



सत्यमेव जयते

# Prevent the spread of Covid-19



## Protective measures against coronavirus



If soap & water not available, **use hand sanitizer** with at least 60% alcohol

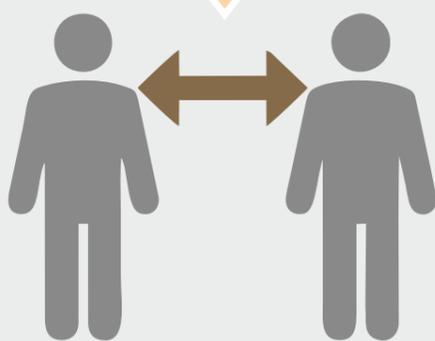


**Avoid touching** any surface



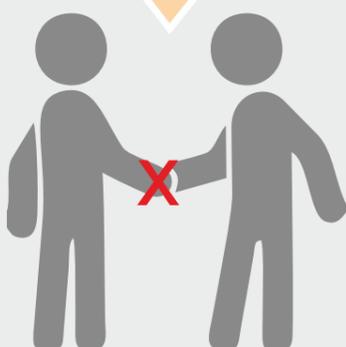
**Wash/sanitize hands** before touching eyes, nose and mouth

**A distance of at least 1 metre is necessary to ensure safety for all**



**Cover your nose & mouth** with flexed elbow or handkerchief/tissue while coughing & sneezing

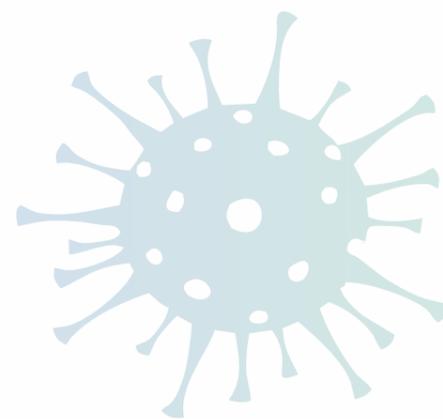
**Avoid personal contact like shaking hands**



**Use face masks, gloves**



**Throw used tissues** in closed bins immediately after use





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# Prevent the spread of Covid-19

## Milk producers/dairy farmers to follow a set of guidelines ensuring safety & hygiene



### Dairy farm



Keep the shed/premise clean/hygienic & ventilated, avoid touching animals



Wash hands with soap & water before and after feeding & milking



Outsider/visitor not allowed



Utensils & equipments to be cleaned/sanitized frequently



Immediate transportation of milk to the collection point

### Milk collection point



Do not spit or shout



Avoid touching any surfaces, railings etc



Sanitize hands before entry & wear mask



A safe distance of more than an arm's length (one metre) to be maintained between two persons



Return home immediately after pouring milk



# Prevent the spread of Covid-19

## Village milk collection centre/BMC/chilling centre to follow a set of guidelines ensuring safety & hygiene



1

A schedule of milk pouring to be defined (cluster, mohalla wise) to avoid crowding



2



Maintain a safe distance of more than an arm's length (1 metre) between two individuals (milk producers, personnel etc)

3



Wash hands with soap & water, use face mask



4

Putting in place hand sanitizer dispensers at the entry and exit of milk collection centre



5



Separate entry and exit ways at milk collection points

6



Bulk Milk Coolers/CC must be cleaned following Standard Operating Procedures

7

Frequent cleaning of surfaces (e.g. desks and tables) and objects (e.g. telephones, keyboards, computers, mouse, AMCU etc.) using disinfectants



8

All equipment and machinery used for milk collection, preservation and dispatch to be cleaned/sanitized before and after use



9



Entry of drivers involved in milk transportation may be avoided in the BMC/chilling centre/milk collection point premises

10



Digital modes of milk receipts & payments to be promoted



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# Prevent the spread of Covid-19

## Dairy processing units to follow a set of guidelines ensuring safety & hygiene



### Management level



Designate a Covid-19 contact person to communicate/coordinate



Identify isolation room or area for someone with Covid-19 symptoms and arrange safe transfer to designated health facility



Continue to enforce regular GHP and control measures in HACCP system



Arrange hand washing & sanitization stations at all entrances to the factory/ office premises for all employees



Ease-off the procedures to purchase Covid-19 control related inputs (hand wash stations, soap, masks, sanitizers etc.)



