) who enter this area or task.</li> </ul> </li> </ul>
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## 5.6. Prevention measures for quality control and inspection rooms

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Its mandatory for all people, be it external or internal to the packing house, to use permanently face masks, covering the mouth and nose.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> <li>- In the area where the analysis is carried out (counters in the plant and in the laboratory or inspection rooms), hand sanitizer dispensers must be available.</li> <li>- In the laboratory or inspection rooms, glasses, cups, plates, etc., cannot be shared.</li> <li>- Each person must carry their own pens and implements and disinfect them frequently.</li> <li>- Quality control should limit communication just to line supervisors to avoid direct communication with packers or sorters.</li> </ul> </li> <li>• <b>Physical distancing:</b> Apply the measures indicated in section 1.3.3. Additionally in this area: <ul style="list-style-type: none"> <li>- People must always maintain a physical distance of <b>at least one meter</b>.</li> <li>- If due to the nature of the operation, it is not possible to maintain physical distance, or to put dividers or separators, the use of a face shield and a face mask is mandatory.</li> <li>- Laboratory operators, inspectors, must be careful not work face to face each other.</li> <li>- Redirect the work routes of quality control people or modify the points where analysis or samplings are carried out to minimize people flow inside the plant.</li> <li>- In the laboratory and in the inspection rooms, the maximum number of people that can be inside (capacity) must be established. The capacity will depend on the dimensions of the room to maintain the physical distance of <b>at least one meter</b> between people.</li> </ul> </li> </ul>
Applicable to infrastructure (quality control)	<ul style="list-style-type: none"> <li>• <b>Ventilation</b> <ul style="list-style-type: none"> <li>- The laboratory and the inspection rooms must have good ventilation, either natural or forced.</li> <li>- If necessary, its natural ventilation must be improved. If there is air conditioned equipment, they must not be used in recirculation mode.</li> <li>- Chilean legislation does not consider air conditioning as ventilation. If present, do not use them in recirculation mode.</li> </ul> </li> </ul> <p><i>When needed, according to the amount of traffic of persons install footbaths at the entrance of the area.</i></p>



Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- Supervisors must permanently verify the health status of people, including those who do not handle food, and follow indications in section 1.4.</li> </ul> </li> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Disinfect hands or gloves before handling boxes with products, and when returning them to the line.</li> <li>- Always keep all the materials and instruments used in quality control protected or sheltered.</li> <li>- Disinfect the laboratory, at least daily, as indicated in section 1.7, including: <ul style="list-style-type: none"> <li>- Disinfect test trays, measuring instruments and counters after each test.</li> <li>- All frequent contact surfaces such as handrails, doors, slats, keypads, keyboards, support surfaces, telephones, refrigerator, water dispensers, microwaves, etc.</li> </ul> </li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Work station:</b> <ul style="list-style-type: none"> <li>- Keep people in the same work station, without changing location or crew.</li> </ul> </li> <li>• <b>Records:</b> Follow indications in section 1.6: "People traceability measures", and record keep the following: <ul style="list-style-type: none"> <li>- The location of the people and routes of each one while carrying out quality control activities.</li> <li>- The names of people who enter the laboratory or inspection rooms, including personnel from inspection bodies. In the case of external persons who work in these places, register the institution or company that they represent, a contact phone or address and place (city, town) from where they are coming.</li> </ul> </li> </ul>

## 5.7. Prevention measures for pre-cooling and cold storage areas

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- Hand sanitizer gel dispensers should be available in the area.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> </ul> </li> <li>• <b>Physical distancing:</b> Apply the measures indicated in section 1.3.3 and additionally: <ul style="list-style-type: none"> <li>- Minimize the traffic of people in this area, including mobile activities, such as quality control, forklifts, maintenance, etc.</li> <li>- Do not allow the entrance to this area of external personnel such as cargo drivers or others.</li> </ul> </li> </ul>



Prevention measures for the product/packing material	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- The supervisor or person in charge of the area must permanently verify the health status of people, including those who do not handle food and act as indicated in section 1.4.</li> </ul> </li> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- This area must be included in the disinfection programs, at least daily, as indicated in section 1.7,</li> <li>- All high contact surfaces, such as handrails, slats, pallet trucks, keypads, cold store doors, tools, etc. must be included in the disinfection program.</li> <li>- If a packing material or finished box could be contaminated by micro droplets from coughs, sneezes, etc., follow indications in sections 1.4.3 and 6.2.8 and clean and disinfect the area. (See section 1.7).</li> </ul> </li> <li>• <b>Packaging material:</b> <ul style="list-style-type: none"> <li>- Instruct people not to lean on boxes containing products.</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Traceability and work stations</b> <ul style="list-style-type: none"> <li>- Follow indications in Section 1.6: "Measures for tracing people".</li> </ul> </li> </ul>

