


Food Supply Chain Disruptions during the COVID-19 Pandemic

A focus on chicken

Ashley B. Peterson

March 18, 2021



NATIONAL
CHICKEN
COUNCIL

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Overview

- Who is NCC?
- Current Industry Trends
- COVID-19: Challenges, Changes, Collaboration, Continuity
 - Managing Supply Chain
 - Executive Order
 - Finding a Balance
 - In-plant Recommendations and Challenges
 - Vaccines



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Who is NCC?

- National non-profit trade association for the vertically-integrated broiler producer-processor industry.
- Broilers are young meat chickens; NCC does not represent table eggs.
- NCC member companies produce over 95% of broiler meat in the U.S.
- NCC advances industry policies to Congress, the executive branch, and the media.



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Who is NCC?

- Government Affairs:
 - Represent the interest of the chicken industry in Washington, D.C.
 - Works to improve the direction and outcome of legislation impacting the industry.
- Public Affairs:
 - Promotes the consumption of chicken.
 - Improve the industry's image and correct negative perceptions.
 - Maintain regular contact with media outlets and engage on social media.
- Resources:
 - NCC Website – <https://www.nationalchickencouncil.org>
 - Chicken Check-In – <https://www.chickencheck.in/>
 - Chicken Roost – <https://www.chickenroost.com>
 - Virtual Reality Videos – hatchery, growout, processing plant



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Who is NCC?

- Regulatory Affairs:
 - Works with USDA to promote science-based policies in food safety, processing, labeling, etc.
 - Works with FDA on topics such as animal health and antibiotics.
 - Works with EPA on the environmental aspects of broiler production.
- Trade:
 - Work with Capitol Hill and the regulatory agencies to gain and maintain access to international markets.
 - Assist USAPEEC (USA Poultry and Egg Export Council) on initiatives positively impacting the broiler industry.
 - Provide scientific and technical assistance as needed.



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Current Industry Trends

- Approximately 29 companies are involved in raising, processing, and marketing chickens.
- About 25,000 family farmers have production contracts with the companies.
 - Approximately 95% of broiler chickens are produced on these family farms.
- In 2020, over 9.25 billion broiler chickens, weighing almost 60 billion pounds live weight, were produced. More than 45 billion pounds of ready to cook chicken was marketed.
- The United States has the largest broiler chicken industry in the world; 16% of production exported in 2020.
- Americans consume more chicken than anyone else in the world – more than 98 pounds per capita – the number one protein consumed in the United States.

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March 2020



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Meat processors ready for COVID-19 vaccine, but workers may not be

BY KATE GIBSON
JANUARY 21, 2021 / 4:47 PM / MONEYWATCH

How Democrats Launch Investigation of Meat Plants Over COVID-19 Outbreaks

Is Eating Meat From Meatpacking Plants With Covid-19 Coronavirus Outbreaks Safe?

Victoria Forster Contributor
Healthcare
Cancer research scientist and childhood cancer survivor



Why Meatpacking Plants Have Become Covid-19 Hot Spots

Frigid temperatures, cramped conditions, and long hours put meat processing workers at higher risk for contracting the coronavirus.



A week before Trump's order protecting meat plants, industry sent draft language to feds

Sky Chadda, Kyle Baggett and Rachel Axon USA TODAY
Published 9:17 p.m. ET Sep. 14, 2020 | Updated 9:37 p.m. ET Jan. 26, 2021



President Trump has ordered meatpacking plants to remain open, as fears of the virus take hold.

Coronavirus: President Trump orders meat plants to remain open

About this content
Sophie Keavny
Tue 18 May 2020 04:41 EDT
17,252

farm animals to be culled, drowning and shooting

to coronavirus means 'depopulation' of livestock, experts say are inhumane, despite food banks



The pig industry is facing a major glut of market-ready hogs. Photograph: Scott Olson/Getty

