

Road and waterway imported cold chain food logistics new corona Virus prevention, control and disinfection technology guide

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1. Basis and scope of application

In order to effectively prevent and control the normalization of the new corona pneumonia epidemic, standardize and guide highway and waterway imported cold chain food logistics enterprises and employees to implement the main responsibilities of new corona virus prevention and control and disinfection, and prevent road and waterway imported cold chain food logistics employees and employees.

Relevant personnel are infected by the new corona virus, to prevent the new corona virus from spreading through cold chain logistics channels, in accordance with the State Council's joint prevention and control mechanism for the new corona pneumonia epidemic "*Emergency Notice on Strengthening the Nucleic Acid Testing of New Coronavirus in Cold Chain Food*" (combined joint prevention and control mechanism issued (2020) No. 220), "*Notice on Printing and Distributing Technical Guidelines for the Prevention and Control of New Coronavirus in the Production and Operation of Cold Chain Foods and Technical Guidelines for the Prevention and Control of New Coronavirus in the Production and Operation of Cold Chain Foods*" (Joint Prevention and Control Mechanism Zongfa [2020] No. 245), "*Notice on Printing and Distributing the Work Plan for Preventive and Comprehensive Disinfection of Imported Cold Chain Food*" (Joint Prevention and Control Mechanism Zongfa [2020] No. 255) and other deployment requirements, combined with the Ministry of Transport "*Notice on Prevention and Control Workon Further Strengthening of Cold Chain Logistics Channels New Coronary Pneumonia Epidemic*" (Jiaoyun Mingdian [2020] No. 241) and other work arrangements, and formulated **this guide for road and waterway imported cold chain food logistics enterprises and key logistics links**. this guide is applicable to the prevention and control of new corona virus contaminations in all aspects of road and water transportation such as loading and unloading, transportation, and transportation of imported cold chain foods that are always in a low temperature state from the factory to the sale.

This guide focuses on preventing road and waterway imported cold chain food logistics practitioners and related personnel from being infected by the new corona virus, highlighting the prevention and control of key links such as loading, unloading, transportation, and strengthening the disinfection of cold chain food packaging.

This guide is applicable to road, waterway cold chain logistics enterprises, port terminals, freight yards and other business units engaged in the handling and transportation of imported cold chain food (hereinafter collectively referred to as cold chain logistics enterprises).

Cold chain logistics companies **must strictly abide by laws and regulations** and relevant national food safety standards, perform new corona virus prevention and control and disinfection work in accordance with the requirements of this guide, and implement various work arrangements for the local joint prevention and control mechanism to respond to the new corona pneumonia epidemic.

2. Requirements for prevention and control during loading, unloading and transportation

(A) Preventing a worker handling control requirements.

In addition to the general personal hygiene requirements, you should wear work clothes and hats, disposable medical masks or disposable medical surgical masks, gloves, etc., and wear goggles and face screens when necessary to avoid frequent contact of the surface of the cargo with the body surface.

Ships on international voyages can only carry out port loading and unloading operations safely and steadily after passing the customs sanitation and quarantine and obtaining inspection and quarantine certification materials. Especially when loading and unloading imported cold-chain foods from areas where the epidemic occurred, port handlers and other operators must wear masks throughout the process of moving goods to avoid the goods from sticking to their faces and touching the mouth and nose with their hands to prevent contact with the new corona. Virus contaminated frozen aquatic products, etc. In the process of loading and unloading operations, appropriate isolation measures such as notice boards, cordon lines, etc. are taken, and crews are in principle prohibited from entering the wharf operation area; when ship-shore cooperation is required, crew members should be required to correctly wear masks, gloves and other personal protective equipment, and take turns or Measures such as increasing the working interval should try to avoid direct contact between dock personnel and crew; for crew members who really need to go ashore, body temperature should be monitored.

If the mask and gloves are damaged during the transportation, they should be replaced immediately.

(2) Transportation personnel prevention and control requirements.

