

Part 4

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)

Cleaning and Sanitizing



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Cleaning and Sanitizing

What are the steps to follow when cleaning and sanitizing surfaces and equipment?

1. First rinse or spray down or remove dirt from equipment, table, tools, etc.
2. Secondly, clean by using the right detergent and cleaning tools.
3. Then rinse with clean water. Water **must** be from a source that meets microbial standards [Section 112.44(a)(3)].
4. Then use an approved sanitizer for food contact areas (sometimes rinsing again may be required, depending on the label of the sanitizer).
5. Finally, allow surfaces and equipment to air dry.

Records **must** be kept for all cleaning and sanitizing activities.

Date and method **must** be on record [Section 112.140(b)(2)].



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Water Used on Farm



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Water Use on Farm

You may be asked to use water during harvesting activities.

Here are some questions to ask before you start these tasks with regard to water:

1. Does this source meet microbial standards?
2. How should I apply this water source (i.e. dunk tank, overhead sprayer, etc.)
3. Is this the appropriate time to apply the water onto the produce?

Notes: The [water rules are currently under review by FDA](https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-proposed-rule-agricultural-water) and may be changed.

(<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-proposed-rule-agricultural-water>)

- Untreated water sources that are used as agricultural water during harvest **must** be monitored for the presence of generic *E.coli* [Section 112.46(c)] and **must** have a microbial water quality profile.
- **Must** inspect all agricultural water sources and water distribution systems prior to use (at beginning of growing season, at least once a year) [Section 112.42]
- This water **must** have zero CFU/100ml generic *E.coli* [Section 112.44(a)(2)]
- There are different risk levels depending on if it is a public water supply and/or ground water. Untreated surface water cannot be used [Section 112.44(a)]
- **Must** control for hazards by maintaining agricultural water sources and applying corrective actions when needed [Section 112.44 (c)]
- Multiple corrective measures could be used if microbial criterion is exceeded or water is no longer safe or of adequate sanitary quality [Section 112.45(a)]



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Harvesting



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Harvesting [Section 112.22(b)(1)]

- Our farm's policies are: [\(INSERT POLICIES HERE\)](#)
- You **must** not harvest any produce with animal fecal matter [Section 112.112]
- You **must** inspect all bins and tools/equipment used prior to use during harvest to ensure they are: functioning properly, clean, and maintained [Section 112.22(b)(2)]. You **must** conduct a corrective action if any of the tools, bins, or equipment do not meet these standard [Section 112.22(b)(3)]
- You **must** wash your hands if they are contaminated in a manner that can contaminate produce being harvested [Section 112.32(b)(3)(vi)]

Suggestions:

- While you are harvesting, if you see animal fecal matter in the field, then: [\(INSERT INSTRUCTIONS\)](#)
- While you are harvesting, if you see animal fecal matter on the produce, then: [\(INSERT INSTRUCTIONS\)](#)
- While you are harvesting, if you see domesticated animals in the covered produce fields, then: [\(INSERT INSTRUCTIONS\)](#)
- While you are harvesting, if you see working animals contaminating produce, then: [\(INSERT INSTRUCTIONS\)](#)

Notes:

- You **must** conduct a pre-harvest assessment (before and during harvest) to assess animal activity, presence of fecal matter, damaged crops, or extensive animal tracks to determine which produce should be harvested [Section 112.83]
- If significant evidence of potential contamination is found (such as observation of animals, animal excreta, or crop destruction), you **must** evaluate whether the covered produce can be harvested in accordance with the requirements of §112.112 and take measures reasonably necessary during growing to assist you later during harvest when you **must** identify, and not harvest, covered produce that is reasonably likely to be contaminated with a known or reasonably foreseeable hazard [Section 112.83(b)(1)]

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Safe Produce Team



Dropped Produce



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Dropped Produce

You **must** not harvest any produce that has been dropped [Section 112.14] unless it is not considered dropped covered produce per 112.114 or is exempt from the PSR.

Notes:

- Dropped covered produce is covered produce that drops to the ground before harvest
- Dropped covered produce does not include root crops that grow underground (such as carrots), crops that grow on the ground (such as cantaloupes), or produce that is intentionally dropped to the ground as part of harvesting (such as almonds) [Section 112.114]



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