COVID-19
Guidance for the primary sector

September 2022

Introduction

The primary sector has operated throughout the pandemic and is a leading sector in New Zealand's recovery from COVID-19.

The primary sector implemented strict measures to continue operating, including use of PPE, masks, record keeping, temperature checks, altering shift patterns and adapting where required to keep its people and communities safe.

This guidance has been developed for the primary sector to help them operate and ensure vital food is delivered across New Zealand and around the world.

The primary sector includes our horticulture, agriculture, fishing, aquaculture, and forest industries, and meat, dairy and seafood processing industries.

This guidance will continue to be updated as required.

Minimising the risk of infection

Vaccination is New Zealand's key tool in protecting people and minimising the spread of COVID-19. Primary sector businesses should strive to ensure that their workers and visitors are vaccinated and have a booster to protect the workforce further.

Vaccination means that workers are far less likely to get really sick, but if they do are less likely to need to go to hospital.

In addition to vaccination, all primary sector businesses should continue to use measures in the workplace to protect against COVID-19. These measures include:

- premises entry health and temperature checks;

- record keeping for traceability;

- physical distancing;

- face coverings; and

- other personal protective equipment (PPE).

Also refer to our section on advice for food and sector businesses for further guidance.

Guidance for food and primary sector businesses

The guidelines that follow:

- outline key considerations for primary sector businesses to consider in managing the risk to their businesses from COVID-19;

- advise on what to do if a positive case of COVID-19 occurs in business.

The guidelines take into account relevant aspects of the World Health Organisation, New Zealand all-of-government response, Ministry of Health (MoH), WorkSafe and Ministry for Business, Innovation and Employment (MBIE) guidelines for COVID-19.

Business sectors and business operators within those sectors should refer to these as appropriate when writing their safety protocols, and in particular these specific statements from WorkSafe (Health and Safety at Work Act 2015).

MPI's industry protocols are reviewed regularly to include guidance based on new advice issued by the MOH and international bodies.

MPI protocols provide minimum guidance as well as recommendations for good practice. Businesses are strongly encouraged to develop additional practices that provide added levels of protection to staff.

Businesses should continue to strengthen their practices and procedures as new information and tools become available.

For instance, vaccination is now widespread, a selection of test methodologies have been trialled, and IT systems to facilitate contact tracing and recording of health status are available.

Principles guiding our work

The risk of COVID-19 transmission within businesses and workplaces using effective public health measures is considered very low. This is based on international and MOH evidence and experience. However, there are many things that businesses and workplaces can do to further reduce the risk and impact of a COVID-19 case at their premises.

Three overarching WorkSafe principles underpin our work together to operate safely and prevent spread of COVID-19. They include:

- **Leadership:** The expectations of customers, the community, workers, and regulators that workplaces will meet the highest possible standards and that managers, supervisors, and individual workers will actively manage adherence to the safety measures and expectations. We expect all involved to demonstrate leadership and appropriate self-supervision to ensure these standards are met and that they are looking out for the health and safety of their colleagues and community while at work.

- **Elimination:** Businesses are obliged to eliminate transmission risks where possible, and where this is not possible, to substitute work practices or provide as higher level of control as possible. We expect that businesses maintain, or create new, practices that meet or exceed the Ministry of Health/WorkSafe guidelines as they are updated.

- **Participation:** Workplaces should engage with employees (as individuals or representatives) in any decision making for changes to work practices. Any staff consultation and/or feedback should be an ongoing process so workplaces are able to improve practices and learn lessons to continuously improve management and safety.

Minimising the risk of transmission of COVID-19, and therefore providing strong assurances to workers and the wider community that the likelihood of exposure to the virus within a food business in New Zealand is extremely low, requires three streams to work in combination and effectively. These streams are:

- **Stream 1:** Preventing exposure of the food business to COVID-19, which includes robust case detection and surveillance, and strong worker and community support for control measures.

- **Stream 2:** Preventing entry of the virus into the food manufacturing business by implementing strict health and tracing measures at food business entranceways.