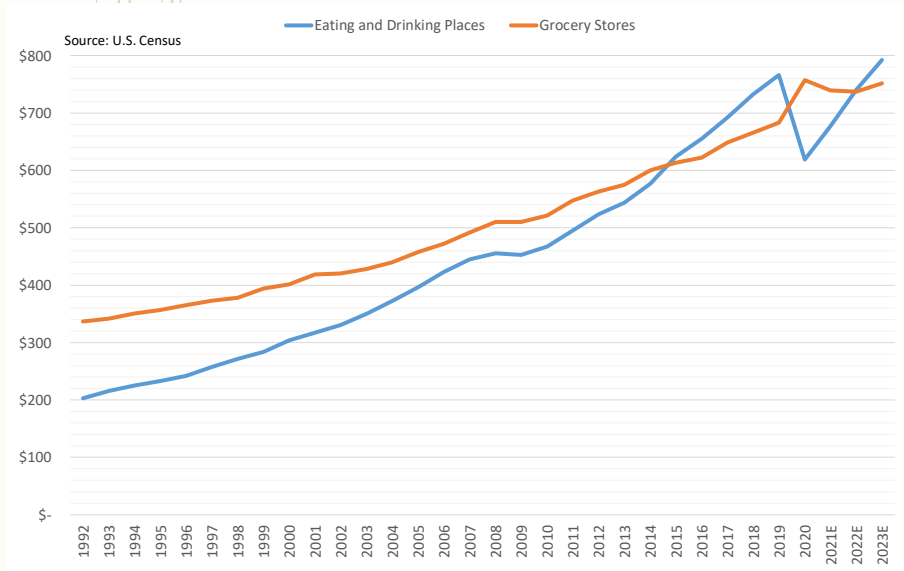
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Food Service vs. Retail



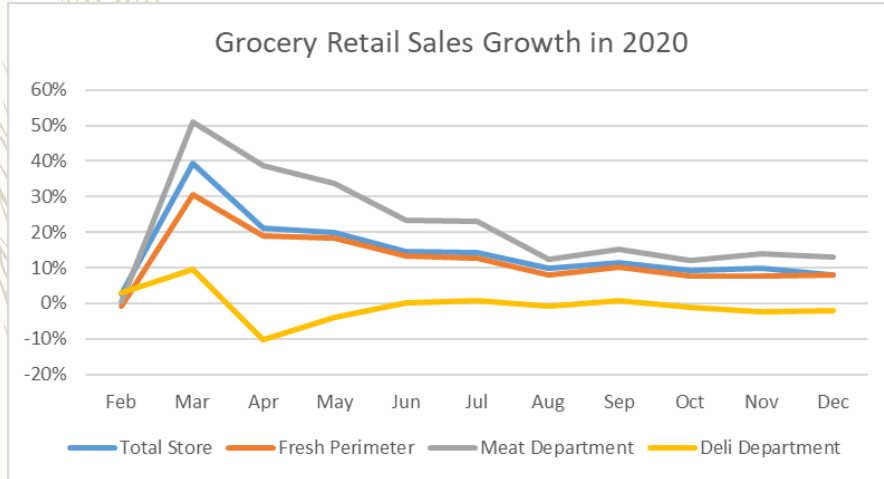
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U.S. Food Spending (billions)



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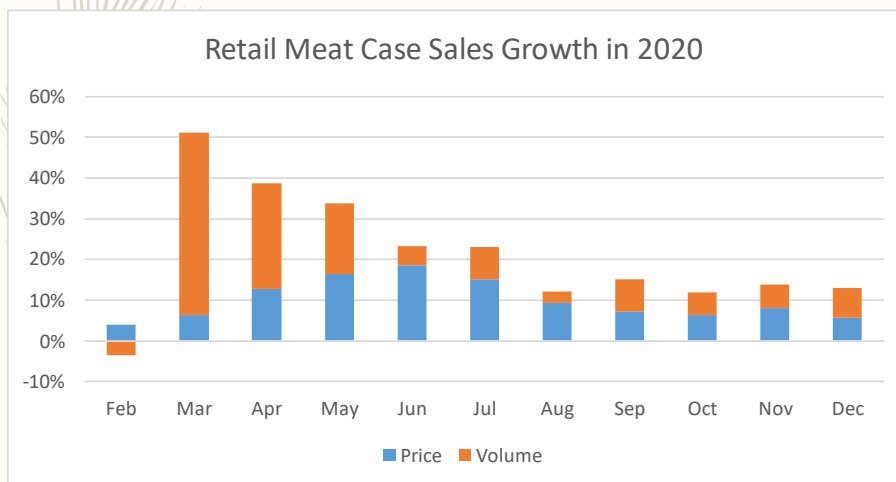
Changes at Retail – by Month



