How food becomes unsafe cross-contamination in the time of COVID-19

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Abstract:
The main priority is to keep the virus out of the food environment. Several key measures are required including upgrading of cleaning and sanitation measures, disinfecting surfaces and high-touch points, educating staff on the virus and how to protect themselves and others, reinforcing protocols such as physical distancing, hand washing, and improved security with people staying in their vehicles/sanitizing hands when handing out documents and other material.

Biography:
Essam M. Hassan has received Ph.D. from Cairo University, having more than 20 Years of experience in auditing and implementation of ISO 14001, Inspection of Occupational Health and Safety Administration Dr. Essam worked with environmental Consultancy Services of over 50 major projects in terms of various services including Environmental Impact Assessment (EIA), Environmental MANAGEMENT Plan (EMP), Environmental Site Assessment & Due Diligence, Environmental Regulatory Compliance Audit for facilities in addition to budgeting and monitoring project finance Dr. Essam has managed, monitored, assessed Environmental projects (solid & hazardous waste, soil remediation, environmental complying, cleaner production). Dr. Essam has worked on various industrial projects as a consultant of Food Safety & Hygiene for applying the HACCP and ISO 22000. Working as consultant for QHSE for petroleum companies.

Publication of speakers:
1. Essam M. Hassan, A design to cost system for innovative product development, July 1, 2002,
2. Essam M. Hassan, Enamel Colour Changes after Debonding using Various Bonding Systems, June 1, 2012,