- **Stream 3:** Preventing transmission between workers within the food manufacturing business.

MPI's protocols provide minimum guidance as well as recommendations for good practice. Businesses are strongly encouraged to develop additional practices that provide added levels of protection to staff.

MPI has developed enhancements to the guidance to mitigate the risk of transmission of the Delta and Omicron variants of the SARS-CoV-2 virus, and any emerging variants within primary industries premises and other businesses.

These enhancements reflect current international evidence regarding transmission of the Delta and Omicron variant, and considerations from multiple international counterparts, many of whom already have the Delta variant widespread in their communities and businesses.

Businesses should continue to strengthen their practices and procedures as new information and tools become available.

For instance, vaccination is now widespread, new test methodologies have been trialled, and IT systems to facilitate contact tracing and recording of health status are available.

MPI considers the following procedures and practices to be critical to ensuring the risk to staff and the business is minimised:

- Full vaccination of all staff, contractors, and visitors. Encouraging workers to be fully vaccinated and have their booster shots will significantly reduce the risk of your business needing to close.

- No financial disincentives for staff to stay at home when unwell, test, and get vaccinated, where appropriate.

- Health screens (including regular temperature checks, where required) for staff and visitors, with documented records.

- Accurate record keeping of staff who are onsite (may be swipe card records), as well as any visitors and contractors. Ensure phone numbers and email addresses are recorded.

- Strengthened ability to trace the movements and interactions of staff within the premises, with these systems tested regularly.

- Optimising ventilation systems to ensure effective operation, and circulation of fresh air from outside (this is a MOH priority). The higher transmissibility of the Delta variant, combined with the virus's ability to travel at least eight metres in the air, is thought to be due to the increased viral load of infected persons.

- Mask use is not mandatory for staff but the use of masks may be considered for staff in public-facing roles, or when close work is unavoidable. This will help to reduce the chances of on-site transmission of COVID-19 and reduce disruptions caused by COVID-19 positive staff having to isolate at home.

- Maximising the distance between staff and reducing the density of staff in work groups as much as possible.

- Strengthened workplace groups (previously known as "bubbles"), being particularly mindful of how staff travel to and from work, how staff entry to premises is controlled, and how they congregate during break times. The fewer people interacting in close contact range and high-risk indoor areas, the fewer people at risk of on-site virus transmission.

Scope of guidelines

These generic guidelines reflect the responsibility of MPI in guiding and verifying safe public health practices by all primary sector and food businesses. They can also be used for other parts of primary sector supply chains e.g. food manufacturing businesses.

Primary sector context

MPI guidance for primary sector businesses is entirely congruent with MOH and World Health Organization guidelines – the latter having been developed primarily for health care situations where risks of transmission of infection are higher.

MPI is working closely with primary sector organisations on a sector-by-sector basis to assist them in incorporating generic MPI guidance within their sector guidance.

All premises should have a COVID-19 safety plan that is tailored to the business.

All premises should consider maintaining the highest stringency in their control measures to ensure that business continuity is not compromised, e.g. there are sufficient workers present to safely and effectively operate the business, or enable critical market access requirements to be met.

MPI will update the generic guidance as and when necessary and will inform industry organisations and verifiers of any significant changes.

Higher risk conditions for virus transmission

The following processing environment risk factors can increase the opportunity for person-to-person spread in food businesses:

- poor ventilation including limited, if any, air flow;
- humidity;
- cold temperatures that promote virus survival;
- physical exertion;
- shouting (which releases more virus into the air);
- opportunities for close grouping of people or mixing of groups.

Operations, either across the site or in defined areas, undertaken in these conditions are considered higher risk for person-to-person virus transmissions.

MPI guiding principles

COVID-19 is transmitted from person-to-person, predominantly by respiratory droplets and aerosols generated when an infected person (not necessarily with symptoms) breathes, coughs, sneezes or talks. Transmission is primarily airborne face-to-face. There is currently no evidence that COVID-19 is transmitted via surfaces or food and its packaging.