## 5.8. Prevention measures for container loading areas

Scope of prevention measures	Prevention measures
Applicable to people	<ul style="list-style-type: none"> <li>• <b>Hygiene measures for people:</b> <ul style="list-style-type: none"> <li>- Permanent and mandatory use of face masks covering the mouth and nose.</li> <li>- Portable hand washing stations (with potable quality water, soap and disposable paper towels) or hand sanitizer gel dispensers should be available in the area.</li> <li>- When using gloves, of any material, they must be disinfected before putting them on, each time they are taken off. Use 70% alcohol or another suitable disinfectant.</li> <li>- People who receive documents from drivers should use hand sanitizer gel immediately after receiving them.</li> <li>- Each person must carry their own pens or other implements and disinfect them frequently.</li> </ul> </li> <li>• Cargo drivers must use their own pens for signing documents and guides.</li> <li>• <b>Physical distancing:</b> Apply the measures indicated in section 1.3.3. Additionally in this area: <ul style="list-style-type: none"> <li>- Minimize the movement of people in this area, including mobile activities, such as quality control, forklift drivers, maintenance, etc.</li> <li>- Cargo drivers must remain in their vehicles or have a separate area for them if they need to get off, in which case the compliance with the measures indicated by the company (use of a mask, distancing, etc.) must be verified.</li> </ul> </li> </ul>

Applicable to infrastructure (container loading area)	<ul style="list-style-type: none"> <li>• <b>Disinfection:</b> <ul style="list-style-type: none"> <li>- The area must be disinfected at least once per day as indicated in section 1.7.</li> <li>- All high contact surfaces, e.g. handrails, doors, pallet jacks, keypads, handles, tools, etc., must be included in the disinfection.</li> </ul> </li> </ul>
Prevention measures for boxes with product	<ul style="list-style-type: none"> <li>• <b>Symptom monitoring:</b> <ul style="list-style-type: none"> <li>- Supervisors must permanently verify the health status of people, including those who do not handle food, and follow indications in section 1.4.</li> <li>- Do not use the material that could be contaminated by micro droplets from coughs, sneezes etc. Follow indications in sections 1.4.3 and 6.2.8.</li> </ul> </li> <li>• <b>Hygiene measures:</b> <ul style="list-style-type: none"> <li>- Instruct people not to lean on assembled pallets or on stacked boxes inside the container.</li> <li>- Instruct people not to lean in interior walls of the container.</li> </ul> </li> <li>• <b>Containers</b> <ul style="list-style-type: none"> <li>- Request shipping companies to internally disinfect the containers with products authorized by ISP and effective for SARS CoV-2 and have evidence that it has been carried out.</li> <li>- If the shipping company has not carried out the disinfection, or in case of doubts, it is necessary to do it at the plant. Wait for the walls of the container to dry before loading the pallets.</li> </ul> </li> </ul>
Traceability of people	<ul style="list-style-type: none"> <li>• <b>Traceability and workstations</b> <ul style="list-style-type: none"> <li>Follow indications in section 1.6: "People traceability measures".</li> <li>- Register people by shift and workstation and crew for traceability and people neighboring each work site.</li> <li>- Additionally, the name, contact, time of entrance and exit of any external person, such as drivers and their assistants and personnel from inspection agency personnel.</li> </ul> </li> </ul>

## 6. CONTINGENCY PLAN FOR PEOPLE WITH SYMPTOMS INSIDE THE FARM, FARM PACKING OR IN THE PACKING

### 6.1. Background

As of June 2020, the Chilean Health Authority MINSAL has defined the following types of cases. It is necessary to bear in mind that this may vary as the situation evolves, and the authorities may establish new criteria.

