

# **COVID-19 & Delaware's Food Supply Chain**

## **MAY 19 | 11:00 AM - 12:00 PM**

Host:



Sponsor:







**COVID-19 PREVENTION  
BEST PRACTICES**



***Richard Wilkins***  
***President***  
***Delaware Farm Bureau***





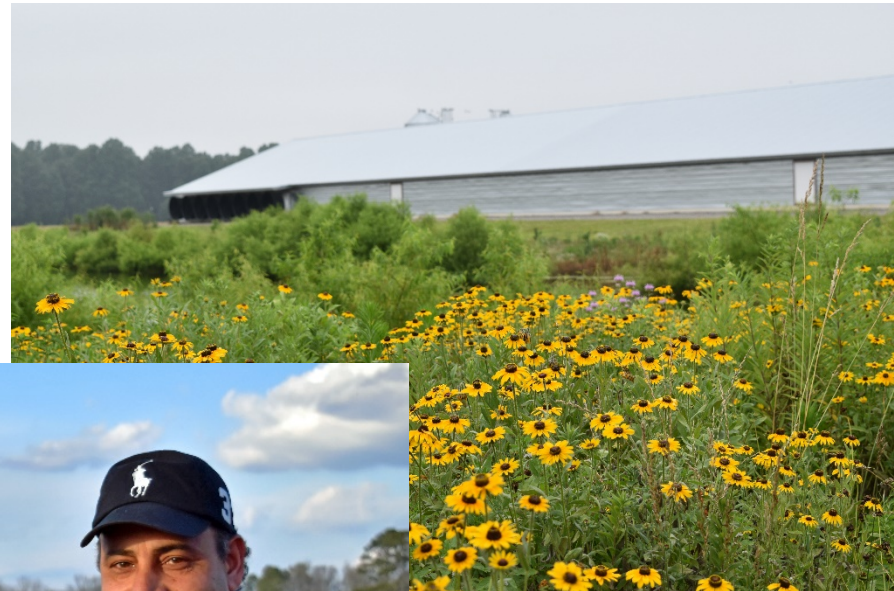
Delmarva Poultry  
Industry, Inc.



***Holly Porter***  
***Executive Director***  
***Delmarva Poultry Industry, Inc.***



# Delmarva Poultry Industry, Inc.





# It All Started In Delaware





# Delmarva's Chicken Community in 2019

**609 million** chickens processed

**4.3 billion** pounds of chicken

**1,325** farm families raising chickens

**20,391** company employees

**\$1.01 billion** spent on corn, soybeans, wheat, etc.

**Delmarva's 'chicken GDP': \$3.5 billion**

(roughly equal to Delaware's tourism GDP)







# Delmarva's Chicken Community

**70%** of Delaware cash farm income

**35%** of Maryland's cash farm income

**22%** of Virginia's cash farm income





Growers

Crop farmers

Chicken companies





# Economic Driver in Delaware

	Direct	Supplier	Induced	Total
Jobs (FTE)	3,321	3,519	4,140	10,980
Wages	\$262 million	\$253 million	\$235 million	\$751 million
Economic Impact	\$1.3 billion	\$881 million	\$794 million	\$2.98 billion

- Average \$68,400 in wages & benefits
- \$152.02 million paid in federal taxes
- \$74.87 million in state and local taxes





# COVID-19 Phases Experienced by Delmarva's Chicken Community

- Phase 1 – Break in food supply chain
- Phase 2 – Increased absenteeism
- Phase 2.5 – Depopulation
- Phase 3 – Positive cases in processing plants
- Phase 4 – Testing & community outreach
- Phase 5 – Moving forward

# FROM FARM TO TABLE: *the Journey of the All-American Chicken*



Eggs are collected and delivered to hatcheries where they are incubated and hatched into chickens raised for meat.



Chicken companies purchase day-old female breeder chicks, called "Pullets." At 20 weeks old, they join fellow breeder hens and roosters on the farm to produce fertilized eggs (not table eggs).



Once market weight (4-7 lbs.), chickens are collected and transported from the farm to a processing plant. At the plant, they are processed quickly and humanely, and then thoroughly washed and cleaned, chilled, packaged, and inspected by USDA before departing for market.



The chicks are moved to local family farms where they live in barns equipped with advanced ventilation and heating systems and are able to freely roam and eat and drink in comfort, under the care of a veterinarian.



Distribution partners keep chicken chilled during transit from processing plant to market, to make sure the meat you purchase arrives safely at local grocers, markets, and restaurants across the nation.



Chicken is the affordable cornerstone to a nutritious meal. Families can feel confident that they are consuming a safe and quality product and supporting their farmers in a great American industry.