MPI guidance incorporates a flexible approach in setting the minimum safety measures for primary sector businesses.

The specific measures for preventing the transmission of the SARS-CoV-2 virus are drawn from the following principles:

- protecting health of workers and visitors is paramount;

- a fully vaccinated workforce will help keep your workplace safe from COVID-19 by minimising the opportunity for a worker to be infected outside the workplace, and to transmit the virus within the workplace if a worker does become infected. In addition, the severity of illness and time for return of the worker to the business is reduced

- implementing stringent, but practical and achievable, control measures in the business if a case within the business could critically affect its viability or market access;

- staying away from the work site if there is any suspicion of COVID-19 illness or contact with an infected person;

- monitoring the health and contact status of all workers (staff and contractors) and visitors onto the work site;

- monitoring the health of workers and visitors may also include the use of RATs, where appropriate. A detailed discussion on use of RATs in primary sector businesses is provided in this document;

- forming tight workplace groups, and well controlled movement corridors;

- physical distancing of staff and visitorscustomers to the extent practical;

- use of face masks (of an appropriate grade for food processors) where adequate physical distancing can't be maintained;

- using other relevant personal protection;

- changing group behaviour likely to facilitate transmission e.g. canteen groups;

- general hygiene e.g. coughing etiquette, handwashing, cleaning;

- sanitising of high touch surfaces, as appropriate;

- monitoring airflow across the workspace and directing away from workers plus maximising air flow to a level practicable;

- ventilate indoor spaces as much as possible by opening doors and windows, and maximising circulation of fresh outside air.

General safety measures

The following are enhanced guidelines that reflect the greater transmissibility of recent variants of SARS-CoV-2.

General control measures should be in place for all areas of the business e.g. harvesting, processing, storage and distribution, cleaning and maintenance and other essential support activities.

The safety plan should be fully socialised with staff, preferably including involvement in writing.

It is recommended businesses carry out an enhanced risk assessment for their staff and business and maintain consistent and accurate records of the enhanced risk assessment.

There should not be any financial disadvantages for staff calling in sick and staying home.

Eligibility for work

- Vaccination is highly recommended for all staff, contractors, and visitors.

- Businesses should routinely and repeatedly emphasise to the staff the importance to their welfare and the business of understanding the vaccination and health status of persons they associate with outside the workplace, and the consequences in terms of exposure to the virus of the activities they engage in (e.g. social events, means of travelling to work).

  - This is especially important if a case within the business could critically affect its viability or market access.

- Ensure staff members with any COVID-19 symptoms, no matter how mild, get a COVID-19 test as soon as possible, and remain at home until a negative result is received and they are symptom free for 24 hours.

- Anyone who has been identified as a household contact of a suspect or confirmed case should report to their manager and follow company COVID-19 procedures.

- Workers should sign off their COVID-19 health status immediately prior to entry to the workplace (not after going to changing rooms, canteen, etc). The business operator should provide supervision at entry for all staff who work in areas undertaking higher risk operations.

- Any staff feeling ill with COVID-19 like symptoms in transit to work, upon entry to work, or at work, should report immediately to their manager, preferably electronically by phone, text or email). All workers having contact with ill staff should self-monitor for symptoms.

Entering the workplace

- Workplaces should strongly consider limiting the number of visitors and contractors entering the premises. A case within the business could critically affect its viability or market access.

- Enhanced temperature monitoring can be implemented at the entrance to the workplace (where required), with proper use of thermometers to ensure accuracy of readings (new technologies are available such as temperature-detecting proximity wristbands).

  - Staff with higher temperatures must be prohibited from entry to the premises.

  - Note that there is not good evidence to support temperature monitoring being effective at identifying cases.

- Premises may wish to implement rapid antigen testing (RAT) as an entry requirement. In doing so, however, businesses should be aware that the operational impact of having workers wait to complete a test before entering a site and the consequences of a false positive test can be significant.