Source: IRI 2020

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Meat Case – by Month



Source: IRI 2020

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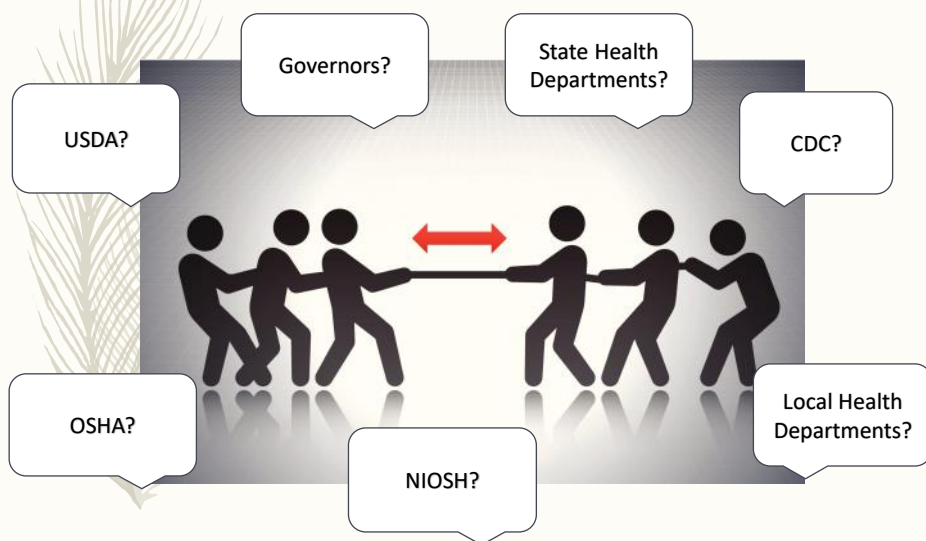
Shelves are stocked now – How?

- Panic is past
- No more hoarding
- Reopening of restaurants and/or diversification of restaurants
- Assistance by FSIS on labeling requirements
- Prevalence is low



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Finding a Balance



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Executive Order – April 28, 2020

- Executive Order on Delegating Authority Under the Defense Production Act with Respect to Food Supply Chain Resources During the National Emergency Caused by the Outbreak of COVID-19
- What did it do?
 - Delegated to the Secretary of Agriculture the powers of the President under the DPA to take all appropriate action to ensure America's meat and poultry processors continue operations consistent with the guidance for their operations jointly issued by the CDC and OSHA regarding worker health and safety.
 - If necessary, the Secretary may issue orders under the EO and the DPA requiring meat and poultry establishments to fulfill their contracts.
- Documented compliance with the CDC/OSHA Guidance is key!

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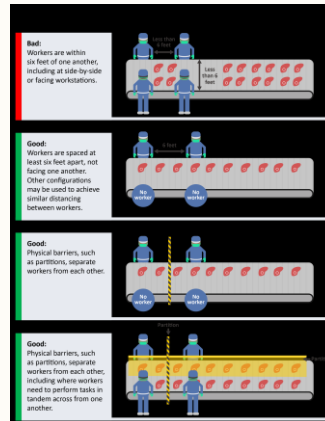
Ensuring the safety of our employees is not a new thing for the industry



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CDC and OSHA Interim Guidance: Meat & Poultry Processing Workers & Employees

- Engineering controls
 - Physical barriers
 - Handwashing stations
- Administrative controls
 - Staggering breaks
 - Visual cues
 - Carpooling
 - Education and training

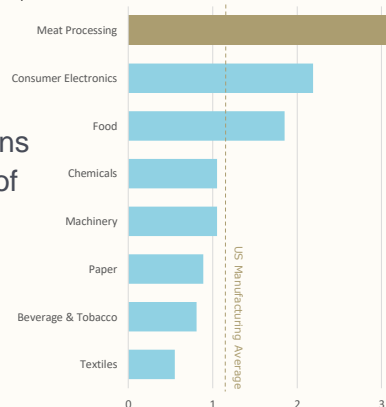


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Protecting our Employees – The Chicken Industry's Top Priority

- Physical distancing and barriers
- Personal protective equipment
- Temperature screening
- Hand washing and sanitizing stations
- Increased frequency and intensity of sanitation – both in the production area and in common areas
- Signage, messaging, etc.
- On-site nurses
- And much, much more....