First Broken Link





# FROM FARM TO TABLE: *the Journey of the All-American Chicken*



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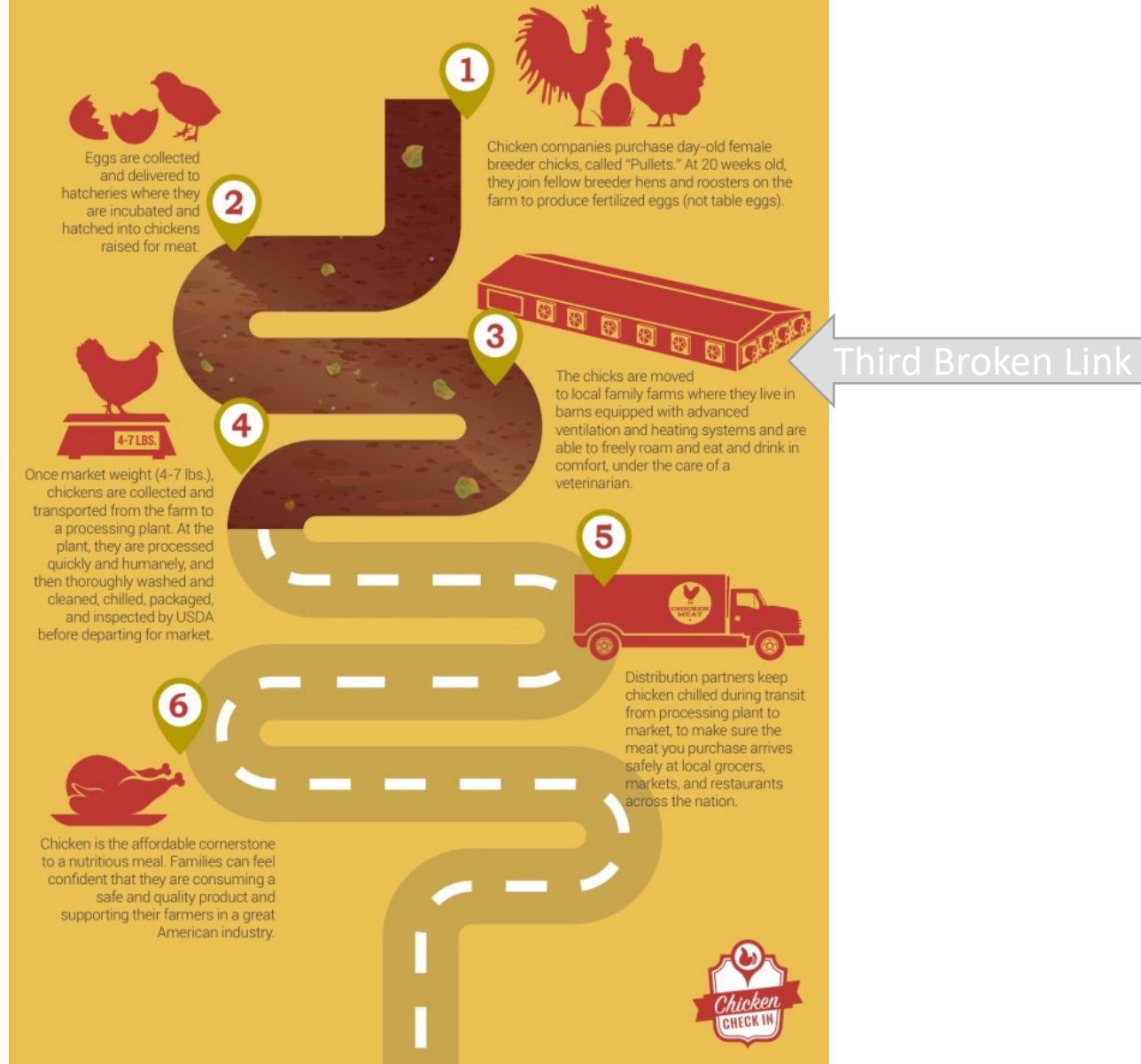


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# Phase 3 - Practices at Plants

- Increasing cleaning and sanitation
- Increased frequency of hand washing/sanitation for employees
- Requiring the use of face masks or face shields
- Practicing social distancing in break rooms and cafeterias, and on production lines where possible
- installing plastic dividers between workstations and cleaning or replacing the dividers between shifts
- Limiting personnel only in the plants



# Practices at Plants

- Heightened employee screening for any signs of illness, including non-contact temperature checks before entering the plant
- Educating employees in multiple languages about the virus and ways to avoid catching it, especially outside of the plant
- Offering paid sick leave, bonus pay, free chicken for employees, making paid time off policies more flexible, and many other ways to show appreciation for workers





# Practices at Plants



# Phase 4 - Testing

- Each state has had their own testing strategy.
- Delaware originally suggested antibody testing, but that guidance was changed.
- Currently, all processing plants on Delmarva have completed PCR testing, and many have already received the results.
- Additional outreach – sharing materials with employees to take home and practicing social distancing or self-quarantining at home



# Phase 5 – Moving Forward

- Absenteeism numbers seem to be decreasing
- Each day, each shift is a different story, but optimistic we are moving forward
- Demand is still there for chicken
- Supply is available by our farmers
- Need markets back to put the supply chain back together

# Delmarva Poultry Industry, Inc.



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