- All data should be recorded and available for verification by a third party.

Inside the workplace

- Work groups should be more stringently managed, preferably smaller and tighter.

- Ventilation systems should be checked regularly to ensure optimal function[1]. Ventilate indoor spaces as much as possible using fresh outside air by locating intakes outside or by opening doors and windows, if appropriate or practical for the business.

  - Open or well-ventilated spaces reduce the risk of transmission of COVID-19 because small infectious particles are more quickly diffused in the open air, or removed from the space, than in spaces with less ventilation.

- PPE, including masks of an appropriate grade, should be worn by food processing and production staff throughout the workplace and especially on a chain/production line where close contact cannot be avoided or managed by other means.

- Wearing of face masks should be considered in company risk assessments.

  - Again, this is especially important if a case within the business could critically affect its viability or market access.

  - Encouraging workers to consistently and correctly wear face masks will significantly reduce the risk of your business needing to close due to people isolating at home.

---

[1] https://www.health.govt.nz/covid-19-novel-coronavirus/covid-19-health-advice-public/covid-19-ventilation#:~:-text=In%20an%20average%20sized%20room,of%20SARS%2DCoV%2D2

Workplace "groups"

- Smaller and tighter work groups are recommended wherever practical to minimise the possibility of transmission between different groups, to facilitate contact tracing, and to ensure business continuity.

- Separate workplace groups should be formed for staff working in higher risk operations.

- It is recommended that each workplace group enter and exit their working location as a group and sit together during breaks. Note that infections often occur during times when mask or PPE wearing is not an option (e.g. during meal or smoko breaks).

- The size of a work group will need to be determined on a case-by-case basis and will depend on workplace functionality and business continuity expectations.

- In small businesses, a workplace group may be considered the same as a "family" bubble outside the workplace if the same group measures are applied. Nevertheless, even small family businesses should consider smaller and tighter groups wherever possible.

- If a case or suspected case arises, all workers in the work group should be managed as specified in Ministry of Health guidelines as described below.

- Workplace supervisors should continuously monitor work group arrangements.

Hygiene

- Food hygiene controls in food businesses should be maintained as per normal practice. If operating procedures for COVID-19 safety have changed significantly, the HACCP plan for food safety should be reviewed to ensure that it continues to operate as planned.

- All staff should have facilities to wash their hands properly, with visual reminders that hands need to be washed well with soap and water for 20 seconds and properly dried; especially upon arrival at work, after using the bathroom, after blowing their nose and before eating. Hand washing facilities or hand sanitiser should be made available for staff in areas undertaking higher risk operations, and in the entry and exits to these areas.

- Staff should be instructed in all aspects of safety hygiene e.g. cover coughs, sneezes with their elbow or use tissues (disposing of any tissues promptly), avoid touching their face unless they have washed their hands; such instruction should be periodically repeated.

- Work areas should be sanitised as per normal cleaning regimes using disinfectants approved for use (required in food premises), taking into consideration surface type, appropriate concentration and effective contact time; work areas include common rooms and break rooms, communal condiment containers e.g. saltshakers, tea dispensers.

- The MOH website has advice on cleaning and disinfection of areas if a worker tests positive for COVID-19:

  - https://www.health.govt.nz/our-work/diseases-and-conditions/covid-19-novel-coronavirus/covid-19-information-specific-audiences/covid-19-general-cleaning-and-disinfection-advice

  - https://www.health.govt.nz/our-work/diseases-and-conditions/covid-19-novel-coronavirus/covid-19-information-specific-audiences/covid-19-general-cleaning-and-disinfection-advice/covid-19-cleaning-frequently-asked-questions

- Common "high-touch-rate" contact surfaces specific for each business should be cleaned and sanitised more frequently, and hand sanitiser made available for staff after their use.

- Signage on safety hygiene should be prominently displayed in work areas and amenities.

Face masks and personal protective equipment

- Mask wearing (of appropriate grade for food processors) is highly recommended, especially in enclosed buildings and where close contact cannot be avoided or managed by other means.

