Food Supply Chain Disruptions during the COVID-19 Pandemic

A focus on chicken

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March 18, 2021

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
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.

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](https://www.nationalchickencouncil.org)
  - Chicken Check-In – [https://www.chickencheck.in/](https://www.chickencheck.in/)
  - Chicken Roost – [https://www.chickenroost.com](https://www.chickenroost.com)
  - Virtual Reality Videos – hatchery, growout, processing plant
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.

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.
March 2020

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

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

Why Meatpacking Plants Have Become Covid-19 Hot Spots

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

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

farm animals to be culled, drowning and shooting

Conversely, meatpacking plants are managed to remain open despite the spread of coronavirus across the population of their workers, as new outbreaks at JBS meat plants in and South Dakota were confirmed last week.

Meet the author:

Sophie Samsung

[opinion contributor]
Food Service vs. Retail

- Food Service – 46%
- Retail – 54%

U.S. Food Spending (billions)

Source: U.S. Census
Changes at Retail – by Month

Grocery Retail Sales Growth in 2020

Source: IRI 2020

Meat Case – by Month

Retail Meat Case Sales Growth in 2020

Source: IRI 2020
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

Finding a Balance

USDA?  
Governors?  
CDC?  
OSHA?  
State Health Departments?  
NIOSH?  
Local Health Departments?
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!

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

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....
Personal Protective Equipment (PPE)

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
Temperature Monitoring

Education and Communication
Testing – Mandatory vs. Voluntary

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

Vaccinations – Current Status

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

Learn more about the distribution of vaccines.


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

Updated March 18, 2021, 12:04 A.M. E.T.
Leer en español

<table>
<thead>
<tr>
<th>Cases</th>
<th>29.6 million+</th>
<th>58,856</th>
<th>-15%</th>
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</thead>
<tbody>
<tr>
<td>Deaths</td>
<td>537,649</td>
<td>1,177</td>
<td>-32%</td>
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<tr>
<td>Hospitalized</td>
<td>40,143</td>
<td></td>
<td>-23%</td>
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Where are we today?

Meat and Poultry Monthly COVID-19 Cases

Data Source: Food & Environment Reporting Network (FERN)

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.