Operators and accompanying persons transporting imported cold-chain food shall not open the box without authorization during the transportation, and shall not open the cold-chain food packaging at will and directly contact the cold-chain food. When vehicle access, the driver and with the line staff should be avoided and the guard on duty, staff have unnecessary contact.

(3) Prevention and control management at the source of goods.

In the cold chain logistics process, if supports or pads are added to the logistics packaging, it should meet the relevant food safety and sanitation requirements. Strengthen the operation and management of cargo handling, etc., so that the cargo cannot directly touch the ground, and the cold chain food packaging cannot be opened at will. It should be ensured that the temperature of cold chain food is always within the allowable fluctuation range during transportation. Record and keep the time, temperature and other information of each delivery link.

(4) Cargo information registration.

The owner or forwarder should actively provide the carrier with relevant customs clearance documents for imported cold chain food, and the cold chain logistics company should truthfully register the information of the shipment, the vehicle and vessel, the crew (crew), the loading and unloading information, and the consignee information, It is not allowed to carry imported cold-chain foods that cannot provide the source of purchase. The relevant units shall actively cooperate with the health, transportation, customs, market supervision and other departments to carry out the nucleic acid testing of the relevant samples of imported cold-chain foods and cold-chain cargo transportation vehicles according to their duties. . Port enterprises, freight yards and other operating units should truthfully register the information of cold chain food road and water transport vehicles and driver information entering and leaving the port yard. Importers or cargo owners who entrust a third-party logistics company to provide transportation, warehousing and other services, when the goods are delivered to the third-party logistics company, they should take the initiative to provide relevant food safety and epidemic

prevention inspection information to the third-party logistics company. For local meat slaughter, processing, and business enterprises, the relevant quality management and operating specifications of cold chain food should be strictly implemented, and environmental sanitation management should be strengthened. Port operators and station staff who cooperate with the quarantine of refrigerated cargoes for the new corona virus should be relatively stable, and properly wear protective clothing, goggles, masks, protective gloves and other protective equipment throughout the process.

(5) Prevention and control management of transportation vehicles.

It should be ensured that the interiors of vehicles and ships are clean, non-toxic, harmless, non-odorous, and non-polluting, and regular preventive disinfection should be carried out.

(6) Prevention and control management of transfer facilities.

The transfer loading and unloading area should be equipped with a closed platform and a sealing device for docking with refrigerated transport vehicles and ships. In addition to the inspection of the appearance and quantity of cold chain foods, the storage inspection should be strengthened. The centre temperature of cold chain foods should also be checked. Strengthen storage management in the warehouse, cold chain food stacking should be placed on pallets or shelves in accordance with regulations. Cold-chain foods should be placed in storage according to their characteristics or locations. Cold-chain foods that have large differences in temperature and humidity requirements and are prone to cross-contamination should not be mixed. The temperature and humidity in the warehouse should be checked regularly, and the temperature and humidity in the warehouse should meet the requirements of cold chain food transit and remain stable. Regularly clean and disinfect the internal environment, shelves, and operating tools of the transfer facilities.

3. Disinfection requirements during loading , unloading and transportation

(1) Personnel.

In the process of cold chain food delivery, transport operators and accompanying persons should maintain personal hand hygiene, and alcohol-based hand sanitizers, disinfectants and paper towels should be provided in the car to ensure that hands are disinfected regularly without clean water.

(2) The surface of the object.

Transport operators should wash or disinfect their hands before transferring or submitting delivery documents to employees. To avoid washing the returned items, the documents are best placed in disposable containers and packaging materials. For reusable containers, regular and appropriate sanitation and disinfection should be carried out. Surfaces that are most likely to be contaminated by viruses, such as steering wheels, door handles, and mobile devices that are frequently touched by human hands, should be disinfected regularly.

(3) Means of transportation.