  - This is particularly so for operations under higher risk conditions for virus transmission and when market access and business continuity risks are significant.

  - MPI recommends that businesses consider physical distancing within their overall package of COVID-19 control measures and document the justification for controls for close workers that pragmatically best fits each workplace, noting that risk of transmission reduces the further a person can physically distance from a case.

- Masks should be replaced immediately they become inoperable, wet or contaminated. Used masks must not be put back on. Single use masks may be safely washed and reused up to 10 times, but if in doubt must be disposed of. Reusable masks must be washed before reuse.

- Staff should be instructed in correct use of masks:

  - https://www.health.govt.nz/our-work/diseases-and-conditions/covid-19-novel-coronavirus/covid-19-information-specific-audiences/covid-19-personal-protective-equipment-workers

  - https://covid19.govt.nz/health-and-wellbeing/protect-yourself-and-others-from-covid-19/wear-a-face-covering/

- visors cannot be used as substitutes for masks

- protective clothing for normal use in processing areas should be sufficient, and protective clothing in other areas should be considered on a case-by-case basis. PPE should not be shared between staff working in areas undertaking higher risk operations

- glasses are not considered to be PPE.
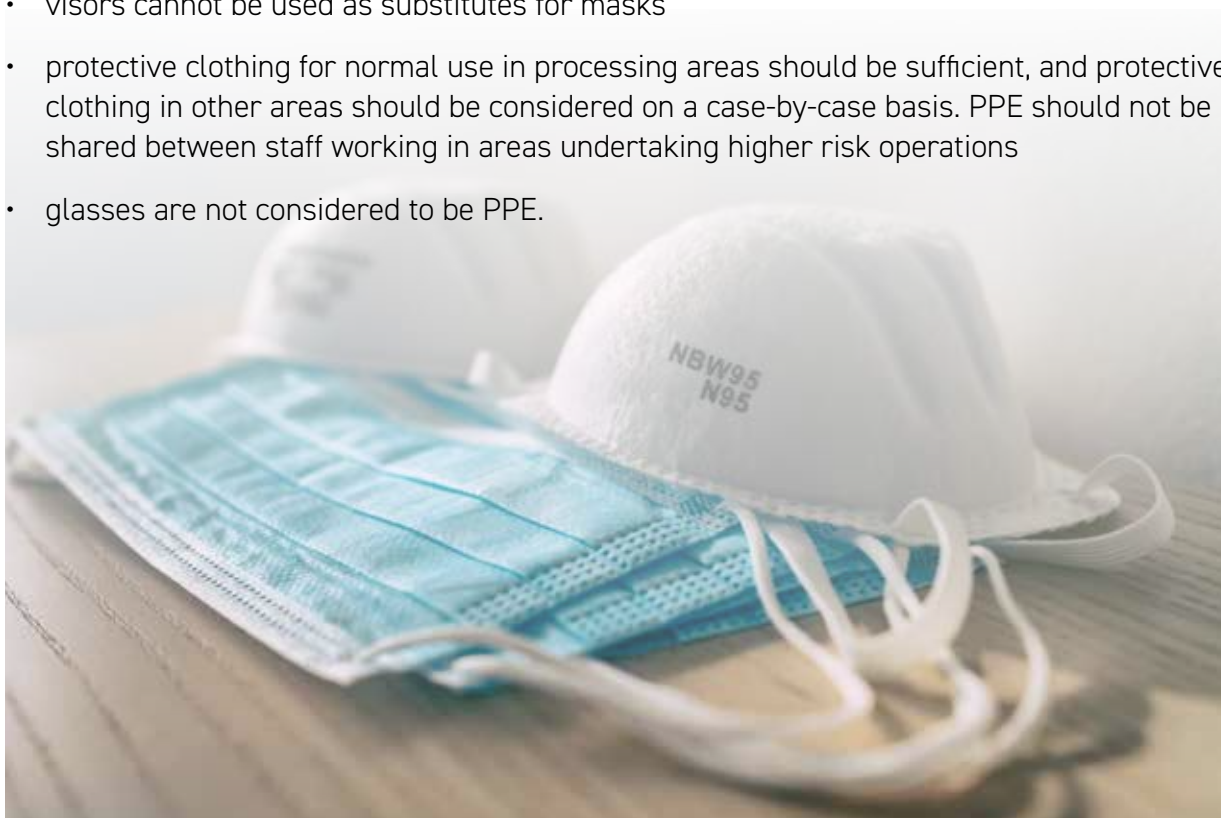
Additional best practice control measures