Type of case	Definition	Legal provision
<b>Suspicious case</b>	<p>1.1. A patient presenting a serious medical condition with at least two of the following symptoms compatible with Covid-19: fever (37.8 ° C or more), cough, dyspnea, chest pain, odynophagia, myalgia, chills, headache, diarrhea, or sudden loss of smell (anosmia) or taste (ageusia) or</p> <p>1.2. Patient with severe acute respiratory infection, requiring hospitalization.</p>	<p>a. If the patient has symptoms: a 14 day quarantine period is mandatory as from the onset of symptoms.</p> <p>b. If the patient has no symptoms: a 14 day quarantine period is mandatory after PCR diagnosis is given.</p>
<b>Confirmed case</b>	Any person who meets the definition of a suspect case in which the specific test results for SARS CoV-2 was "positive".	
<b>Probable case</b>	<p>Patient who meets the definition of a suspect case but having an indeterminate PCR result.</p> <p>People who have been in close contact with a confirmed case and develop at least one Covid-19 compatible symptom within the first 14 days of contact. A PCR test is not necessary for people who meet the probable case criteria.</p>	<p>Probable cases should be handled for all intents and purposes as Confirmed cases:</p> <ul style="list-style-type: none"> <li>- Isolation for 14 days from the date of onset of symptoms</li> <li>- Identification and quarantine of close contacts</li> <li>- Medical leave if applicable</li> </ul>
<b>Close contact</b>	<p>A close contact is a person who has been in contact with a Covid-19 confirmed case, between 2 days before the onset of symptoms and 14 days after the onset of symptoms of the patient.</p> <p>In the case of a person with no symptoms, the contact should have occurred within 14 days after taking the PCR test. In both cases, to qualify such contact as close, one of the following circumstances must also be met:</p> <ul style="list-style-type: none"> <li>- Have maintained more than 15 minutes of face-to-face contact, less than one meter, without a face mask.</li> <li>- Having shared a closed space for 2 hours or more, in places such as offices, work sites, meetings, schools, among others, without a face mask.</li> <li>- Live or spend the night in the same house or lodgings, such as hostels, schools, institutions, nursing homes, hotels, residences, among others.</li> <li>- Having moved in any closed means of transport closer than one meter with another passenger who is infected, without a face mask. (Res MINSAL 424. June 07, 2020).</li> </ul>	People who have been in close contact with a person diagnosed with Covid-19 must comply with isolation measures for 14 days

Table prepared based on MINSAL Resolution 341 of May 13, 2020, 424 of June 7, 2020 and Ordinance B 51 2137 of June 11, 2020.

## 6.2. Contingency plan

According to the previous definitions, when there is a suspect or confirmed or probable case in the packing house or farm, a contingency plan must be complied with, for which guidelines are given below:

Minimum content for the contingency plan	
6.2.1 When to refer the person to a healthcare facility?	<ul style="list-style-type: none"> <li>- When there is a suspect, confirmed or probable case or a close contact inside the packing house or farm (as defined in the previous section).</li> </ul>
6.2.2 Where the person should be taken?	<ul style="list-style-type: none"> <li>- If the person presents a serious medical condition (see definition of suspect case), immediately call a Health Service or emergency.</li> <li>- Have ready the telephone number of emergency services.</li> <li>- Confirmed cases, suspect or probable cases or close contacts defined by the authority must comply with 14 day quarantine in their homes or health facility, as determined by the health service.</li> </ul>
6.2.3 Where should the person be isolated?	<ul style="list-style-type: none"> <li>- There must be a specified area, isolated and clearly assigned where people with Covid-19 symptoms must wait for the ambulance or other transport to take them to the local healthcare center.</li> <li>- This area must have good ventilation and must be as empty as possible.</li> </ul>
6.2.4 Who does the transfer?	<ul style="list-style-type: none"> <li>- The transfer should preferably be done by an ambulance.</li> <li>- If this is not possible, a person and vehicle must be designated to take the case to the hospital. This must be confirmed in writing.</li> <li>- There must be a barrier between the driver and the passenger, which completely separates both seats and the vehicle, must be equipped with a personal protection kit, (face masks, face screens, etc.).</li> </ul>
6.2.5 Disinfection of areas	<p>Carefully disinfect in addition to the daily program:</p> <ul style="list-style-type: none"> <li>- The work area (s) of the person involved.</li> <li>- Other places where the person has been in the packing plant or farm, including dressing rooms, toilettes, lockers, etc.</li> <li>- The isolation room or area.</li> <li>- The transport vehicle used.</li> </ul>
6.2.6 Who report to?	<ul style="list-style-type: none"> <li>- If the diagnosis made by the health center is positive, the person must submit to a mandatory quarantine for 14 days. The local Health Authorities, SAG and the corresponding occupational safety body must be notified.</li> </ul>
6.2.7 Traceability	<ul style="list-style-type: none"> <li>- Trace the person diagnosed to identify and separate from work those who have had direct contact with the person involved. See definition of close contact.</li> <li>- Also trace close contacts in personnel transport.</li> <li>- Determine the people in risk groups (elderly, people with pre-existence of respiratory diseases, heart disease, pregnancy, immunosuppressed conditions, etc.), to consider the necessary special measures.</li> </ul>

