

Bodily Fluid Clean Up on the Farm



Best Practices for Field Workers:

All bodily fluids are considered potentially infectious. They can make you sick. **In order to be safe, assume that all bodily fluids will make you sick.** Examples of bodily fluids include:

- Vomit
- Diarrhea
- Feces
- Urine
- Blood
- Saliva
- Other bodily fluids

You should notify a supervisor responsible for food safety on the farm whenever you see bodily fluids in the field. Always ask for help if you are unsure how to safely clean up bodily fluid and/or feces.

If you have any open wounds or cuts, you must make sure they are fully covered with an impermeable cover (bandages/gloves/dressings), that will stay on firmly [Section § 112.32(a)].*

If you have symptoms of vomiting or diarrhea, you must never handle produce or food contact surfaces (packing lines, harvesting equipment, buckets, bins, etc.) [Section § 112.31].* This could cause cross-contamination to make other people sick or contaminate food contact surfaces and produce [Section § 112.31(a)].*

When dealing with a bodily fluid:

- Determine the severity of the injury/illness and ALWAYS call 911 for life threatening injuries. Provide first aid and report all injuries/illnesses to your supervisor as soon as possible.
- Contact your supervisor to ensure cleanup procedure is appropriate to prevent cross-contamination onto covered produce and food contact surfaces.
- Retrieve your spill kit (see back page for items to include in one) and first aid kit as necessary.
- Wear disposable gloves (not your work gloves) as you deal with any bodily fluids.
- When you are finished, carefully discard the disposable gloves used to clean bodily fluids and wash your hands thoroughly with soap and water. Hand sanitizer should NEVER be used in place of hand washing (i.e. soap and water).
- Document all your actions.

Be safe - assume all bodily fluids will make you sick and take appropriate precautions!

* Information based on [FSMA Produce Safety Rule](https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm) -

(<https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm>)





Best Practices and Produce Safety Rule Requirements for Supervisors:

All staff and volunteers must receive training on handling bodily fluids on the farm before they begin work. [Section § 112.22 (b)].*

Workers with symptoms of vomiting or diarrhea must never handle produce or food contact surfaces (packing lines, harvesting equipment, buckets, bins, etc.) (Section § 112.31). This could cause cross-contamination to make other people sick or contaminate food contact surfaces and produce [Section § 112.31(a)].*

Human waste (i.e. urine and feces) is prohibited for use as soil amendments in the growing of produce (Section § 112.53).*

When it comes to recordkeeping for workers' health and hygiene training, these records must be kept: *the date of training, topics covered, and the personnel trained* [Section §112.30(b)].*



Suggestions for cleaning up bodily fluids on food contact surfaces/utensils and tools:

Assess the area for the presence of bodily fluids. Droplets produced during vomiting and diarrhea can become airborne. It is important to clean and disinfect not only the food contact surfaces but also anything located near the bodily fluid event (floors, walls, shelves, bins, tools, etc.).

Use an absorbent material to absorb the excess liquid if necessary. Clean the area/surface by wiping up the bodily fluid with a paper towel and soapy water and any absorbent materials.



After cleaning with soap and water, use an Environmental Protection Agency (EPA) approved disinfectant such as a chlorine bleach solution (mixed according to directions for the surface), quaternary ammonium product, or other disinfectant registered as effective by the EPA to sanitize the contaminated surface. Use caution when handling chlorine mixed at high concentrations.



Use designated tools and bags to dispose of contaminated waste to ensure no cross- contamination. Using double bags may ensure no leakage or cross-contamination.



Suggestions for cleaning up bodily fluids in the fields/ on the dirt:

Deal with the bodily fluids immediately. If you are not able to immediately deal with the contamination, mark the area and immediately notify a supervisor who will take appropriate action.

Do not harvest produce near the bodily fluid. It could make people sick. While the Produce Safety Rule does not identify a specific buffer zone, USDA Good Agricultural Practices recommend creating a six foot area around the bodily fluid. Prevent the contaminated produce from entering the food chain (Doing so would be considered a violation of the Food Drug and Cosmetic Act).

Use an absorbent material to absorb liquid. Place all contaminated soil/plant material, including the absorbent material, in a plastic garbage bag with a shovel or gloved hands.

Use designated tools and bags to dispose of contaminated waste to ensure no cross-contamination. Using double bags may ensure no leakage or cross-contamination.

Suggestions for cleaning up bodily fluids on clothes/ shoes/outerwear/gloves:

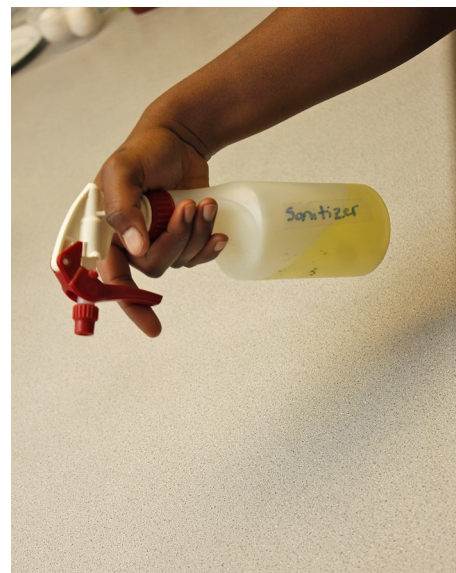
Clothes that have been exposed to bodily fluids should be removed outside of the growing area using designated bags and tools. Double bagging these items can ensure no spillage or cross contamination occurs.

Provide new clothing to employees while the contaminated clothing is removed.

Laundry contaminated clothing separately with hot water and detergent, and dry them in a hot dryer before wearing the clothes back into the field.

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and take appropriate precautions!**



Field spill kit (useful for bodily fluids and other hazardous materials):

- Telephone numbers for emergency assistance
- Personal protective equipment (PPE): chemical-resistant gloves, boots, protective suit, safety glasses, respirator. Latex gloves for bodily fluid clean up
- Absorbent material, such as absorbent clay, sawdust, pet litter, activated charcoal, vermiculite, paper or spill pillows to soak up liquid spills
- Containment “snakes” or “tubes”
- Heavy duty disposal bags with ties
- Fire extinguisher rated for all types of fires
- Other spill cleanup items specified on the labels of products used regularly
- Plastic cover and spray bottle for dry spills
- Non-sparking shovel (for fuel spills), broom and dustpan
- Closeable, sturdy plastic container labeled “Spill Kit”
- Sweeping compound for dry spills and heavy duty detergent for liquid spills (Properly dispose of any collected materials.)
- Duct tape, “caution tape” (to isolate the area), and permanent marker to label any contained spills.
- First-aid kit and a change of clothes in the event clothing becomes contaminated.



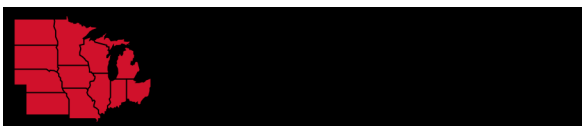
This material was developed by the North Central Regional Center under a grant from the Food and Drug Administration. FDA has provided technical assistance in developing this material; however, this information has not been formally approved by FDA. It does not represent any agency determination or policy.

Funding provided through the Department of Health and Human Services Food and Drug Administration (Grant Number 1R01FD005685-01) titled “Strategies for Successful Implementation of FSMA (Food Safety Modernization Act) in the North Central Region through Adoption of a Systems Approach and Stakeholder Engagement Framework.”

Prepared by: Angela Shaw, PhD, Iowa State University Associate Professor, and Ellen Johnsen, ISU Education Extension Specialist

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