- The MOH is constantly updating advice for health and other business as new scientific information and overseas experience comes to light and the New Zealand environment changes. MPI will amend its guidelines to reflect the MOH guidelines, if necessary.

- MPI recognises that most companies will have already developed comprehensive plans based on information provided to date by the MOH, MBIE and Business NZ. Nevertheless, best practice control measures have been identified from overseas experience to minimise the risk, and these are described in the following sections.

Measures and considerations

- Any customers should use "no-contact" facilities to the extent practical.

- The premises COVID-19 safety plan should be available to visitors and for external verification, if required.

Business continuity planning

Considering the likelihood that workers will have increased exposure in the community, it is strongly recommended that businesses examine in more detail the risks to their business and plan accordingly to ensure business continuity. Plan for the worst case; measures can be scaled back if appropriate.

- Continue measures to prevent the spread of COVID-19, including encouraging workers to ensure that their vaccinations are up to date and compliance with workplace infection prevention measures, e.g. mask wearing, distancing as appropriate and hygiene measures.

- Plan how the business can continue to operate if workers are sick and/or must self-isolate.

- Prepare to adapt rapidly to an ever-changing community and business environment.

- Talk to workers about the importance of their personal/household readiness, activities that could increase their risk (e.g. large indoor and outdoor gatherings; public and other shared transport) and precautions they could take to minimise the risk of COVID-19 to themselves and their workplace.

- Talk to workers about means to communicate with them when not at work, e.g. personal messaging contact channels.

- Document procedures and train staff, perhaps auxiliary/temporary staff, in other tasks as back-ups recognising that this may in itself increase the risk of transmission between work groups.

- Understand how supplier and support businesses are planning, and how this could affect individual businesses or premises. This is especially important for provision of raw material, particularly livestock, and for a business's clients.

- Determine what resources can be conserved (e.g. raw materials, processing aids) to best prolong operation and supply.

- Stock up on raw materials and supplies, if possible.

- Identify potential compliance issues, and mitigation strategies, if premises need to switch from overseas to the domestic market, e.g. labelling. Note that MPI has already put in place procedures to alleviate some compliance barriers should they arise.

- Review finances and cashflow provisions.

Definitions and requirements for cases, contacts and critical workers

- The latest information for managing workers who do not have symptoms, who are COVID-19 cases, who are contacts and who are critical workers is provided on the MOH website:

https://www.health.govt.nz/covid-19-novel-coronavirus/covid-19-health-advice-public/covid-19-information-household-and-close-contacts/guidance-workplaces-staff-impacted-covid-19

- Businesses should be aware of the latest requirements from the MOH for COVID-19 positive cases and contacts.

- The current isolation and testing requirements are:

  - People with COVID-19 must isolate for 7 days.

  - Household contacts will need to test on days determined by MOH.

  - This will mean the household can work normally if all tests are negative and they feel well.