Estimated employees per 1,000 sq. ft. of manufacturing space



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Personal Protective Equipment (PPE)



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Enhanced Sanitation

- Already robust sanitation practices in the processing plant
- Expanded sanitation to common touchpoints such as door handles, vending machines, etc.
- Have a sanitation team active during normal business
- Enhanced deep cleans performed over the weekend



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Keeping Employees Safe



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Keeping Employees Safe



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Temperature Monitoring



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Education and Communication



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Testing – Mandatory vs. Voluntary



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Essential Workers - Vaccination

Essential Workers

Frontline Essential Workers (~30M)

- First Responders (Firefighters, Police)
- Education (Teachers, Support Staff, Daycare)
- Food & Agriculture
- Manufacturing
- Corrections Workers
- U.S. Postal Service Workers
- Public Transit Workers
- Grocery Store Workers

Other Essential Workers (~57M)

- Transportation & Logistics
- Food Service
- Shelter & Housing (Construction)
- Finance
- IT & Communication
- Energy
- Media
- Legal
- Public Safety (Engineers)
- Water & Wastewater

Frontline Essential Workers: workers who are in sectors essential to the functioning of society and are at substantially higher risk of exposure to SARS-CoV-2

*CISA: Essential Critical Infrastructure Workers: <https://www.cisa.gov/news/2020/08/18/cisa-releases-updated-guidance-essential-critical-infrastructure-workers>

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Vaccinations – Current Status

Total Vaccine Doses

Delivered **147,590,615**

Administered **113,037,627**

[Learn more about the distribution of vaccines.](#)

People Vaccinated	At Least One Dose	Fully Vaccinated
Total	73,669,956	39,989,196
% of Total Population	22.2%	12%
Population ≥ 18 Years of Age	73,510,051	39,937,436
% of Population ≥ 18 Years of Age	28.5%	15.5%
Population ≥ 65 Years of Age	35,784,219	20,549,637
% of Population ≥ 65 Years of Age	65.4%	37.6%

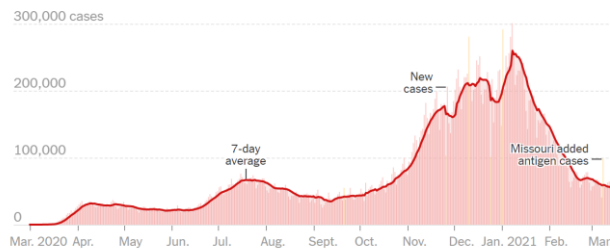
[Read more about how these data are reported.](#)

CDC | Data as of: Mar 17 2021 6:00am ET | Posted: Mar 17 2021 1:37PM ET

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Coronavirus in the U.S.: Latest Map and Case Count

Updated March 18, 2021, 12:04 A.M. E.T.
[Leer en español](#)

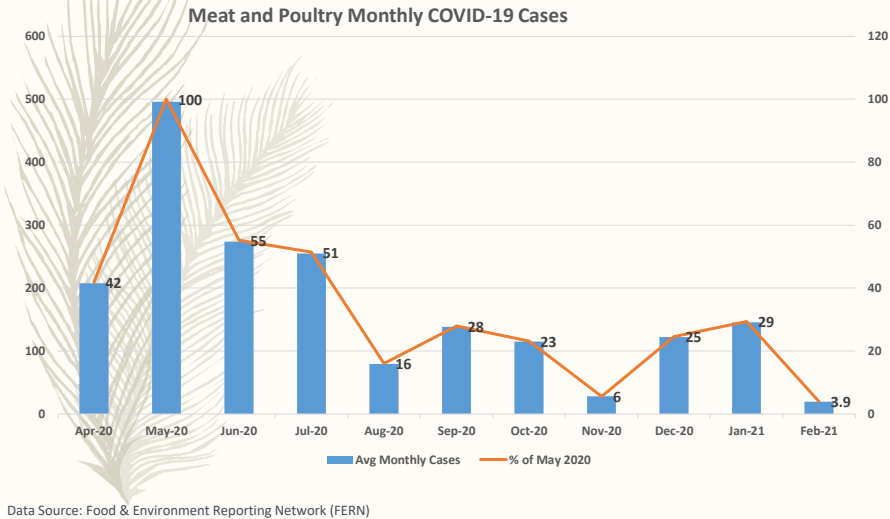


	TOTAL REPORTED	ON MARCH 17	14-DAY CHANGE
Cases	29.6 million+	58,856	-15% →
Deaths	537,649	1,177	-32% →
Hospitalized		40,143	-23% →

Source: New York Times, Last accessed 3/18/2021

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Where are we today?



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Final Thoughts

- Are these in-plant changes the new norm?
- OSHA National Emphasis Program
- OSHA Emergency Temporary Standard
- New variants
- Future of automation, virtual auditing, enhanced imaging systems, etc.



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