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Guidance Checkpoints for Mandis

**Guidance Checkpoints for Fruits and Vegetables
Mandis with Measures for Protecting Health and
Ensuring Availability of Fruits and Vegetables in
Mandis when in operation**

**Emergency Preparedness to Address COVID-19
Outbreak**



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Context

In the wake of the spread of COVID 19, it is imperative that the stakeholders of Mandis, supplying essential food items like fresh fruits and Vegetables, are able to protect their health while ensuring availability of the same during the Mandi operations.

The key effective tools for personal health and safety while ensuring availability of essential vegetables and fruits in Mandis are social distancing, personal hygiene, cleaning and sanitation of facilities and infrastructure by following Standard Operating Protocols and avoiding cross contamination and infection within the Mandi food chain.

In addition to the basic hygiene practices like inspection of incoming vehicles (truck/ containers/ carriers of food items) for cleanliness, foul odour, dirt or debris and chemical contamination, this Guidance document comprises key recommendations in form of checkpoints for the stakeholders of the Mandis to further reduce the risk of spread of COVID-19 during its operations.

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Measures to be taken by State Authorities

1. Display Do's/Don'ts Instructions on COVID 19 Symptoms, Use of thermal scanner and desired body temperature range(not more than 37.5 Degrees C/99.5 Degree F) , Hand Washing norms, When to wash hands, Coughing and Sneezing norms, Norms of not Touching eyes/ nose, How to wear a mask, gloves, hairnets, beard-nets, possible cross contamination sources, Hygienic Use of Masks and Gloves, Need for washing hands before wearing Gloves and Basic Hygiene including taking a bathing/shaving and norms before entering their houses in Local Language at various places outside the Mandi.
2. Provide Training to all Security staff, Volunteers, Food Handlers, Mandi Operators, Maintenance technicians and Transporters on the Do's and Don'ts mentioned above.
3. Disseminate masks to Farmers, Traders, Commissioning Agents and all other Mandi operators
4. Restrict multiple entries to the Mandi.
5. Ensure availability of Security staff/ Volunteers at Entry/ Exit points of the Mandi and for patrolling inside.
6. Ensure that Security staff/ Volunteers at entrance and exits wear masks, gloves, caps, uniforms.
7. Check Health Status of the Security Staff, Volunteers, Shopkeepers of Mandis (not suffering from cough, fever, running nose, sore throat in the last 14 days)



8. Roles and Responsibilities Security staff/ Volunteers should be clearly defined. Some of these are provided below:
 - Restrict the entry of persons found consuming pan masala or chewing tobacco products.
 - Ensure temperature screening (not more than 99.5 Degree F) of all the Visitors/Drivers/Employees with a Thermal scanner (Digital Laser Infrared Temperature Meter at the entry gate.
 - In case any Visitors/Drivers/Employees/personnel shows symptoms of the disease, Security staff to prohibit entry to the Mandi and such persons to be notified to nearest authority for ensuring immediate isolation.

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- Ensure that social distancing (keeping approximately 1.5m) is maintained by the Buyers, Sellers and all persons in the Mandi.
9. Ensure approximately 1.5m distance between 2 shoppers when waiting in a queue to enter the Mandi. Paint marking to be done on the ground.
 10. Put a barricade through a rope to ensure approximately 1.5m between Buyers and Sellers, allowing one at a time.
 11. Ensure proper queueing of Trucks and Vehicles outside the Mandis
 12. Establish sanitation stations with automated liquid soaps/ sanitizer dispensers/ soap and running water at the Entrance (approximately one tap for 15-20 persons).
 13. Clean and fumigate the entire premises, facilities, stores as soon as the Mandi closes for the day.
 - Clean Toilets at least twice a day and when required. Install automated, liquid soap dispenser in handwash stations in the toilet (approximately one tap for 15-20 persons)
 - Use Approved Fumigation Agency & Operator for the Premises soon after the Mandi closes for the day and maintain necessary certificates.
 - Fumigate the premises using approved chemical like Hydrogen Peroxide. (Refer Annexure: Cleaning and Disinfection)
 - Clean Premises, Stores, Toilets and Facilities with approved chemicals such as soap solution
 14. Identify designated Garbage/ refuse areas.
 - Ensure all garbage bins in the mandi and retail area are well covered
 - Identify separate areas for Rejected Packaging material and Rejected Fruits and Vegetables.
 - Clean and disinfect garbage spaces daily at the end of the day with soap solution and disinfectant like Sodium Hypochlorite.
 - Ensure that all Persons handling garbage wear Personal Protective gears (Hand gloves, Masks, Hair nets, Uniforms, Covered Shoes)
 15. Ensure transfer of packaged goods from the packaging containers to cleaned containers for storage, and then discarding the packaging materials.
 16. All rejected packaging material be stored separately and discarded judiciously to prevent the spread of virus contamination.