- Currently, symptomatic persons that are not contacts of cases and that test negative should still be required to stay at home and return to work under a business' usual procedures for staff illness. **This is important as new scientific evidence and observations from Japan suggest that contacts may become symptomatic within 24hr of exposure but remain PCR and RAT negative for some time. Businesses should maintain a watch for any Ministry of Health updates in this regard.**

- Businesses should be aware of the latest MOH definition of, and requirements for, "contacts" of a COVID-19 positive case as it relates to the need for isolation (and period[2]) and testing, and therefore the rate of absenteeism.

  https://www.health.govt.nz/covid-19-novel-coronavirus/covid-19-health-advice-public/advice-people-covid-19

- MOH has developed the Contact Tracing Upload Tool (CTUT). This webtool makes it easier for businesses and organisations to upload the details of people who are contacts of a COVID-19 case, and make the process of COVID-19 contact tracing more efficient. You can find more information here: https://www.health.govt.nz/covid-19-novel-coronavirus/covid-19-resources-and-tools/contact-tracing-upload-tool

- MOH recommends that critical workers wear certified well-fitting medical masks (N95/P2). Health officials may consider the appropriate use of N95/P2 masks (e.g. formally fitted) in conjunction with other best practice control measures (e.g. room density, ventilation) in their assessment of whether such workers are required to isolate/test or not. Such assessments will be made by health officials on a case-by-case basis.

- Contacts with symptoms or becoming symptomatic during isolation must test. If they have symptoms but test negative, they should only return to work when acute symptoms have resolved, and they have completed any isolation requirements.

---

[2] The reference start point for "days" for a contact is the last date of contact with the "case".

Vaccination

- Vaccination remains a high priority and while there is clear evidence that the Pfizer vaccine provides protection against severe illness, booster vaccinations are necessary to prevent symptomatic infection and further reduce the risk of severe illness.

- Businesses should:

    - continue to encourage vaccination of staff, and mandate if appropriate.

    - ensure vaccinated staff have boosters as soon as they are eligible

    - encourage staff to vaccinate all eligible members of their families, including paediatric vaccines (5 to 11 years of age).

Enhanced physical control measures

- Businesses should encourage their staff to review their personal/household readiness.

- Businesses should enhance current COVID-19 control measures to lessen the risk of transmission in the premises if a worker is notified as having been at work while infectious. Enhancements include:

    - physical distancing. Consider density limits for the workspace and more rigorous break separation

    - face mask use. Consider disposable N95/P2 particulate respirators (masks) for critical workers and those in close proximity. Health officials may consider the appropriate use of N95/P2 masks with other control measures (e.g. room density, ventilation) in their assessment of whether such workers are required to isolate/test or not

    - enhanced ventilation, where possible and practicable businesses should ensure that workplaces are well ventilated. Overseas experience shows that:

        - recirculation of air to maintain refrigeration temperature is a high risk for transmission of COVID-19. Use of fresh air is recommended

        - full air exchange in <10 minutes minimises the risk of transmission

        - use of air purifiers is effective, but expensive

        - CO_2 monitoring is a useful tool for monitoring optimal occupancy density and ventilation.

- Work group size should be minimised, and operation optimised to lessen contact between, and transmission within and between work groups.

Actions in the event of a positive COVID-19 test in a worker/visitor at work

The actions required of businesses in terms of isolation and quarantine, contact tracing, testing and return to work are specified by MOH in their guidance "Contact tracing: Businesses who have a worker test positive for COVID-19 ." It will continue to be updated regularly, informed by experience, feedback and emerging evidence.

Businesses may become aware of a confirmed positive worker in two ways.

- A positive worker may call the business and report that they have tested positive for COVID-19. The business may or may not be aware that the worker had taken the test.

- A public health official may notify the business that a worker was at work whilst they were infectious. The official will provide guidance regarding necessary actions and timelines. Note that the business will not be notified if a worker was not at work while infectious.

Businesses do not necessarily have to close if a worker has tested positive to COVID-19. The decision to close a business depends on:

- ongoing transmission: evidence of ongoing spread of infection (transmission) from person-to-person in the workplace might mean the business has to close temporarily to stop transmission between workers;

- cleaning requirements: premises, or affected areas of the premises, should be deep cleaned. This can be done overnight so as not to disrupt normal business;

- safe to operate: whether or not your business can still operate effectively and safely if people are required to isolate as cases or close contacts.