Restrict inter-departmental movement of staff



Avoid exchange of physical documents and use digital tanker challan, QC clearance etc.



Allocate duties in a manner to avoid contact of same surface by multiple employees



Provide sanitized masks, slippers/shoes and aprons to the employees



Continue only the most critical activities



Maintain close liaison with the relevant local authorities



Periodically review the situation



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# Prevent the spread of Covid-19

## Dairy processing units to follow a set of guidelines ensuring safety & hygiene



### Cleaning & sanitization



Wash hands with soap & water/sanitizer, use face mask



Cleaning & disinfection required



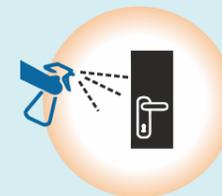
Periodically sanitize the dairy premises & approach road with sodium hypochlorite solution



Spillage of milk/product to be immediately cleaned followed with sanitization



Clean & sanitize all the common contact surfaces of furniture, equipment and other objects in office/plant at increased frequency



Clean/sanitize rest rooms, canteen, lockers/change rooms with increased frequency



### Cleaning & sanitization procedure

Step-1

#### Cleaning



Always clean the surfaces prior to sanitization/disinfection



Step-2

#### Sanitization



Various commercial disinfecting solutions are available; follow label directions (dilution, contact time etc.). If not, a freshly prepared bleach solution (0.5% free chlorine) may be used



Step-3

#### Disposal



Place all used gloves, tissues and other disposable items in a bag that can be tied/closed for disposing



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## Dairy processing units to follow a set of guidelines ensuring safety & hygiene



### Reception & dispatch dock



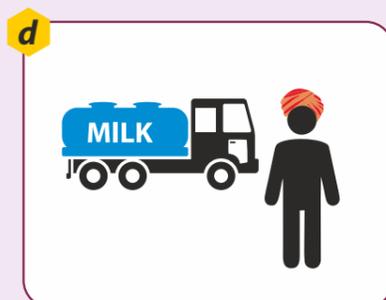
**Disinfect the physical documents** (challan etc.) presented by the delivery personnel



**Avoid touching** vehicle surfaces



**Wash hands** with soap & water/sanitizer, use face mask



**Drivers & cleaners** of pick-up or delivery vehicles should not be allowed beyond a certain point, Separate hand washing facilities & utilities to be arranged for them



**Clean the road milk tankers** (outer barrel surface, main hole, hose pipe etc.)



**Sanitize tanker valves** before unloading



**Clean** outer surface of cans before emptying



**Freshly received stock** like packaging materials etc. to be stored separately, Disinfect the outer package before opening.



Use **clean/disinfected gloves** to handle milk & milk products

The staff/officers involved in material reception or dispatch **not to enter production area** & non-packaged product handling areas

**Sanitize** milk crates & trolleys



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# Prevent the spread of Covid-19

Dairy processing units to follow a set of guidelines ensuring safety & hygiene



## Personnel hygiene

1



**Avoid personal contact like shaking hands**

2



**Practice hand washing with soap & water for 20 seconds** ➤

- When entering the dairy / production area
- When hands are visibly soiled
- After accidentally touching face, hair, cell phone and/or clothing
- After using the restroom
- After using shared equipment and supplies
- Before handling food
- Before and after eating
- After sneezing, coughing, or nose blowing

