

# Dispelling Consumer Myths and Learning the Facts about COVID-19

# Housekeeping

- This webinar will be recorded
- We will be holding a Q&A session later in the program. Please submit your questions in the chat.
- \*6 to unmute on telephone

# Panel



Dr. Martin Wiedmann,  
Gellert Family Professor  
of Food Safety



Dr. Sam Alcaine,  
Assistant Professor in  
Dairy Fermentations



Dr. Aljosa Trmcic,  
Extension Associate

**Why is it important that we clean the grocery cart handle with wipes/disinfectant, but we are only supposed to rinse our fruits and veggies with regular water?**

**This doesn't pass my common sense test!**



EDITORS' PICK | Jun 22, 2017, 12:42am EDT

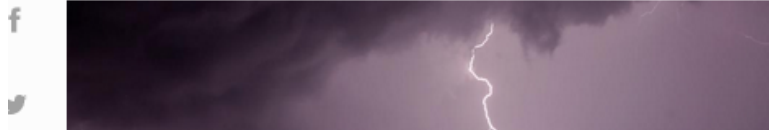
# How You Could Get Struck By Lightning Even If You're Indoors



**Dennis Mersereau** Contributor 

[Science](#)

 This article is more than 2 years old.



your life one day. A man was struck by lightning earlier this month while sitting in his office at an auto repair shop in Rochester, New York. This happens more often than you'd think, and it's a reminder that the beauty and inconveniences of a thunderstorm really can be dangerous even if you're sitting inside your house.

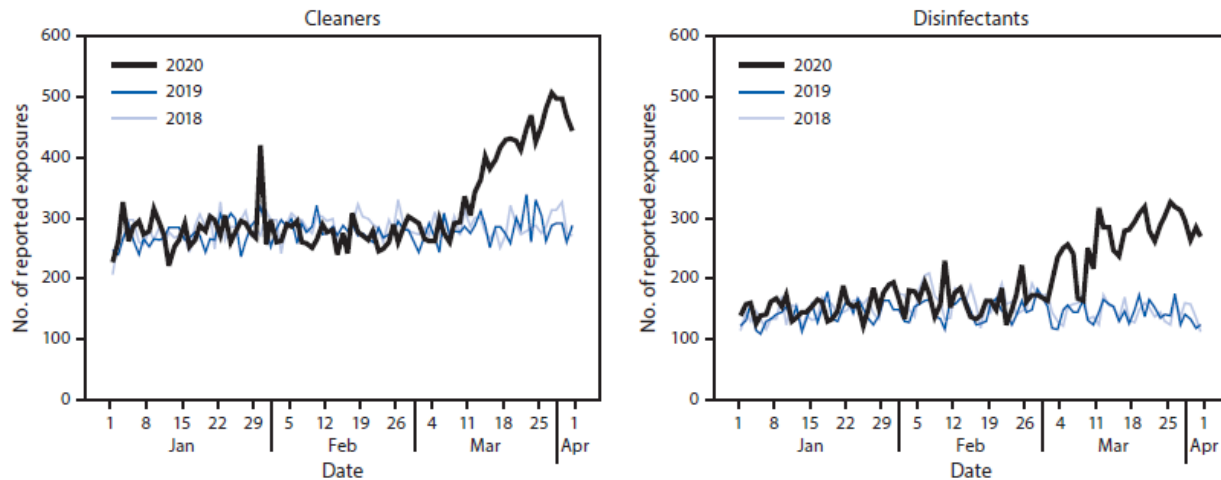
# Cleaning and Disinfectant Chemical Exposures and Temporal Associations with COVID-19 — National Poison Data System, United States, January 1, 2020–March 31, 2020

Weekly / April 24, 2020 / 69(16);496–498

On April 20, 2020, this report was posted online as an MMWR Early Release.

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**FIGURE. Number of daily exposures to cleaners and disinfectants reported to U.S. poison centers — United States, January–March 2018, 2019, and 2020\*.<sup>†</sup>**



## Case 1

An adult woman heard on the news to clean all recently purchased groceries before consuming them. She filled a sink with a mixture of 10% bleach solution, vinegar, and hot water, and soaked her produce. While cleaning her other groceries, she noted a noxious smell described as “chlorine” in her kitchen. She developed difficulty breathing, coughing, and wheezing, and called 911. She was transported to the emergency department (ED) via ambulance and was noted to have mild hypoxemia and end-expiratory wheezing. She improved with oxygen and bronchodilators. Her chest radiograph was unremarkable, and she was discharged after a few hours of observation.

**How can the virus  
NOT be considered  
foodborne? Isn't  
Diarrhea a symptom  
of COVID-19?**





# Why was there a shift in recommendations about face masks?



## [The Coronavirus \(COVID-19\)](#)

## [Food Industry Resources](#)

[Food Industry FAQs](#)

[Food Facility COVID-19 Strategy Checklist](#)

[NYS Laws & Regulations](#)

[Consumer Resources & FAQs](#)

[Tracking COVID-19](#)

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[Peer-Reviewed Papers](#)

[Info for Facilities Producing Hand Sanitizer](#)



[Home](#) / [The Coronavirus \(COVID-19\)](#) / Food Industry Resources

COVID-19 is already changing the way we interact with and produce food. As we each look to control the spread and impact of COVID-19, there are many questions around the risks associated with food production and to our employees to ensure that a safe and robust food supply is maintained for the public. Below you can find useful links to expert resources to help address your specific questions. We will continue to provide updates to these resources as the situation changes and new information becomes available.

- Visit our [Food Industry FAQs](#) page for more information for the food industry.
- Visit our [Food Facility COVID-19 Strategy Checklist](#) page for a checklist for food processing companies.
- Visit our [NYS Laws & Regulations](#) page for current information on regulatory requirements.
- Visit our [Consumer Resources & FAQs](#) page for more information for the consumer.
- Visit our [Events & Webinars](#) page for past recordings and upcoming events.

# Questions from communities:

Is meat safe? We see in the news that many employees at meat packing plants are sick or have died.

# Questions from communities:

Is it safe to pass someone in the grocery store even if both of us wear masks?

# Questions from communities:

Shouldn't we **not** be eating raw, uncooked vegetables/salads since the virus reportedly likes cold environments like the refrigerator and heat kills it? Other people also touch vegetables at the store. Maybe we should cook all our food?

# Questions from communities:

Is it safer to purchase food directly from a farmer (if possible), the grocery store, or online?

# Questions from communities:

Is there a risk of infection if a food service worker coughs or sneezes on prepared food or food containers that are then brought into the home?

# Questions from communities:

Can I get COVID-19 from a food service worker at a drive-thru if they are not wearing gloves when they hand me my food/beverage?



# Questions from communities:

Essential workers such as grocery workers must show up to work, their temperatures are taken on their way in, what if they are asymptomatic? According to certain research, there is a 25% who are infected with COVID-19 and do not know it.

# Questions from communities:

Are reusable bags safe? What is the best material for reusable grocery bags and how to clean them?

# Questions from communities:

Should people who prepare food be wearing masks and gloves?

# Questions from communities:

I have cans in my pantry that expired, but can I eat them during this pandemic to reduce how much I need to grocery shop?

# Open Q&A

<https://instituteforfoodsafety.cornell.edu/>