In order to avoid contamination of cold-chain food, transportation operators need to ensure that transportation vehicles, ships, refrigerated containers and other transportation vehicles and containers are cleaned and regularly disinfected. When the cargo is mixed, the food should be separated as far as possible from other cargo that may cause contaminations. Transport vehicles and containers engaged in cold chain logistics transportation must be thoroughly disinfected before and after carrying a batch of goods; the carrier is responsible for organizing or entrusting a qualified disinfection unit to cool the imports before and after shipment. Food chain vehicles,

ships and other containers loaded with transportation tools and imported cold chain foods are organized to implement disinfection.

4. Safety protection requirements for practitioners

Cold-chain logistics companies involved in the handling and transportation of cold-chain foods shall, in accordance with the requirements for the prevention and control of the new corona pneumonia epidemic, promptly adjust and update the health management system of their employees, and improve the management measures for the prevention and control of the new corona virus.

(1) Health registration of employees on duty.

Cold chain logistics companies must do a good job of **registering their employees** (including new recruits and temporary workers) in their itineraries and health status within 14 days, establish a health card for employees on duty, and grasp the flow and health of employees. Encourage new employees to voluntarily undergo nucleic acid testing before starting their jobs.

(2) Daily health monitoring of employees.

Cold chain logistics enterprises should strengthen personnel entry and exit management and health monitoring. In principle, the work sites and work area entrances of ports, freight yards and stations should be equipped with body temperature detection equipment; establish a health status account and risk exposure information reporting system for all employees. At the entrance to the work area, the temperature measurement point shall implement the prevention and control measures such as registration, temperature measurement, disinfection, and health code inspection, and implement the "**green code**" induction system. Where conditions permit, the front-line staff of cold chain logistics can be regularly organized to conduct nucleic acid testing; direct contact with imported bulk refrigerated goods and other high-risk positions for **regular nucleic acid testing should not exceed 7 days**.

(3) Registration and management of outsiders.

Minimize the production and operation of foreign workers into the area, and where to enter, need to ask that the unit, state of health, the contact area personnel outbreak situation, the implementation of registration, temperature and other measures in accordance with the requirements of proper personal protection (such as wearing a mask Etc.), the party allows it to enter. When vehicles enter and exit, guards, staff and drivers should avoid unnecessary contact.

(4) Protection of practitioners.

1. Work healthily. Before starting the job, make sure that you are in good physical condition, report your health information to the cold chain logistics operator, and take the initiative to take body temperature tests. If you develop symptoms such as fever, dry cough, fatigue, etc., take the initiative to report immediately and seek medical attention in time.

2. Do personal protection. Cold chain logistics companies must be equipped with necessary personal protection, disinfection supplies and equipment, in accordance with the latest version of the "Operational Guidelines for the Prevention and Control of New Coronary Pneumonia Epidemic for Ship Crew", "Guidelines for Emergency Rescue and Disposal of Sick Seafarers During the Prevention and Control of New Coronary Pneumonia Epidemic", "Port and its Guidelines for the Prevention and Control of New Coronary Pneumonia Epidemics for Frontline Workers, and "Guidelines for the Prevention and Control of New Coronary Pneumonia Epidemics of Road Freight Vehicles, Practitioners, and Stations", and further strengthen the requirements for ship agents and other boarding personnel, port operators,

drivers, stevedores, and crew Personal protection of front-line workers in cold chain logistics such as pilots to prevent infection risks. Cold chain logistics companies should supervise and instruct workers to wear masks, gloves and overalls during work. Work clothes are kept clean and tidy, washed regularly, and disinfected when necessary. Workers on the front line of logistics who are in direct contact with imported refrigerated containers or refrigerated goods should wear masks, protective gloves and other protective equipment throughout the process, and take their body temperature at least once before going on and off. Among them, road cold chain logistics companies should follow the provisions of the "Guidelines for the Prevention and Control of New Coronary Pneumonia Epidemic Prevention and Control of Road Freight Vehicles, Practitioners and Stations" related to high-risk areas.

Cold chain logistics companies, shipping enterprises, pilotage and other institutions to be in health, under the guidance department, to strengthen the unit in direct contact with bulk refrigerated cargo, refrigerated container deconsolidation operations personnel, close contact with the crew on international voyages shipping agency Wait for the boarding personnel, pilots and other high-risk personnel to properly wear and take off protective clothing for professional training, and conduct regular inspections to ensure that key protective measures are in place. At the same time, in accordance with the relevant regulations of the health department, after the work is completed, the work clothes, protective clothing, and disposable equipment shall be disinfected.