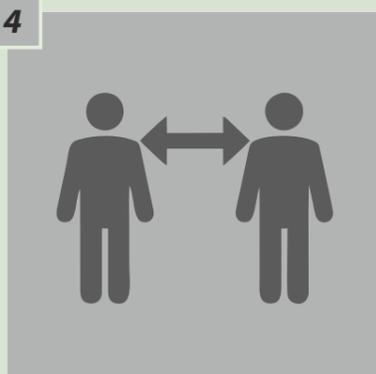
3



**Practise hand sanitization**

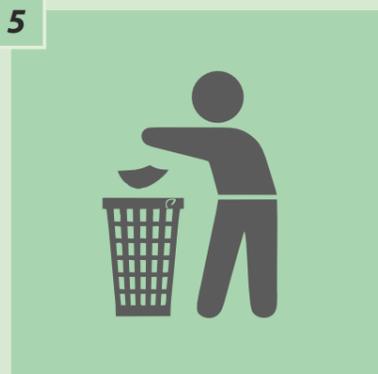
20 seconds hand rub with a sanitizer containing at least 60% alcohol or other appropriate sanitizer; avoid chlorine-based disinfectants for hands as it may cause dermatitis on repeated use

4



**Practice social distancing, Reset seating arrangement of meeting rooms to promote physical distancing.**

5



**Dispose of soiled tissues immediately & only in designated bins**





# Prevent the spread of Covid-19

Cattle feed plant personnel to follow a set of guidelines ensuring safety & hygiene



1

**Wash hands** with soap & water / sanitizer before entering the plant



2

**Use face masks, gloves** while inside the plant



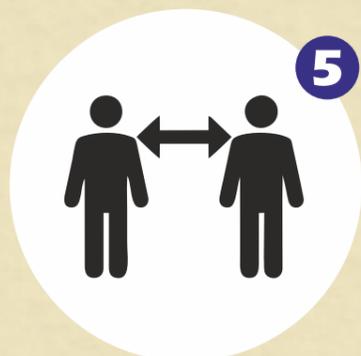
3

Allow truck drivers & helpers inside plant only after **thermal screening**



4

**Spraying/ fogging** of the truck with sodium hypochlorite solution



5

**Keep minimum distance** and avoid physical contact while working inside the plant



6

**Clean & sanitize** the laboratory, production and dispatch area regularly



7

**Optimise** the number of staff to essential operations only

Cattle feed supply

**only one person** allowed at a time





# Prevent the spread of Covid-19

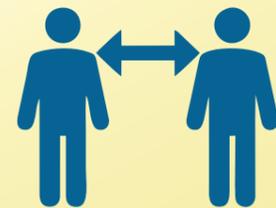
Depots/Branch Offices/Wholesale Distributers/Retailers  
to follow a set of guidelines ensuring safety & hygiene



*Prohibit non-essential  
visitors in the premises*



*Avoid gatherings,  
meetings & travels*



*Practice social distancing, maintain  
a safe distance of more than  
one metre between two persons*



*Thermal screening at  
entrance essential*



*Provide sanitized masks, aprons &  
slippers at entry point*



*Wash hands with soap &  
water or use hand sanitizer*



*Sanitize approach road, common  
areas & waiting hall with sodium  
hypochlorite solution*



*Equipment to be sanitised regularly  
with sodium hypochlorite solution*



*Communicate  
through digital means*



*Digital modes of payments  
& receipts to be promoted*



*Drivers & pick-up vehicles should not  
be allowed beyond a certain point*

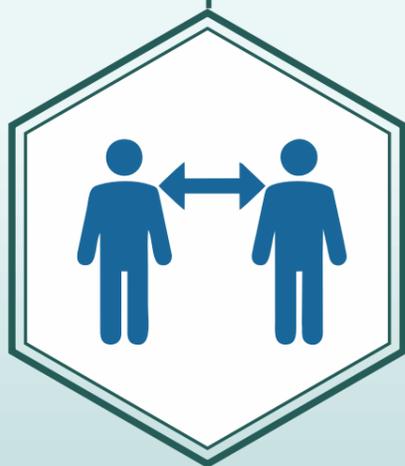


*Fresh material & new arrivals  
should be stored separately,  
shelves to be sanitized periodically*



# Prevent the spread of Covid-19

Consumers to follow a set of guidelines ensuring safety & hygiene



Practice social distancing, maintain a **safe distance of more than one metre** between two persons



**Avoid touching** eyes, nose & mouth



**Use face masks**



While coughing & sneezing, **cover mouth and nose** either with flexed elbow or tissue papers



**Sanitize hands** & wash milk pouches with water after reaching home



**Digital modes of payments** & receipts to be promoted

