

Part 2

Training Guide for Workers: Harvest On-Farm Food Safety

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(This page is included to make sure the document will print correctly as a flipchart)

Work with Farm or Domesticated Animals



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Farm Animals and Domesticated Animals

While We Are Working with Farm Animals or Domesticated Animals

- Our farm's policy are: [\(INSERT POLICIES HERE\)](#)
- You **must** wash your hands as soon as possible after working with or touching animals or contact with waste of animal origin [Section 112.32(b)(5)]

Suggestions:

- We will try to schedule your work so you do not have animal chores directly before handling produce or food contact surfaces.
- Those of us who do handle animals should inspect clothing for manure or soiled spots, before handling produce or entering a produce area. If clothing is soiled, we should change clothing before working in produce areas.
- We should always wear different footwear or wear disposable foot booties when working in animal areas and change footwear before moving into areas where covered produce is handled. Wash your hands after replacing footwear.
- Do not wear dirty boots (especially those covered in manure or other contaminants) in areas where covered produce is present (i.e. fields or packing areas).

Note:

Prevention of cross-contamination from animal manure is a **must** in the Produce Safety Rule [Section 112.134 (a)]



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Glove Use



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Glove Use

- Our farm's policies are: [\(INSERT POLICIES HERE\)](#)
- You **must** wash your hands before placing gloves on hands [Section 112.32(3)(ii)]
- You **must** wash your hands and change gloves if the gloves are soiled, or if the gloves have holes, tears, or cracks [Section 112.32(b)(4)]
- Gloves should be intact and in a sanitary condition

Suggestions:

- Gloves **must** be clean prior to use [Section 112.32(b)(4)]
- Disposable gloves are intended for a single use or purpose
- You should change gloves when: [\(INSERT ACTIVITIES HERE\)](#)

Notes:

- When used properly, gloves can help keep food safe by creating a barrier between hands and food
- Gloves should never be used in place of hand washing



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Jewelry Policies



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Jewelry

- Our farm's policies are: (INSERT POLICIES)
- Personnel who handle covered produce or food contact surfaces **must** remove or cover hand jewelry that cannot be adequately cleaned and sanitized during periods in which covered produce is manipulated by hand [Section 112.32(b)(5)]

Suggestions:

- No hand jewelry is allowed
- If you have hand jewelry that cannot be removed, you **must** wear a glove. Gloves can be found: (INSERT LOCATION)
- When working, dangling jewelry can fall into produce bins
- Make sure all jewelry is secure

Note:

- Hand jewelry can cause cross-contamination between produce items and surfaces



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Handwashing Stations



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Handwashing Stations

- Our hand washing stations are located: (INSERT LOCATIONS)
- Our handwashing station **must** be located in close proximity to all toilet facilities during growing activities that take place in a fully-enclosed building, and during covered harvesting, packing, or holding activities, per Section 112.129 (c)
- Handwashing stations **must** be accessible to all workers and visitors [Section 112.33]

What **must** be at the handwashing station? [Section 112.130 (b)]

- A source of running water that meets microbial standards [Section 112.44(a)]
- Soap
- Adequate drying devices (such as single service towels, sanitary towel service, or electric hand dryers)
- Container to catch wastewater
- Waste Container

Notes:

- Handwashing is one of the most important steps we can take to reduce the risk of contaminating our fresh produce with foodborne pathogens
- OSHA recommends no more than 1/4 miles or a 5-minute drive with transportation between the field and toilet facilities
- **Must** monitor and service all handwashing stations [Section 112.129(b)(2)]



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Handwashing



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Handwashing

Antiseptic hand sanitizer is **NOT** a replacement for handwashing [Section 112.130 (d)]

When to wash your hands?

Before:

- we start work [Section 112.32(b)(3)(i)]
- we put on gloves [Section 112.32(b)(3)(ii)]

After:

- breaks [Section 112.32(b)(3)(iv)]
- we eat or smoke
- we touch our faces
- we cough or sneeze
- we use the toilet [Section 112.32(b)(3)(iii)]

Other Times:

- Any time our hands are excessively dirty or after we have touched things that may be contaminated [Section 112.32(b)(3)(vi)] like rotten vegetables, compost, chemicals, or animals.
- Touching animals, handling manure or animal waste, or touching anything that could be contaminated [Section 112.32(b)(3)(v)]

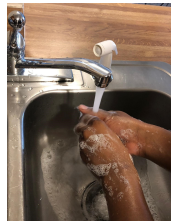


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Handwashing



1. Wet hands



2. Soap



3. Wash for 20 seconds



4. Rinse



5. Dry



6. turn off water
with paper towel



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Handwashing

What is the recommended method for washing hands?

- Wet hands with water that meets microbial standards [Section 112.44(a)] (it does not have to be hot)
- Apply soap and lather for 20 seconds
- Clean under fingernails and between fingers
- Make sure to wash thumbs, wrists, and tops of hands
- Rinse hands with water
- Dry hands with a clean, single use towel or drying device
- Dispose of towels in properly covered receptacle

Antiseptic hand rubs and wipes are **NOT** a substitute for handwashing [Section 112.130 (d)]

Notes:

Do not reuse hand towels unless you have a sanitary towel service



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Toilet Facilities



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Toilet Facilities

- Our toilet facilities are located: (INSERT LOCATIONS)
- Toilet(s) **must** be accessible to everyone on the farm [Section 112.33 (a)]
 - If we do not have portable toilets located near growing fields, then we will provide transportation to the toilets (Best Practice)
- Toilet(s) **must** be accessible to visitors on the farm [Section 112.33]
- No urinating or defecating (pooping) in the field [Section 112.53]

Notes:

- OSHA recommends toilet facilities be available within ¼ mile or a 5-minute drive of all workers every day
- OSHA recommends at least one toilet facility and one hand washing station for every 20 farm workers
- **Must** monitor and service all toilet facilities [Section 112.129(b)(2)]
- Field toilets will be located in areas separate from growing fields by a barrier of some type such as a field road, ditch, berm, hedgerow or shelter belt. Distance will avoid accidental spillage or flooding that may contaminate produce growing areas or other farm production facilities and water sources



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Toilet Facilities Supplies



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Toilet Facilities Supplies

Suggestions:

- Our farm's cleaning schedule is: (INSERT CLEANING SCHEDULE)
- We keep cleaning and sanitizing records for: (INSERT YOUR INFORMATION)
[Show cleaning log]

Notes [Section 112.129 through 112.130]:

- A hand washing station **must** be in close proximity to the toilet during growing activities that take place in a fully-enclosed building, and during covered harvesting, packing, or holding activities
- Hands **must** be washed after using the toilet
- Toilet facilities **must** have toilet paper
- ALL farm toilets **must** be cleaned regularly and fully supplied at all times



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