3. Pay attention to personal hygiene. When sneezing or coughing, cover your mouth and nose with a tissue or cover it with your elbow arm. Do not spit, and pay attention to hygiene when blowing your nose. Try to avoid touching your mouth, eyes, and nose with your hands.

4. Strengthen hand hygiene. When handling goods or touching public objects such as shelves or handrails with your hands, wash your hands with hand sanitizer or soap under running water, or rub your hands with quick-drying hand disinfectant.

(5) Procedures for reporting abnormal health.

Once an employee finds that he or his co-living person has fever, dry cough, fatigue and other suspected symptoms, he should promptly report to the top management of the cold chain logistics company, and report it level by level or directly depending on the situation. Once a cold chain logistics company discovers that an employee has the above-mentioned abnormal health symptoms, regardless of his or her health status, it should take effective measures to quickly exclude him and the employees in close contact with the work environment. In areas with a high risk of spreading new corona pneumonia, it is recommended to require healthy employees to make a "**zero**" report in accordance with the prevention and control regulations of the local competent authority.

(6) Procedures for returning employees to work.

The Work Area staff posts registration and health records, timely tracking health abnormalities, physical discomfort, suspected or have treatment and rehabilitation conditions infect new corona virus (patients or asymptomatic infection) employees, after their rehabilitation science for conformity return post condition. If the symptoms of a confirmed case of new coronary pneumonia subsided, and the two PCR nucleic acid tests at least 24 hours apart were negative, the isolation can be lifted. Practitioners who are close contacts of patients with new coronary pneumonia should also meet the above requirements before returning to work.

(7) Strengthen the publicity of prevention and control knowledge.

Carry out various forms of health education, guide practitioners to master the knowledge and skills related to the prevention and treatment of new coronary pneumonia and other respiratory infectious diseases, develop good hygiene habits, and strengthen self-protection awareness.

5. Emergency response requirements

Cold chain logistics companies should formulate emergency response plans for the new corona pneumonia epidemic, promptly handle and report the epidemic situation, and effectively prevent the spread of the new corona virus.

(1) Emergency measures for persons with abnormal health conditions.

Once a case or an abnormal situation suspected of new coronary pneumonia is found in the relevant areas of the cold chain food logistics work, the prevention and control measures of internal non-proliferation and external prevention of export must be implemented, and the relevant departments must carry out epidemiological investigations, close contact tracking management, and epidemic points Disinfection and other work, and conduct sampling and nucleic acid testing of the personnel working and appearing areas and the processed cold chain food. If there is an air-conditioning ventilation system, it must be cleaned and disinfected at the same time , and it can be reactivated after passing the evaluation. According to the severity of the epidemic, the work area will be temporarily closed and production will be resumed after the epidemic is controlled.

In accordance with the requirements for the prevention and control of the new corona pneumonia epidemic, measures such as cutting off the route of transmission and isolating close contacts, and disposing of pollutants in accordance with regulations.

(2) Emergency measures for samples found to be positive in nucleic acid testing.

Once the corona to the new virus nucleic acid detection notification of positive samples, cold chain logistics business units should prompt start of the emergency plan, under professional guidance, to take timely emergency response to environmental and related items according to local requirements , for temporary storage related items, Harmless treatment, disinfect and seal the work area , and take measures such as nucleic acid testing and health screening for persons who may be in contact according to regulations . Avoid spills or leaks during transportation when handling related items. The personnel involved in the clearance and transportation of related articles shall take personal protection.

Products with positive nucleic acid tests should be disposed of in accordance with the requirements of the local competent authority.

6. Commonly used disinfectants and methods of use in logistics transportation

The disinfectants commonly used in logistics transportation such as cold chain food handling and transportation and their usage methods are shown in the attached table.