Businesses should support employees to have the required time off, and confidentiality must be respected at all times.

Notification of a positive worker

On identification/notification of a case within the workplace, the business should immediately:

- Determine who the members of the positive workers work group are.

- Self-Monitor for symptoms for 7 days.

  - Remember that a case's infectious period is from 48 hours before the first symptoms appeared. If the worker does not have any symptoms, they should be considered infectious from 48 hours before they received their positive test result.

- Notify other employees of the positive case (strictly maintaining confidentiality), and ensure necessary actions are taken to protect them from COVID-19.

RATs may be used by the company to screen other workers as a precaution, but should not be used as a surrogate for stringent physical control measures such as wearing masks and physical distancing.

To help with wider contact tracing initiatives, it is recommended that businesses notify other businesses of potential exposures when it is known that a case or close contact of a case has visited a business during the infectious period or a member of their staff has visited the affected business.

Businesses may wish to use their communication channels, such as social media, website, or customer email database, to let any patrons/customers know that they should monitor their health.

Requirements for staff

Businesses should prioritise preparedness and implement the most stringent, but practical and achievable, control measures in the business.

Use of RATs in primary industry businesses

MOH has developed guidelines for the use of RATs by businesses to enable (asymptomatic) contacts of cases to stay at work if in critical roles. Businesses should immediately identify such critical workers.

https://www.health.govt.nz/our-work/diseases-and-conditions/covid-19-novel-coronavirus/covid-19-health-advice-public/assessment-and-testing-covid-19/rapid-antigen-testing

https://www.business.govt.nz/covid-19/rapid-antigen-testing/#critical-worker-assessment-tool

On notification of a case at work, people within a work group self-monitor for symptoms for 7 days and test should symptoms arise..

If a worker develops respiratory symptoms and tests negative by RAT, but symptoms persist, it is recommended that the worker remains isolated, as per usual business sickness protocols and:

- if there is a known exposure to a COVID-19 positive case, retests with RAT for at least three consecutive days after symptom onset, or

- if there is no known exposure to a COVID-19 positive case, retests for only 2-3 consecutive days after symptom onset.

All workers may return to work when asymptomatic and are negative by RAT.

Development of requirements and recommendations from MOH for the application of RAT by businesses is ongoing. Businesses should monitor the MOH, MBIE and Business NZ websites for changes, and amend COVID-19 management plans as appropriate. MPI will also update this guidance as required.

Preparing for COVID-19 on a farm, orchard or vineyard

Sector organisations have been working together to ensure farmers, growers, fishers, and others are supported if a positive COVID-19 case affects their business.

A key focus has been ensuring they are prepared and have good contingency plans in place. A pan-sector group and MPI have developed a detailed checklist to help farmers and growers prepare for a positive COVID-19 case on-farm.

On-farm checklist for farmers

The checklist enables you to list contact details for key people, daily livestock feed requirements, instructions to operate machinery and essential farm tasks.

There are also checklists for lifestyle block owners and growers.

Preparing for COVID-19 Checklist for your lifestyle block – Fedfarm

Covid-19 Checklist for growers – Horticulture New Zealand

Rural Support Trusts are also providing support to rural communities. You can reach them on **0800 787 254**.

For further guidance on workplaces, including those not referred to above, with cases of COVID-19 should visit the Ministry of Health's website.

Notifying processing companies and/or transport companies of COVID-19 at your site

If you, or one of your staff members have COVID-19, we recommend speaking to your processor and supply chain partners (such as transporters), as they will have rules and requirements around loading and transporting animals.

Guidance on yarding cattle if you are a farmer and have COVID-19

If you or a staff member have COVID-19, before yarding cattle, we recommend speaking to your processor and supply chain partners (such as transporters), as they will have rules and requirements around loading and transporting animals.

Individuals who have tested positive for COVID-19 will be directly managed by a local public health unit.

Freight and logistics

There are no restrictions on freight. All freight can be distributed and received, and all freight can enter and leave the country.