6.2.8 Product	<ul style="list-style-type: none"> <li>- Verify if the destination country has established measures for this kind of event.</li> <li>- Trace batches of those lots where the diagnosed person could be involved. The current traceability systems normally implemented in the plants to comply with local and international regulations, should be sufficient to determine and identify lots to segregate as defined by SAG, according to destination market regulations, if any.</li> <li>- Identify and do not use packaging material nor dispatch boxes with packed product that could be possibly contaminated by micro droplets of coughs, sneezes, etc.</li> <li>- The Health Service can temporarily suspend a facility or process, until approval of the implementation of the requested corrective measures.</li> </ul>
6.2.9 Communication	<ul style="list-style-type: none"> <li>- Explain this situation and the prevention measures taken to the people in the packing plant or farm. (The disinfection carried out, the situation of the person involved, emphasize frequent hand washing, physical distancing and use of hand sanitizer gel).</li> <li>- Never report the name of the affected person, (except to the health authorities when required), as this could lead to legal problems.</li> </ul>
6.2.10 Verification of symptoms in people	<ul style="list-style-type: none"> <li>- Increase the frequency of temperature checks and verification of other symptoms in people in general.</li> </ul>
6.2.11 Records	<ul style="list-style-type: none"> <li>- Maintain signed records of all actions taken.</li> </ul>
6.2.12 Replacements	<ul style="list-style-type: none"> <li>- Trained replacement for equipment operators should be available.</li> </ul>

This may vary as the situation evolves, and the authorities may establish new criteria.

### 6.3. Measures for people returning to work

People returning to work after being ill from COVID-19 must have a health certificate that they test Covid-19 negative, emitted by local health care services.

Any person who returns or enters work for the first time after being a confirmed, suspected, probable or close contact case must make the Declaration of Health again and prove compliance with legal requirements to return to work.

## 7. DEFINITIONS

**Outbreak:** The occurrence of two or more cases of a communicable disease, with an epidemiological link or linked to the same source of infection (Technical Standard 55, Decree 158).

**1. Suspect case,** as in MINSAL, Ordinance B 51 of June 11 2020.

1.1. A patient presenting a serious medical condition with at least two of the following symptoms compatible with Covid-19: fever (37.8 °C or more), cough, dyspnea, chest pain, odynophagia, myalgia, chills, headache, diarrhea, or sudden loss smell (anosmia) or taste (ageusia).

or

1.2. Patient with severe acute respiratory infection, requiring hospitalization.

**2. Confirmed case,** according to MINSAL (Ministry of Health), Ordinance B 51 2137 of June 11, 2020.

Anyone who meets the definition of a suspect case in which the specific test result for SARS CoV-2 was "positive"

**3. Probable case,** according to MINSAL, Ordinance B 51 2137 of June 11, 2020.

3.1. Patient who meets the definition of a suspect case in which the PCR result is indeterminate.

3.2. People who have been in close contact with a confirmed case and develop at least one symptom compatible with Covid-19 within the first 14 days after contact. The PCR test will not be necessary for people who meet the probable case criteria.

Note: Probable cases should be handled for all intents and purposes as confirmed cases:

- Isolation for 14 days from the date of onset of symptoms
- Identification and quarantine of your close contacts
- Medical license, if applicable

**Close contact,** according to Res MINSAL 424. June 07, 2020

A person who has been in contact with a confirmed case with Covid-19, between 2 days before the onset of symptoms and 14 days after the onset of symptoms of the patient. In the case of a person with no symptoms, the contact should have occurred within 14 days after taking the PCR test. In both cases, to qualify such contact as close, one of the following circumstances must also be met:

- Have maintained more than 15 minutes of face-to-face contact, less than one meter, without a mask.
- Have shared a closed space for 2 hours or more, in places or instances such as offices, work sites, meetings, schools, among others, without a facemask.
- Live or spend the night in the same home or lodgings similar to home, such as hostels, boarding schools, closed institutions, nursing homes, hotels, and residences, among others.
- Having moved in any closed means of transport closer than one meter with another occupant of the means of transport who is infected, without a face mask.

### COVID Exam Request

Important definition if you want to request CRP tests from people.

### COVID-19 testing for situations indicated

"Article 184 of the Labor Code implies that the prevention and protection measures with respect to its workers are their responsibility, and that, by virtue of this, it is not possible to transfer this responsibility or its cost to the workers, requiring that these are the ones that manage the performance of PCR tests.

In cases of complaints where the employer conditions work continuity, after a PCR test (Polymerase Chain Reaction), with respect to workers who are not infected or with symptoms, to show COVID-19 contagion, the following matters must be verified:

- Agreement between the parties regarding the taking of a preventive PCR test to verify contagion, which must be agreed in writing in a consensual manner between the parties.
- Exam managed and paid for by the employer.
- Protection of remuneration for the period of temporary suspension of work, (awaiting results).

The Superintendence of Social Security (SUSESO) has established by means of Opinion No. C 1161 and 1124, both of 2020 that, in situations in which the traceability of the contagion as origin of the work could be established, the case may be classified as origin labor, with the consequent coverage of the benefits of the Insurance of Occupational Accidents and Occupational Diseases established in Law 16.744 ". **Circular 042 of May 26, 2020. Labor Directorate.**

This document has been  
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