Measures to be taken by Loaders and Unloaders

Loaders and Unloaders are persons responsible for loading and unloading food materials in the trading areas.

They should follow strict standards for hygiene and sanitation practices

1. Maintain a distance of at least approximately 1.5m with other people or wear a mask
2. Follow proper orderly queues and wait for your turns during loading and unloading
3. Wash hands thoroughly for at least 20 seconds with soap and water before starting work
4. Frequently wash and sanitize hands after coming in contact with customers or touching surfaces.
5. Wear a mask in case of coughing or sneezing and follow strict hygiene standards.
6. In case reusable gloves are worn, sanitize gloves every 2 hours or dispose.
7. Wash hands with soap and water after visiting the toilet and before wearing gloves.
8. Keep aside rejected packaging materials & discard judiciously to prevent cross contamination.
9. Transfer packaged goods from the packaging material/ containers to clean containers for storage.
10. Stay home if sick, symptomatic, or if in close contact with individuals who are sick.
11. Notify supervisor immediately if symptoms of COVID-19 develop

Measures to be taken by Buyers/ Sellers

1. Ensure every employee to be screened for fever using noncontact temperature meter (not more than 99.5 degrees F, coughing, shortness of breath) by Buyer/ Seller.
2. Wear a mask in case not able to maintain 1.5m distance between other people.
3. If gloves are worn, hands to be washed thoroughly with soap and water before wearing gloves. Dispose and change gloves whenever it is dirty and after visiting restroom or canteen.
4. Minimize human to human contact during receiving and delivery.
5. Brief workers, loaders on access to handwashing facilities
6. Ensure social distancing by putting tape or any kind of marking on the floor to keep sellers and buyers adequately spaced at approximately 1.5m distance.
7. Clean and sanitize all high touch points like counter and other surfaces, payment systems, shared pens, all equipment, utensils including those for employees only and those available to buyers frequently.
8. If surfaces are visibly dirty, ensure cleaning surfaces to remove any soil prior to disinfecting.
9. Avoid using reusable cleaning cloths/rags. If using reusable cloths, clean with soap and water between every use.
10. Hands to be washed with soap and water thoroughly at regular intervals.
11. Wash retail baskets, containers with soap solution and disinfect using common disinfectants like Sodium Hypochlorite followed by air drying.

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12. Promote digital (e.g. UPI) payments that avoids transfer of currency and use of fingers for inputting codes
 13. If currency is used, sanitize hands after handling and before touching other objects.

Measures to be taken by Transporters/ Drivers/ Helpers

1. Social distancing of 1.5m approximately between any two persons should be the rule
2. Drivers should avoid leaving the cabin of the truck as far as possible.
3. When interacting with people, drivers/helpers not able to maintain a gap of 1.5m should wear masks.
4. The cabin of truck should be disinfected between each new use with sodium Hypochlorite solution or any other suitable disinfectant
5. Tarpaulins used as lorry bed mat or to cover food items must be regularly cleaned and sun dried to the extent possible.
6. Drivers should remain, as far as possible, in the cabin on the truck at loading and unloading points.
7. The activities of loading and unloading should be performed, as much as possible, by the local staff of Mandis receiving/sending the goods
8. Drivers to maintain 1.5m distance approximately even during breaks and rest periods on the road.
9. Meals should be preferably taken in the cabin of the truck or in non-crowded spaces.
10. If food is to be purchased, consume take-away food
11. During controls and waiting lines at borders it is preferred that drivers do not leave the cabin of their truck for checks
12. If physical documents are exchanged it is recommended to use sanitizer or wash hands with water and soap.
13. Encourage use of paperless documents and contactless payments where possible

Annexure 1

CLEANING & DISINFECTION

These guidelines are meant for the general public area.

- **Cleaning** refers to the removal of germs, dirt, and impurities from surfaces. It does not kill germs, but by removing them, it lowers their numbers and the risk of spreading infection.
- **Disinfecting** refers to using chemicals, for example, EPA-registered disinfectants, to kill germs on surfaces. This process does not necessarily clean dirty surfaces or remove germs, but by killing germs on a surface *after* cleaning, it can further lower the risk of spreading infection.
- Wear disposable gloves when cleaning and disinfecting surfaces. Gloves should be discarded after each cleaning. If reusable gloves are used, those gloves should be dedicated for cleaning and disinfection of surfaces for COVID-19 and should not be used for other purposes. Clean hands immediately after gloves are removed.
- Use gloves when removing garbage bags, handling, and disposing of trash. Wash hands after handling or disposing of trash.
- If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.

1. How to prepare Disinfectant solutions for Premises

Based on Sodium Hypochlorite

Chlorine is the best and most easily available surface disinfectant effective for use against virus contamination. The best compound for the preparation of chlorine solutions for disinfection is common bleach also known as sodium hypochlorite which generally contains 5% (50 g/litre or 50000 ppm) available chlorine.

For disinfection 1:100 bleach solution (which contains 0.05% chlorine concentration) is recommended for floors and other surfaces which is prepared by mixing one volume of Sodium Hypochlorite (of 5% available chlorine) to ninety nine volume of water.

When preparing chlorine solutions for use note that:

- chlorine solutions gradually lose strength, and freshly diluted solutions must therefore be prepared daily;
- clear water should be used because organic matter destroys chlorine;
- Bleach solution is caustic. Avoid direct contact with skin and eyes;
- bleach solutions give off chlorine. Prepare them in a well-ventilated area;

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- use plastic containers for mixing and storing bleach solutions as metal containers are corroded rapidly and affect the bleach.

Based on Isopropyl Alcohol

Isopropyl Alcohol or 2-Propanol is another very commonly used disinfectant for surfaces. A mixture of 30 parts water with 70 parts Isopropyl alcohol (of 99 % strength) is most effective in disinfecting against microbes and viruses.

Based on Hydrogen Peroxide

Commercially available 3% hydrogen peroxide is a stable and effective disinfectant when used on surfaces and for aerial fumigation by trained personnel. It can be diluted based on the strength of the Hydrogen Peroxide solution.

2. Three Cleaning Commandments:

- a. If a disinfecting product contains bleach (sodium hypochlorite), It should NOT be mixed with any chemicals other than water. One also need to be aware that it can cause color loss and so generally should not be used on fabrics.
- b. If a disinfecting product contains isopropyl alcohol (isopropanol, commonly called rubbing alcohol), it can be safely used to disinfect hard surfaces and is generally safe on skin, though it can cause drying and irritation. However, isopropyl alcohol should be used carefully, as it is flammable.
- c. If a disinfecting product contains hydrogen peroxide, it must NOT be mixed with vinegar. The combination creates a corrosive acid that can be severely irritating to the eyes, skin, and respiratory system

Note:

1. To prevent spread of COVID-19, WHO and MOHFW recommend individuals employ social distancing or maintain approximately 1 metre (3 feet).
2. CDC recommends approximately 2 metres (6 feet) from others, when possible. In food production/processing facilities and retail food establishments, an evaluation should be made to identify and implement operational changes that increase employee separation.
3. As a best practice, this guidance document mentions approximately 1.5 metres could be maintained at all times.

Source

CII Training and Guidance Documents on Food Safety and Quality

Centers for Disease Control

World Health Organization

US Department of Agriculture

Communication by European Commission dated 23.03.20 (Guidelines for Border Management)

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